

**Does the color of foods affect their flavor**

## **Method**

The scientific method used to conduct this experiment. Does the color of food affect its flavor? I hypothesized that the different colors of food do affect its flavor.

## **Materials**

In this science experiment I used few materials. The materials I used were three small bottles of different food coloring from (the company), three big cans of vanilla yogurt from (the company), and people from sixth, seventh, and eighth grade of Saint Francis School. I used the food coloring to dye the vanilla yogurt to see if the people think they are different flavors when they are all the same. Though not many materials were used in this experiment, it will still take a long time to complete it.

## **Procedures**

The following procedures were used to conduct this experiment. The first step was to buy two tubs of vanilla yogurt. Then I had to find food coloring. After that I mixed the two. I filled eighty-one small plastic cups equally by three with different colors (Red, green, and white). I lastly brought them to school and fed them to my class to see if they thought that they were three different flavors.

## **Conclusion**

The outcome of this experiment showed that most people thought that the pink yogurt was strawberry.

## **Results**

The results of this experiment were insightful. The results of this experiment showed that my hypothesis was supported. The results of my experiment first told me that some people see or think that white food is cheese. Second, I found out that twenty-two people taste red, like strawberries. Next I found nine people who thought that the green one was cream cheese. Lastly I found that seventeen people thought that the white one was vanilla.

## **Conclusions and Future Study**

The results of the experiment supported my original hypothesis. This experiment was successful because people are visual animals and our eyes can play tricks on us. Another reason it was successful was because I put food coloring to trick the kid's minds. In the future I won't do this project again but if I did one thing I would do differently is get fifty people. I would then use five cups with red, white, blue, green, and yellow for everyone to find out what percent of people can tell that they are all vanilla. One thing I've read online is that one hundred percent of blind people can taste that they are all vanilla because they can't see them so their minds can't play tricks on them, but only ten percent of people with vision can identify that they are all vanilla.

## **Discussion**

There have been similar experiments conducting the topic of, "Do the colors of food affect their flavor". Dr. Chudler conducted an experiment testing if the color of foods affect their flavor. He used water, water diy, yogurt, and food diy. He also used different adults and different

children to test what they tasted. His results showed him that ten percent of people got all three flavors correct and ninety percent of people didn't. ( Dr. Chudler, No date. )

## References

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## Appendix

Table A1

COLOR RED YOGURT'S FLAVORS	COLOR GREEN YOGURT'S FLAVORS	COLOR WHITE YOGURT'S FLAVORS
KIND OF SOUR YOGURT	NASTY LIME	WEIRD SOUR STUFF
STRAWBERRY	LIME	VANILLA
CHEESE	CUCUMBERS	PICKLES
ROTTEN CHEESE	BLUE BERRY	BANANA
BERRY	CREAM CHEESE	GREEK YOGURT

COLOR RED YOGURT'S FLAVORS	COLOR GREEN YOGURT'S FLAVORS	COLOR WHITE YOGURT'S FLAVORS
KIND OF SOUR YOGURT	NASTY LIME	WEIRD SOUR STUFF
STRAWBERRY	LIME	VANILLA
CHEESE	CUCUMBERS	PICKLES
METAL	VANILLA	RASPBERRY
SALTY CONDENSED MILK	APPLE	COCONUT
CREAM CHEESE	SOUR GRAPE	SOUR MILK
BLUE BERRY	SOUR MILK	SOUT VANILLA
SOUR MILK	NASTY LIME	XXXXXXXXXXXXXXXXXXXXXXXXXXXX
VANILLA	SOUR CREAM	XXXXXXXXXXXXXXXXXXXXXXXXXXXX

Figure A1

participants	COLOR RED YOGURT'S FLAVORS	COLOR GREEN YOGURT'S FLAVORS	COLOR WHITE YOGURT'S FLAVORS	Total correct	Total Incorrect
Trial 1	no	no	yes	1	2
Trial 2	no	no	yes	1	2
Trial 3	no	no	yes	1	2
Trial 4	no	no	yes	1	2
Trial 5	no	no	no	0	3
Trial 6	no	no	yes	1	2

<b>Trial 7</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 8</b>	<b>yes</b>	<b>no</b>	<b>no</b>	<b>1</b>	<b>2</b>
<b>Trial 9</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 10</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 11</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 12</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 13</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 14</b>	<b>no</b>	<b>no</b>	<b>no</b>	<b>0</b>	<b>3</b>
<b>Trial 15</b>	<b>no</b>	<b>no</b>	<b>no</b>	<b>0</b>	<b>3</b>
<b>Trial 16</b>	<b>no</b>	<b>no</b>	<b>no</b>	<b>0</b>	<b>3</b>
<b>Trial 18</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 19</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 20</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 21</b>	<b>no</b>	<b>yes</b>	<b>yes</b>	<b>2</b>	<b>1</b>
<b>Trial 22</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 23</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 24</b>	<b>no</b>	<b>no</b>	<b>no</b>	<b>0</b>	<b>3</b>
<b>Trial 25</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>
<b>Trial 26</b>	<b>no</b>	<b>no</b>	<b>yes</b>	<b>1</b>	<b>2</b>

<b>Average correct percent.</b>	<b>0.0384</b>	<b>0.0384</b>	<b>0.80</b>	<b>0.269</b>	<b>0.6923</b>
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