



**CALIFORNIA STATE SCIENCE FAIR
2007 PROJECT SUMMARY**

Name(s) Patti R. Wassem	Project Number J1848
Project Title How Does the Brand of Popcorn Affect the Amount of Popcorn Popped?	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals My goal with my project was to find out which microwaveable popcorn brands produced the highest percentage of popped kernels.</p> <p>Methods/Materials I popped thirty varying brands and types(buttered and unbuttered) of microwaveable popcorn and then counted the number of popped kernels and unpopped kernels in each bag. I used a Sharp Carousel Microwave Oven on the Popcorn Setting for each bag. I used 5 Orville Redenbacher buttered and 5 unbuttered bags; 5 ACT II buttered and 5 unbuttered bags; and 5 Ralph's Brand buttered and 5 unbuttered bags.</p> <p>Results Overall, the buttered popcorn produced a higher percentage of popped kernels for most of the brands(except for Orville Redenbacher's where the average for the buttered(88.5%) and unbuttered(89.5%) was very close). The highest average of popped kernels among the buttered popcorn was the ACT II(95.2%) followed by Orville Redenbacher's(88.52%) and Ralphs(79.3%). The highest average of popped kernels for the unbuttered popcorn was the Orville Redenbacher's(89.5%) followed by Ralphs(75.5%) and ACT II(67.6%).</p> <p>Conclusions/Discussion The data I found shows that the buttered popcorn bags produced the higher percentage of popped kernels. I think that the oil from the butter produced heat, so more kernels popped with it. If I could continue this experiment, I would investigate how the butter affects how the popcorn pops.</p>	
Summary Statement My project evaluates differing brands and types of microwaveable popcorn as to their popability(percentage of kernels popped).	
Help Received My Father took the photographs for my project.	