CALIFORNIA STATE SCIENCE FAIR
2017 PROJECT SUMMARY

Name(s)
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Project Number
J2002

Project Title
Prolong the Produce

Abstract

Objectives/Goals
My goal was to find the best environment to keep produce that usually goes bad quickly edible for long periods of time to save money, stop food waste, and help families use the food they paid for.

Methods/Materials
The materials I needed were some raspberries, blueberries, strawberries, green onions, mushrooms, cilantro, and beansprouts, 9 large Tupperware containers, 9 small air tight containers with twelve sections, a refrigerator, supplies to clean and dry produce (desiccant packages-hygrometers and thermometers, paper towels).

Results
Room temperature environments were least effective while cold and dry environments kept fruit the best. Warm and wet environments kept vegetables the longest. Dry and 2.7 degrees Celsius kept the white mushrooms the longest.

Conclusions/Discussion
It was a different environment to keep the produce the best but the dryness didn't let the fruits go mushy and kept them in shape, while the wetness let the vegetables stay hydrated, transpire, and respire. The coldness of the refrigerator slowed down the activity of any bad bacteria and bad microorganisms that speed up the process of mold.

Summary Statement
I found ways to store produce longer, so I could help make the world a better place.

Help Received
I desinged the expierement myself, my parents helped purchase my materials and Mrs. Shimshock reviewed my board.