



**CALIFORNIA STATE SCIENCE FAIR  
2014 PROJECT SUMMARY**

<b>Name(s)</b> Muchang Bahng	<b>Project Number</b>  34662
<b>Project Title</b> How Do Different Types of Sweeteners Affect Yeast Growth?	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> The objective of this experiment is to find out how different kinds of sweeteners may affect yeast growth.</p> <p><b>Methods/Materials</b> Ten doughs with different kinds of sweeteners and two doughs for control were made. The doughs were put into jars and sealed. The height of the doughs were recorded after one hour and two hours. Each experiment was repeated 3 times.</p> <p><b>Results</b> The average height (in cm) of glucose is 13.0; fructose 13.2; D-(+)-galactose 10.8; sucrose 12.3; D-(+)-maltose 10.3; lactose 10.5; saccharin 8.6; aspartame 10.9; honey 11.8; maple syrup 13.1; control 1 10.7 and control 2 10.9.</p> <p><b>Conclusions/Discussion</b> The results suggest that glucose, fructose, and maple syrup are the best kinds of sweeteners for yeast fermentation while artificial sweeteners, D-(+)-galactose, and lactose are not good for yeast fermentation.</p>	
<b>Summary Statement</b> This project is about observing the growth of yeast when it is fed with different types of sweeteners.	
<b>Help Received</b> Father helped me with research	