Keeping It Green

How to keep avocados from going rotten.

Introduction

The purpose of my experiment is to see how to keep avocados from going rotten and what place in the house is the best place to keep avocados from going rotten.

Question

My question is

How can we keep avocados from going rotten? What place in the house is the best place to keep avocados from going rotten?

I will answer this question by putting avocados in different places and leaving there for three days. Then I will check on them and weigh them to see which place keeps avocados going rotten.

Research

Other ways to keep avocados from going rotten

- wrap tightly in plastic wrap and refrigerate in an airtight container for up to 2-4 days

- in an airtight container with an onion) in the refrigerator

- oxygen by applying lemon/lime juice or oil, keep the pit in, wrap

Materials

For this experiment I need 3 avocado,3 container,3 different places

Procedure

For my Experiment i'm going to put avocados in containers and put the avocados outside For 3 days. Then I will check on them and see which one is more rotten. I will compare them. I will take out the rotten parts and weigh the healthy parts.

Experiment

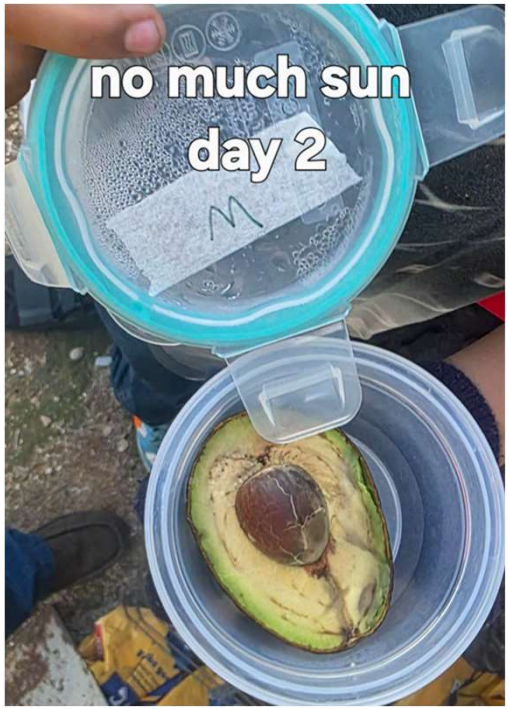
For my Experiment i'm going to put avocados in containers and put the avocados outside For 3 days. After 3 days, I will check on them and see which one is less roten by weighting the good parts of the avocado.

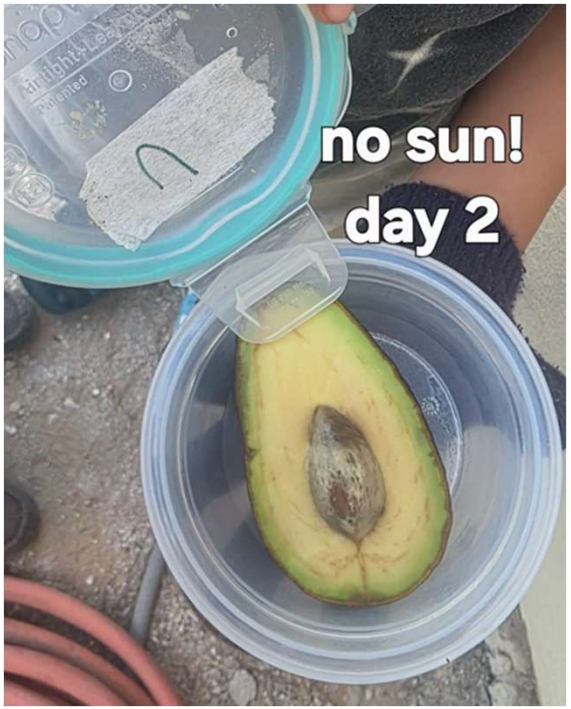
Hypothesis

I think that the avocados in the sun and half sun will be good to eat but the one in the shadows will not be good to eat.

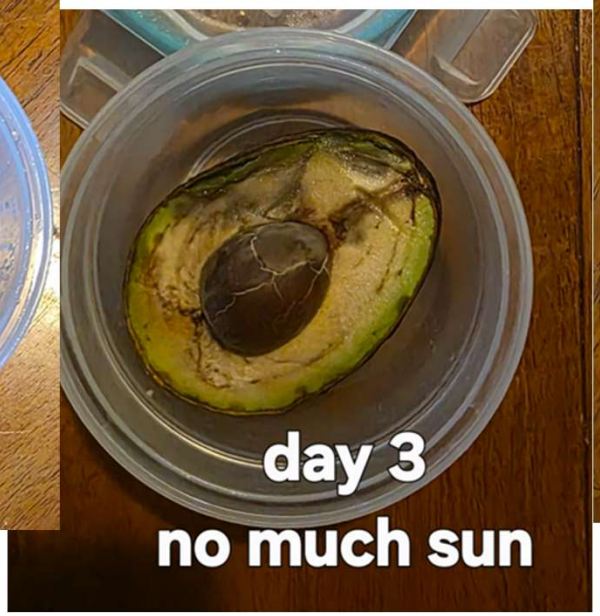
day 1

sun
day 2


no much sun
day 2

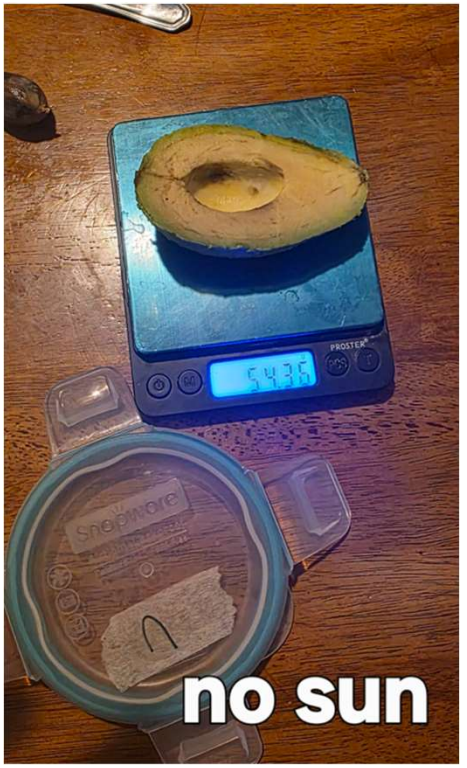

no sun!
day 2

day 3
sun


day 3
no much sun

day 3
no sun

Data



Data

location	Exposed to sun	Day 1	Day 2	Day 3	Weight of healthy avocado (grams)
Outside backyard covered	no	normal	normal	normal	54.36
Outside backyard on window no cover	Some	normal	brownish	black	42.19
Outside front yard on window no cover	yes	normal	brown	All black	000

Conclusion

The graph shows that the avocado in dark was good for the but half sun was a little roten but the sun was fully rotten for the 3 days. I learned that the best place for avocado are in dark. I think this is because

Implications and Future Research

This is important because if we buy avocados and they go rotten we can't enjoy guacamole.

For future research I would like to try more experiments with avocados without the containers to see if it affects them more or less.

Sources

All Recipes - https://www.allrecipes.com/how-to-keep-guac-from-browning-11893528