Abstract

My object in this project is to find at what exact temperature will a pineapple denaturize by exposing it to heat so that it will not affect the setting of Jell-O.

Methods/Materials

By heating the pineapple, I will take the protein digesting enzyme out of it. I will then place all my Jell-O filled cups with the pineapple in them into the refrigerator for exactly 2 hours.

Results

The average pineapple that completely denaturized itself at the lowest temperature of the water was the one put in at 75 degrees celsius.

Conclusions/Discussion

My conclusion is that the least temperature in which you can make Jell-O dessert with pineapple is 75 degrees. Fresh pineapple in the Jell-O will not make it set because of the protein digesting enzyme that the pineapple has.

Summary Statement

Denaturizing pineapple- finding the temperature of water that when pineapple put in not affect setting of Jell-O.

Help Received

Mother supervised stove use.