



**CALIFORNIA STATE SCIENCE FAIR  
2016 PROJECT SUMMARY**

<b>Name(s)</b> Amaya M. Bechler	<b>Project Number</b>  36087
<b>Project Title</b> Effect of Preservatives on Yeast	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> The objective of this project was to determine the effect of specific preservatives on the growth of yeast (<i>Saccharomyces cerevisiae</i>.)</p> <p><b>Methods/Materials</b> To set up the experiment the materials used were dry baker's yeast, petri dishes, a base for cultures and a variety of preservatives. Weight of cultures was recorded for several days as a measure of growth.</p> <p><b>Results</b> The results show that some preservatives benefit the growth of yeast while others inhibit it.</p> <p><b>Conclusions/Discussion</b> The results were partially in line with my hypothesis. The experiment showed that some preservatives have a positive effect on yeast whilst some have a negative effect. The project is of importance because it shows the effect of certain chemicals on eukaryotic cells, these being cells in human bodies along with other animals. Since humans often consume the preservatives, we should know of the effect on our cells.</p>	
<b>Summary Statement</b> Some preservatives benefit yeast growth while some inhibit its growth.	
<b>Help Received</b> My science teacher, Diana Skiles, helped me with writing my conclusion coherently. Otherwise, I completed the experiment by myself.	