



**CALIFORNIA STATE SCIENCE FAIR  
2010 PROJECT SUMMARY**

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<b>Project Title</b> <b>Food to Go!</b>	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> This project was done to know the safest type of packaging out of the three: Ziploc bag, plastic container and aluminum foil.</p> <p><b>Methods/Materials</b> The food samples were tested to know the amount of bacterial growth before and after they are packaged. The food samples were roast beef, turkey, cheese, wheat and white bread.</p> <p><b>Results</b> Using a Ziploc bag was the best type of packaging out of the packagings tested.</p> <p><b>Conclusions/Discussion</b> Ziploc bags are more recommended to use but if not available plastic containers should be used. Aluminum foil should always be avoided because it has the most amount of bacterial growth.</p>	
<b>Summary Statement</b> This project was tested in order to know the safest way to package food.	
<b>Help Received</b>	