



**CALIFORNIA STATE SCIENCE FAIR
2010 PROJECT SUMMARY**

Name(s) Tatiana C. Trejo	Project Number J0422
Project Title Investigating Vegetable Consumptions and Gas Level Emissions	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals In my project, I wanted to determine if different types of vegetables and their food preservations would affect the amount of gas released. I believe that the canned vegetables and the peas will release the most gas.</p> <p>Methods/Materials Eight test tubes were used and vegetables were put into the test tubes along with distilled white vinegar and a balloon was put on top of the test tube with no air inside the balloon. I would then put five liters of water into my heat source, which was a CrockPot. The test tubes would then be place into the water after the water had reached 37 degrees Celsius and would be left for 8 hours. After the eight hours had came, I would next take the test tubes out with tongs and measure the circumference of the balloon with a fabric centimeter measuring tape.</p> <p>Results The frozen peas had released the most gas on average after fifteen trials, while the canned peas produced the least amount of gas.</p> <p>Conclusions/Discussion Conclusions: My conclusion is that frozen peas produce a higher amount of gas than frozen corn, string beans,carrots, or canned corn, peas, string beans, or carrots.</p>	
Summary Statement My project was about finding out what different types of food preservations and what types of vegetables would release the most gas in a human body.	
Help Received Mother and father helped glue papers onto board; Teachers helped with research and providing materials.	