CALIFORNIA STATE SCIENCE FAIR
2016 PROJECT SUMMARY

Name(s)

R. Alexander Vasquez

Project Number

36636

Project Title

Effects Temperature Has on Yeast

Abstract

Objectives/Goals

Does the amount yeast rises vary depending on the temperature the yeast is exposed to prior to baking?

Methods/Materials

Used thermometer, standard bread recipe to make dough, heating cabinet, oven, refrigerator, and freezer. I tested 5 identical bread portions in 5 different temperatures to identify the difference in their height after risings.

Results

The yeast exposed to a mid temperature rose the most after 2 identical testings. drastic temperatures up and down failed to rise much at all.

Conclusions/Discussion

Knowing around 100 degrees works the best can be used for anyone who wants to efficiently make their bread rise more.

Summary Statement

How temperature effects how much yeast rises.

Help Received

I ran through the experiment myself but my science teacher helped me throughout the whole process.

Preliminary