

CALIFORNIA STATE SCIENCE FAIR 2016 PROJECT SUMMARY

Name(s)	Project Number
Aria Delgado	5
	36421
Project Title	
Food Preservation: Natural vs. Chemically Modified	$\mathcal{N}(\mathcal{N})$
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Abstract	
Objectives/Goals	
The objective of this study is to determine which food preservative is more effe	ctive, natural or
chemically modified.	
Methods/Materials	• • • • • • • • • • • • • • • • • • •
Make rice in a sterile environment, using sterile utensils and gloves to do so F rice with each of the food preservatives: (natural) ginger, pickled plum, and per modified) high fructose corn syrup, citric acid, hydrogen ted oil. Once each ba	illa leaves (chemically
modified) high fructose corn syrup citric acid, hydrogeneted oil. Once each b	tch is complete seal each
in petri dishes and measure the bacterial growth in millimeters for each sial.	
Results	
The results of my investigation on which food additive is most effective at pres- average after 12 days, pickled plum and perilla leaves were more effective at pr and preserving food than the other additives, both natural and chemically modif	erving food were that on
average after 12 days, pickled plum and perilla leaves were more effective at pr	eventing bacterial growth
and preserving food than the other additives, both natural and chemically modified no additives.	ied, and the control with
Conclusions/Discussion	
After my investigation. I learned which type of a ditive preservative was the m	ost effective at preserving
food and preventing bacterial growth. When doing this investigation, research a	nd my own experiment
After my investigation, I learned which type of additive preservative was the m food and preventing bacterial growth. When doing this investigation, research a taught me much information about all of my wire bles for this investigation. I h	ave learned that perilla
I = Ieaves are a healthy additive preservative and a better subscript tor chemically	modified preservatives
since it is a natural food additive and can preserves many foods just as well, if r	ot better than, chemically
since it is a natural food additive and can preserves many roods just as well, if r modified preservatives. In addition I concluded that using healthier types of pre with eating healthier foods can be a potential benefit to anyone#s health.	servatives in combination
with eating healthier foods can be a potential benefit to anyone#s health.	
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Summary Statement	
I designed an investigation and learned which type of additive preservative, nat	ural or chemically
modified, was the most effective at preserving food and preventing bacterial gre	
Help Received	
I designed and conducted my investigation with minimal help from my teachers	
Mr. Nelson and Mrs. Lickey did help me with understanding the implications o	t my results, and how to
compare my data.	