# The Apple Experiment

Science fair Project by Bernie

## **Testable Question**

Which liquid will keep the apples white the longest.

#### Prediction

I predict that the Gatorade will keep the apple white the longest. Because it has sugar and salt.

#### Procedure

- 1. Slice apples into six pieces
- 2. Pour 3 tablespoons of each liquid into each bowl. Make sure to get each apple wet.
- 3. Check apples every 15 minutes, log results. Use W for white, and B for brown
- 4. Flip apples after each 15 minute check
- 5. Continue observations until all apples are brown
- 6. Report results

# Background

I chose this project, because I thought it would be fun to see how fast the apples change colors. This project will teach me what a preservative is. I think it's important so we know which liquid makes the best preservative. In the future this will help us know which liquid will keep food fresh.

#### Research

Definition of a Preservative: A substance used to preserve foodstuffs, wood, or, other materials against decay.

What makes a good natural preservative? According to WebMD, salt, honey, and some fruits make good preservatives.

On the website NDTV Food, the six best natural ingredients to preserve food are:

- 1. Garlic
- 2. Pink sea salt
- 3. Spicy ingredients
- 4. Lemon
- 5. Vinegar
- 6. Sugar

# Triles, Samples

I experimented five different kinds of liquid, Lemon juice, Pickle juice, Club soda, Gatorade and water.

#### Constant conditions

Independent Variable: The independent variable is a cause in my experiment I am trying to figure out which liquid causes the apple not to turn brown. The independent variable is the liquid!

Dependent variable: The dependent variable is something that can change depending on the independent variable. In this experiment the dependent variable is the apples turning brown.

Constant conditions: The part that doesn't change. There are lots of Constant conditions in this experiment the bowl, the apple, the amount liquid.

My mom cutting apples.



Me writing information

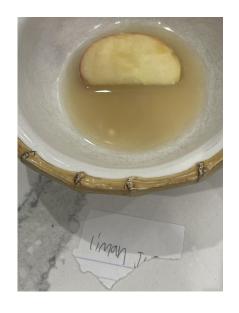


Me standing next to the apples



Mid experiment









Lemon Juice Club Soda Gatorade





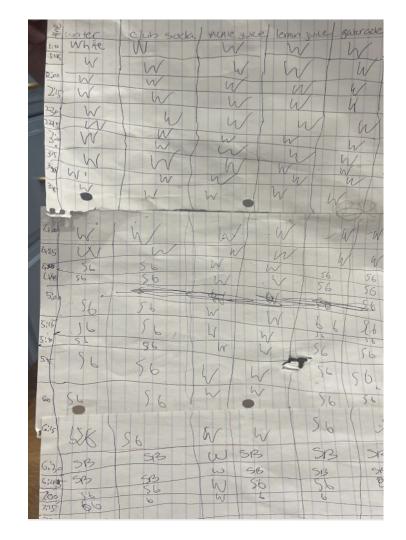
Water Pickle Juice

My log. I did the project on March 5th. I started the project at 1:30 PM and ended at 7:15PM when only one apple slice was still white. I marked them this way:

W= White

SB= Slightly Brown

B= Brown



#### Conclusion and reflection

Conclusion: Pickle Juice won because it was the last apple with no brown spots on it. I was surprised because I thought it was going to be gatorade. I thought it was going to be gatorade because it has a lot of sugar and salt. But I think pickle juice won because it is salty, acidic and has vinegar,

Reflection: To continue my project i would start earlier so that I would have more time. I had to stop before everything was very brown because I have bedtime. I would use vinegar instead of water.

# Bibliography

Rana, Sarika. "6 Natural Kitchen Ingredients to Preserve Food without Using Food Additives." *NDTV Food*, 24 Aug. 2017, <a href="https://food.ndtv.com/food-drinks/6-natural-kitchen-ingredients-to-preserve-food-without-using-food-additives-1741112">https://food.ndtv.com/food-drinks/6-natural-kitchen-ingredients-to-preserve-food-without-using-food-additives-1741112</a>.

"Definition of Preserve."" Collins English Dictionary - Complete & Unabridged 2012 Digital Version. 2012. www.dictionary.com

Taylor, Martin. "What Are Natural Preservatives?" *Nourish by Web MD* 07, Nov. 2022 <a href="https://www.webmd.com/diet/what-are-naturak-preservatives">www.webmd.com/diet/what-are-naturak-preservatives</a>