



**CALIFORNIA STATE SCIENCE FAIR
2011 PROJECT SUMMARY**

Name(s) Jose Luis Sosa Jurado	Project Number J2129
Project Title Food Bio Film	
Abstract Objectives/Goals # Extraction of chitin and from shrimp shells for bio film formation. # It will help strawberry have a longer shelf life. Methods/Materials # Made a bio film from shrimp shells (chitin). # Submerged strawberries in the chitin, and placed in refrigerator. # Strawberries shelf life was prolonged Results Obtained good result in the development of bio film. Food bio-film extends the shelf-life of the strawberry. Refrigeration also contributes to prolonging the shelf-life of such fruit. Conclusions/Discussion Throughout research, data, and experiments, I have a result that explains #how to prolong the shelf life of a strawberry#. The food bio-film does prolong the shelf-life of a strawberry, but only at certain temperatures. The result was that it does prolong the shelf life of a strawberry up to one month. The strawberry was submerged into the chitin, and then placed in the refrigerator. Refrigerator temperature might contribute to the prolonging of the shelf life of this fruit. Strawberries are a very delicate fruit, and with the experiments that I fulfilled, I can prolong the shelf life of a strawberry.	
Summary Statement My project is about making a bio film made out of shrimp exoskeleton to prolong the shelf life of strawberries.	
Help Received Lab provided me chemicals; Biochemist tutored me	