



**CALIFORNIA STATE SCIENCE FAIR
2013 PROJECT SUMMARY**

Name(s) Bronwyn S. Gilfillan	Project Number J1507
Project Title Sweet Cultures	
Abstract Objectives/Goals my objective/goal is to see which sweetener the probiotics like the best Methods/Materials methods:make the yogurt,test the thickenss materials:milk,1 cup measuring cup,candy thermometer,stove thermometer,1/2 teaspoon measuring spoon,large pot,12-8 oz.mason storing jars with lids,maple syrup,brown sugar, honey,venegar,tasting spoons. Results my results are that the probiotics didnt like the honey because they seperated at the bottom, didnt like the maple syrup because it was very liquidy and not thick, and the brown sugar was thick and didnt seperate. Conclusions/Discussion i conclude that the probiotics liked the brown sugar the best.	
Summary Statement my project is about trying to find out which sweetener the probiotics like the best.	
Help Received Father helped get supplys;Mother helped stir mil and type fastly;family members helped taste yogurt and give opinion.	