



**CALIFORNIA STATE SCIENCE FAIR  
2009 PROJECT SUMMARY**

<b>Name(s)</b> Marissa A. Salinas	<b>Project Number</b> <b>J1725</b>
--------------------------------------	---------------------------------------

**Project Title**  
**The Effects of Seasonings on the Control of Escherichia coli in Hamburger**

**Abstract**

**Objectives/Goals**  
Part 1: How much Escherichia coli is found in Hamburger?  
Part 2: Which spice affects Escherichia coli the best?

**Methods/Materials**  
I will be using EMB agar to test the E.coli.  
In addition, I will also be using four different types of spices. They are Cinnamon, Garlic, Oregano, and Sage.  
One other item I will be using is five different meat sources. They vary from fast food chains, top of the line meat stores, and little corner stores.  
The experimental test variables that I am using in my experiment are:

**Results**  
Average of Non E.coli Coliform and E.coli in Hamburger Meat  
# The least number of bacteria growth was Meat From Store WM at 3.4 for Non E.coli Coliform and 0.55 for E.coli.  
# The largest number of bacteria growth was Processed at x Slaughter House at 16.6 for Non E.coli Coliform and 31 for E.coli.  
Average Non E.coli Coliform and E.coli in Hamburger Meat Mixed With Cinnamon  
# The least amount of bacteria change was Meat From Store WM with 21.6 for Non E.coli Coliform and .2 for E.coli.  
# The most amount of bacteria change was Processed at x Slaughter House with 3.4 for Non E.coli Coliform and 0 for E.coli.  
Average Non E.coli Coliform and E.coli in Hamburger Meat Mixed with Sage  
# The least amount of bacteria change was Meat From Store WM with 3.8 for Non E.coli Coliform and 0.8 for E.coli.  
# The largest amount of bacteria change was Processed at x Slaughter House with 1.6 for Non E.coli Coliform and 0 for E.coli.  
Average Non E.coli Coliform and E.coli in Hamburger Meat Mixed with Oregano  
# The least amount of bacteria change was Meat Form Store WM with 10 for Non E.coli Coliform and .32 for E.coli.  
# The largest amount of bacteria change was Meat From Store LC with 9.8 for Non E.coli Coliform and 0.2 for E.coli.

**Summary Statement**  
My project is about finding the amount of e.coli in hamburger and to see what spice affects it the most.

**Help Received**  
Mother helped buy supplies and cut paper