



**CALIFORNIA STATE SCIENCE FAIR
2008 PROJECT SUMMARY**

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| Name(s) Andrea Mora | Project Number J1815 |
| Project Title "Jell-O" or "Jell-NO"? | |
| Abstract Objectives/Goals My object in this project is to find at what exact temperature will a pineapple denaturize by exposing it to heat so that it will not affect the setting of Jell-O. Methods/Materials By heating the pineapple, I will take the protein digesting enzyme out of it. I will then place all my Jell-O filled cups with the pineapple in them into the refrigerator for exactly 2 hours. Results The average pineapple that completely denaturized itself at the lowest temperature of the water was the one put in at 75 degrees celcius. Conclusions/Discussion My conclusion is that the least temperature in which you can make Jell-O dessert with pineapple is 75 degrees. Fresh pineapple in the Jell-O will not make it set because of the protein digesting enzyme that the pineapple has. | |
| Summary Statement Denaturizing pineapple- finding the temperature of water that when pineapple put in not affect setting of Jell-O. | |
| Help Received Mother supervised stove use. | |