



**CALIFORNIA STATE SCIENCE FAIR
2016 PROJECT SUMMARY**

Name(s) R. Alexander Vasquez	Project Number J0525
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.	