To Wrap or Not to Wrap?

Materials:

Bread

Cheese

Watermelon

Banana

Ziploc bag

Brown paper bags

Foil

Saran wrap

Observations after 5 days:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Specimens | Saran Wrap | Ziploc Bag | Paper Bag | Aluminum Foil |
| Bread |  |  |  |  |
| Banana |  |  |  |  |
| watermelon |  |  |  |  |
| cheese |  |  |  |  |
|  |  |  |  |  |

Purpose: To determine which food wrapping works best to prevent food spoilage.

Hypothesis: Food will remain fresh longer in the plastic wrappings (saran wrap, and Ziploc baggies).

Procedure:

1. Gather all needed materials.
2. Make a control for each refrigerator/room temperature.
3. Wrap each of the items in each of the wrappings.
4. Set up a station of wrapped items in the refrigerator and on the counter.
5. Take photos of controls.
6. Wait for 5 days and record your observations.
7. After 5 days analyze the data and formulate the conclusion.

Conclusion: After our 5 day trial we conclude that foods remain fresh longer when refrigerated, and wrapped in saran wrap or Ziploc baggies. (With exception of the watermelon.)