



**CALIFORNIA STATE SCIENCE FAIR
2012 PROJECT SUMMARY**

Name(s) Kuldeep K. Gill	Project Number J0506
Project Title What Type of Sugar Leads to the Most Production of CO(2) by Yeast?	
Abstract Objectives/Goals The objective is to figure out how much carbon dioxide will be produced by yeast fermentation of three different types of sugars. Methods/Materials I observed yeast fermentation by using different flasks for each type of sugar (white table sugar, brown sugar, and a sugar substitute) with a balloon over it to collect the carbon dioxide. Then I calculated the volume in each balloon using the diameter. Results The results of my project are that the white sugar produced more carbon dioxide from yeast than the Sweet 'N Low or brown sugar. Conclusions/Discussion The results of my project are that the white sugar produced more carbon dioxide from yeast than the Sweet 'N Low or brown sugar. If I was to do this project again, then I would test yeast fermentation with milk sugar (lactose).	
Summary Statement This project aims to test which type of sugar will be most effectively fermented by yeast.	
Help Received Mrs. Wawock helped me with the calculations.	