



**CALIFORNIA STATE SCIENCE FAIR  
2005 PROJECT SUMMARY**

<b>Name(s)</b> Aaron M. Patterson	<b>Project Number</b> <b>J1328</b>
<b>Project Title</b> <b>Determining the Relationships between Spoilage Rate and the Dehydration of Fruit</b>	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> To determine if dehydrating the fruits stops or inhibits spoilage rate.</p> <p><b>Methods/Materials</b> I pick two citrus, two stone, and two other commonly eaten fruits. Then I dehydrated the fruits for the same time, but took out some slices of each fruit at different times. I used bacteria I cultured from my oral siliva. Amount of bacteria would on or around the fruit to see how long it should take for the friut to spoil. The fruits are orange, grapefruit, plum, peach, apple, and a banana.</p> <p><b>Results</b> The two citrus fruits and the plum let off an acid to repel the bacteria. The other three fruits all encouraged or let the bacteria grow.</p> <p><b>Conclusions/Discussion</b> The citrus fruits and the plum don't spoil as easily as other fruits without acids.</p>	
<b>Summary Statement</b> Determining if there is a point after dehydrating the fruits that spoilage rate would stop or inhibit.	
<b>Help Received</b> parents helped type	