



**CALIFORNIA STATE SCIENCE FAIR
2012 PROJECT SUMMARY**

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| Name(s) Alexander Woodside | Project Number J0628 |
| Project Title Sugar in Candy | |
| <p style="text-align: center;">Abstract</p> <p>Objectives/Goals The purpose of this project was to discover if the sugar composition affects the time it took to construct a lollypop. Each sugar had their own composition.</p> <p>Methods/Materials The experiment involved creating a sugar solution with 2 cups sugar, 1 cup of water, and placing them in a stainless steel pot. Once the propane burner was on high, I started the stopwatch and started stirring with a wooden spoon. When the sugar solution started to boil, I stopped stirring and positioned a candy thermometer on the side of the pot (not touching bottom of the pot). As soon as the candy reached the Hard Crack Stage (300 F), the stopwatch was stopped. All 13 different sugars were recorded in this fashion.</p> <p>Results The sugars' time varied when becoming a lollypop. C&H's Light Brown Sugar, C&H's Dark Brown Sugar, and Grandma's Molasses burned at 275 F.</p> <p>Conclusions/Discussion My results proved my hypothesis that the sugar composition affects the time it took to make a lollypop.</p> | |
| Summary Statement The sugar composition affects candy. | |
| Help Received Mother helped put together display board and encouraged me; Father helped printing pictures; Connie Hunter from C&H Sugar supplied product information. | |