



**CALIFORNIA STATE SCIENCE FAIR
2016 PROJECT SUMMARY**

Name(s) Saliha Islamovic	Project Number 36371
Project Title Organic vs. Non-Organic	
Objectives/Goals The objective is to come to test organic fruits and come to a conclusion that Organic fruit is better your health and worth buying over non-organic fruits. Abstract Methods/Materials Three Organic Tomatoes, three non-organic Tomatoes, three Organic Apples, three non-organic Apples, three Organic Oranges, three non-organic Oranges. 2 trays to place fruit on for the experiment(When placed in exposed environment. Litmus paper (Also known as PH Scale paper). PH Scale, blender, juicer, notebook, binder, paper, pencil, pens, scissors, plastic ziploc bags. Results The Organic fruits were less acidic than the non-organic fruits. The organic fruits had also decayed faster than the non-organic fruits like I hypothesized because it is at least 95% grown organically and is approved by the US Department of Agriculture and is grown without pesticides, preservative or any other type of growth hormones. Conclusions/Discussion It turned out that the Organic fruits were less acidic than the non-organic fruits. The organic fruits had also decayed faster than the non-organic fruits like I hypothesized because it is grown without pesticides, preservatives, genetically modified organisms, or any other type of growth hormone.	
Summary Statement My project is researching and testing if organic fruit is better for your health and worth buying over non-organic fruits.	
Help Received I performed my experiment alone and got help to fully understand the PH scale and its levels from my science teacher Garry Dillard and former participant Ahmed Asif	