



**CALIFORNIA STATE SCIENCE FAIR
2006 PROJECT SUMMARY**

Name(s) Kristen A. Yip	Project Number J0539
Project Title Attack of the Chili Peppers	
Abstract Objectives/Goals The objective is to determine whether chili peppers have high acidity to cause indigestion. Methods/Materials 11 different chili peppers were used, ranging from mild to very spicy. The chili peppers were crushed with a mortar and pestle to create enough liquid to measure the acidity. They were each stored in separate containers. A calibrated pH meter was used to measure the acidity. The pH meter was rinsed with distilled water after each measurement to avoid contamination of the results. Results The pH range of all the chili peppers was 4.97 to 6.17. The spiciest chili pepper, Habanero, had a pH level of 5.8 and the mildest chili pepper, Anaheim, had a pH level of 6.0. Conclusions/Discussion The chili peppers did not have high acidity. A neutral pH is 7.0 with acidity measured at values below 7.0 and the highest acidity being the smallest number such as 1. That meant that the acid in the chili peppers was not the cause for indigestion.	
Summary Statement My project is about indigestion and if the acidity in chili peppers cause it.	
Help Received Mother helped crush the chili peppers; father helped measure the pH of the peppers.	