

CALIFORNIA SCIENCE & ENGINEERING FAIR 2019 PROJECT SUMMARY

Name(s)

Project Number

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J1508

Project Title

Differences between Common Fruits and Factors that Affect Their Rate of Mold Growth

Abstract

Objectives

The objective was to find out which fruit took longest to mold and why.

Methods

Oranges, strawberries, blueberries, and grapes were tested throughout their aging process until mold growth was detected. Sugar content, pH, and skin thickness were the primary characteristics tested and evaluated using a refractometer, pH test strips, and a caliper. All the fruits were kept in lidded containers at room temperature.

Results

Sugar content, pH, and skin thickness were recorded on all fruits throughout the three trials. The oranges had the thickest skin (2mm), while the strawberries had the thinnest/no skin, the grapes had the highest sugar content (20.5% Brix), and the blueberries had the lowest pH (2.8). Out of the four fruits, oranges lasted the longest by far, as no mold growth was seen even up to Day 15 vs. mold growth at Day 3 to 5 for the other fruits.

Conclusions

My conclusion is that the oranges lasted the longest without molding due to it having the thickest skin. Of all the properties tested (pH, sugars, skin), the skin thickness appeared to play the greatest role as there was a direct correlation with the rate of mold growth. The order of thickest skin to thinnest was oranges, grapes, blueberries, and strawberries which was also the order of which the fruits lasted the longest before mold developed. Understanding this type of information can help a consumer decide which of their fruits to consume first and hopefully reduce waste.

Summary Statement

Characteristics of common fruits and the factors that affect mold growth.

Help Received

My mom helped me with the data organization, and the Jack in the Box Corporate Research and Development Department provided me with materials that I used during my project.