CALIFORNIA SCIENCE & ENGINEERING FAIR
2018 PROJECT SUMMARY

Name(s)
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Project Number
38269

Project Title
Going Bananas over Fruit Ripening?

Abstract

Objectives/Goals
The objective of this project is to determine if banana ripening is prolonged using larger than necessary food preservation bags.

Methods/Materials
Bananas, large and small food preservation bags, cups of zeolite (food preservation agent), avocado mesh. Banana ripeness was measured under different conditions of zeolite exposure.

Results
Ripening was prolonged using either a small or large food preservation bag. However, there is no statistically significant difference in the speed of ripening between large vs. small preservation bags for the same amount of produce.

Conclusions/Discussion
Ripeness measurements over a large set of bananas does not show a statistically significant difference in banana ripening between large and small food preservation bags. Surrounding bananas with zeolite is more effective at prolonging ripening than exposure to zeolite in a nearby container.

Summary Statement
The purpose of this project is to determine if banana ripening is prolonged by using larger than necessary food preservation bags.

Help Received
I set up this experiment and performed all the measurements myself. My cousin in the biotech industry helped me understand the science of produce ripening. My father helped with statistical analysis of the data.