CALIFORNIA SCIENCE & ENGINEERING FAIR
2018 PROJECT SUMMARY

Name(s)
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Project Number
38322

Project Title
Red vs. Green Apples

Abstract

Objectives/Goals
The purpose of this project was to determine whether or not an unripened fruit can be ripened faster by apples when they are stored together. Another goal was to see if either green or red apples work best to ripen bananas.

Methods/Materials
Green and red apples, brown paper bags, grid, green bananas. In this test, green unripened bananas were stored in brown paper bags together with red or green apples. Also, there was another group where the bananas were not stored with anything. Percent of green, yellow and brown was measured over course of seven days.

Results
Green or red apples were stored with bananas and over a course of seven days the amounts of green, yellow and brown were counted. After 2 days, the bananas stored with green apples had twice as much yellow as the group stored with nothing, while the bananas stored with red apples had 1.5 times as much yellow as the group stored with nothing.

Conclusions/Discussion
After measuring the color of bananas after 0,2,5 and 7 days, the apples stored with green apples ripened the bananas double as fast as the control group, while the bananas with red apples ripened the banana 1.5 times as fast. It is concluded that apples have an effect on the ripening time of bananas and that green apples ripen fruit faster than red apples.

Summary Statement
After testing to see if apples have an effect on the ripening time of bananas, I found out that apples stored with bannas speed up the ripening process and green apples work best for this.

Help Received
Mr. Bessler helped editing the papers and coming up with the procedure, while I tested the fruit at home.