



**CALIFORNIA STATE SCIENCE FAIR  
2014 PROJECT SUMMARY**

<b>Name(s)</b> <b>Amos Khasigian</b>	<b>Project Number</b> <b>J2014</b>
<b>Project Title</b> <b>Is Darker Better?</b>	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> The objective is to determine which color tray will decrease raisin drying time without effecting raisin quality.</p> <p><b>Methods/Materials</b> Obtained/picked approx 500lbs of Thompson seedless grapes. Obtained butcher paper and cut out 4 trays (27#x33#) of Black, blue, brown, green, pink, and poly coated trays. Weigh out 21lbs of grapes and place it on a tray. This process was repeated for all 24 trays. Weighed trays periodically, until they reach approx. 5lbs. Have raisins analyzed by USDA inspection service to determine quality.</p> <p><b>Results</b> Grapes on dark brown and black trays reached the 5 lb threshold faster then other colors. Raisin quality was highest for the poly coated tray followed by black.</p> <p><b>Conclusions/Discussion</b> My conclusion was that while the black tray did not dry the fastest nor have the highest quality raisins, it was second in both areas but not by much. This suggest that the darker tray could provide a farmer with an opportunity to consistently decrease drying time while still providing high quality fruit. This decreases the farmers risk of crop loss while maximizing returns.</p>	
<b>Summary Statement</b> To determine which color tray will decrease raisin drying time without effecting raisin quality	
<b>Help Received</b> Used USDA dried fruit inspection service to analyze raisin quality      Had help picking 525lbs of grapes. Used electronic scale borrowed from FOWLER PACKING COMPANY	