# Food to Go!

## Abstract

This project was done to know the safest type of packaging out of the three: Ziploc bag, plastic container and aluminum foil.

## Methods/Materials

The food samples were tested to know the amount of bacterial growth before and after they are packaged. The food samples were roast beef, turkey, cheese, wheat and white bread.

## Results

Using a Ziploc bag was the best type of packaging out of the packagings tested.

## Conclusions/Discussion

Ziploc bags are more recommended to use but if not available plastic containers should be used. Aluminum foil should always be avoided because it has the most amount of bacterial growth.

## Summary Statement

This project was tested in order to know the safest way to package food.

## Help Received

This project was completed with the assistance of [List of individuals or resources that helped with the project].