



**CALIFORNIA STATE SCIENCE FAIR
2007 PROJECT SUMMARY**

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| Name(s) Quinn O'Connell; John Paula | Project Number S0313 |
| Project Title Capsaicin Killer | |
| <p style="text-align: center;">Abstract</p> <p>Objectives/Goals Our goals were to find what to drink that best cools your mouth after drinking something spicy.</p> <p>Methods/Materials We used a 1 to 20 scale. Materials: soda, half and half, lemon juice, mineral water, habanero hot sauce, graduated cylinders, and test subjects. We had the testers drink the hotsauce and after consuming the liquid, half and half, soda, etc., tell us how they felt every 15 seconds until it reached one minute.</p> <p>Results Half and half best soothed the pain. Half and half contained the most fat which helps dilute the capsaicin. Soda was the worst liquid to consume after eating or drinking something spicy. After drinking soda the pain got worse before it got better.</p> <p>Conclusions/Discussion The liquid with the most fat is the best liquid to drink if you would like to eliminate the burning sensation. The fat that is in milk and half and half best dilutes the capsaicin and gets rid of the pain the most sufficient and the quickest.</p> | |
| Summary Statement Our project is about finding something to drink or eat after eating something spicy that eliminates, or best eliminates, the pain. | |
| Help Received | |