



**CALIFORNIA STATE SCIENCE FAIR
2007 PROJECT SUMMARY**

Name(s) Ruth Wong	Project Number J1850
Project Title Comparison of Vegetables' Shelf Life in Different Kinds of Bags	
Abstract Objectives/Goals The objective is to investigate which grocery storage bags have the best shelf life of vegetable in refrigerator. Methods/Materials A stalk of broccoli was cut into five crowns. Each crown was placed in the Ziploc Freezer bag, Glad Storage Double Lock Zipper Bag, brown paper bag and plastic produced bag. The control has no bag. Repeat the same thing with baby bok choy, except that each stalk was taken from the bundle and placed into each different storage bag. Weigh all the samples before storing them in the refrigerator crisper at 40F. Observed the samples and weigh each of the samples. Record my observations to see how the vegetables begin to change color or wilt over time. Repeat this experiment the second time. Results All the samples A and B of the broccoli and the baby bok choy in the brown paper bags and all the controls started to wilt on Day 3 in both set of experiments, but the samples in the grocery plastic bags started to wilt on Day 16. The broccoli in the Ziploc Freezer bags began to wilt on Day 24, and in Glad Storage bags on Day 22 in both sets of the experiments. The baby bok choy in the Ziploc Freezer Bags and the Glad Storage bags started to wilt on Day 17. Both broccoli and baby bok choy in Ziploc Freezer bag didn't lost much moisture because there wasn't much weight lost as compared to the other samples. Conclusions/Discussion Ziploc Freezer Bag is the most effective in extending the shelf life of broccoli and has the least moisture lost.	
Summary Statement Vegetable shelf life varied greatly in different kinds of storage bags, and Ziploc Freezer yields the best result at 40F.	
Help Received Mother guided in recording journal and buying the products used in the experiment.	