

# Project Report



**SARSEF Fair**

**School name: *SSA Elementary School***

**Teacher's Name: Mrs. Charney**

**Full Name: Togtuunsaikhan Tamir**

**Date: Feb 24, 2023**

# Where to store your banana?

Introduction:

Have you ever wondered where I should store my banana? Luckily for you I thought the exact same question too. I experimented by putting 4 different bananas in different conditions to see which one would start to go bad.

Purpose:

**To find out how to keep a banana fresh and good to eat for the longest.**

Hypothesis:

The effect of different conditions on a banana (being kept in the fridge, in a plastic bag, on the counter and being hung). On which banana will rot the fastest. Is, that the banana in the fridge will rot 1<sup>st</sup> fastest the banana in the bag will rot 2<sup>nd</sup> fastest the banana that is hanging will rot 3<sup>rd</sup> fastest, the banana on the counter will rot the slowest. Because the 1<sup>st</sup> is because you don't store bananas in the fridge. The 2<sup>nd</sup> is because there is too much heat in the bag, the 3<sup>rd</sup> is because it is not at the best temperature to store bananas, The 4<sup>th</sup> is because the banana is at the best temperature to store banana

Materials:

**4 bananas, string, 1 zip lock bag,  
refrigerator**

Data

**Day 1: All the bananas are fresh and  
green**

**Day 3: Slight yellowing on all bananas**

**Day 6: The banana in the refrigerator  
started turning brown, others have**

turned yellow and the banana on the counter has brown on the edges.

Day 9: The banana in the refrigerator has turned a dark green color, brown spots have appeared on the sides of the banana that is hanging, the edges have become more darker on the banana on the counter

Procedure:

**Step 1: Get 4 different bananas**

**Step 2: Get 1 banana and put it in the fridge.**

**Step 3: Get 1 banana and put it on top of the fridge.**

**Step 4: Get 1 banana and put it on the counter.**

**Step 5: Get 1 banana and hang the banana.**

**Step 6: Observe and take a photo of each banana on a daily basis for 9 days.**

Results:

The banana in the refrigerator has become hard and dark green with dark spots throughout.

The banana in the zip lock bag has become ripe and very delicious with barely any spots.

The banana that is hanging has become ripe and good tasting with dotted spots on the sides.

The banana that is on the counter has become ripe and good tasting with the edges being dark.

Conclusion

In conclusion, putting a banana in the fridge is one of the worst ways of storing a banana. Since hanging and putting bananas on the counter are basically the same, they are the simplest ways of storing bananas and putting bananas in a zip lock bag is one of the best ways of storing a banana.