



**CALIFORNIA STATE SCIENCE FAIR
2002 PROJECT SUMMARY**

Name(s) Mane K. Chakarian	Project Number 22369
Project Title Determining the Effects of Natural Juices on Meat Preservation	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals My goal was to find out which natural juices prevent spoilage and bacterial growth on meat.</p> <p>Methods/Materials I used apple juice, lemon juice, vinegar, tomato juice, orange juice, beef meat, a cutting board, a knife, a juicer, and 12 two inch depth bowls. First, I washed the fruits and cut them in two. Then, I cut the meat into 12 pieces and placed them into 12 two inch depth bowls. After, I strained the juices from the fruits and deposited half the juices into the 5 bowls and the other half into the other 5 bowls. Last, I placed 6 bowls in the refrigerator and the other 6 outside and kept track every few days to see when the meat starts to rot.</p> <p>Results I found out that tomato juice helps prevent spoilage the best and vinegar doesn't prevent spoilage at all.</p> <p>Conclusions/Discussion In conclusion people who store meat should add some tomato juice to keep it from rotting, or a fruit or vegetable that doesn't contain much citric acid otherwise the meat will rot quickly.</p>	
Summary Statement How natural juices help prevent spoilage of meat.	
Help Received Mother helped provide materials and helped set up board/ teacher went over papers.	