



**CALIFORNIA STATE SCIENCE FAIR
2017 PROJECT SUMMARY**

Name(s) Riley A. Carpenter	Project Number J1603
Project Title Mold Growth: What Are the Factors of Mold Growth?	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals The objective of this experiment was to determine if different household conditions affect the rate of mold growth on stored bread.</p> <p>Methods/Materials Bread, gallon size zip-lock baggies, humidifier and thermometer with humidity level readings. Bread was stored in bags in different locations with different temperatures and humidity levels, measurements were taken each day and mold was visually observed.</p> <p>Results Mold grew first on the bread that was located in a room with higher temperatures and humidity levels.</p> <p>Conclusions/Discussion Different temperature and humidity levels proved to affect the rate of mold growth on bread. Higher temperature and humidity levels caused mold to grow faster, indicating storing bread at lower temperatures will keep longer.</p>	
Summary Statement I showed different temperature and humidity levels affect the rate of mold growth on stored bread.	
Help Received My mentor, Anne Pfaff, offered suggestions and ideas for researching mold on different websites. My 8th grade teacher reviewed the grammar of my papers.	