



**CALIFORNIA STATE SCIENCE FAIR
2017 PROJECT SUMMARY**

Name(s) Samantha B. Salazar	Project Number J2013
Project Title How Does Fruit Preservation Help Consumers?	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals The objective of this investigation is to determine which method of preserving fruits is the best, so consumers won't have to waste money and throw away unnecessary food.</p> <p>Methods/Materials I used apples, strawberries, and blackberries, washed and put them into either, bowls, or Ziplock bags. I then placed those on the counter, in the refrigerator, or in the freezer. Using the fruit in Ziplock bags and bowls on the counter as a control, I checked on the fruit daily comparing its decomposition rate to that of the fruit in Ziplock bags and bowls in the refrigerator, and in the freezer.</p> <p>Results After completing my investigation and comparing the results on what the fruits were stored in and where they were stored, I found that the fruits in bowls and bags in the fridge lasted longer than the fruits in bowls and bags in the freezer and on the counter.</p> <p>Conclusions/Discussion After conducting multiple trials, it was found that fruits in bowls and bags in the fridge lasted longer than the fruits in bowls and bags in the freezer and on the counter. This can hopefully provide me with the knowledge to get the most out of the food I buy.</p>	
Summary Statement As measured by the time it took different fruit to spoil when stored in bowl, and Ziplock bags, in three different locations, I was able to determine the most affective storage method for fruit preservation.	
Help Received I designed and conducted my investigation with minimal help from my teachers (Mr. Nelson and Mrs. Lickey) and parents.	