Does mold grow faster on foods in a refrigerator or out of a refrigerator?

Materials

1. Strawberries
2. Cheese
3. Turkey
4. Bread
5. Paper plates

Background Research

Mold is a type of fungus that grows spores. Mold needs oxygen and is a livin organism. Water is important for mold to grow and warm temperatures help mold to grow. Mold can be black, green, or white. Mold does not need sunlight to grow. It grows best in dark places. Mold can be bad if the spores float into the air. It can trigger allergic reactions. If mold goes into the wall, it can destroy the walls.

Procedures

1. Place 5 strawberries on each plate.
2. Place a slice of cheese on each plate
3. Place a slice of turkey on each plate.
4. Place a slice of bread on each plate.
5. Place a plate of each food in the refrigerator.
6. Place a plate of each food on the counter (out of the refrigerator.)
7. Check for mold every day.

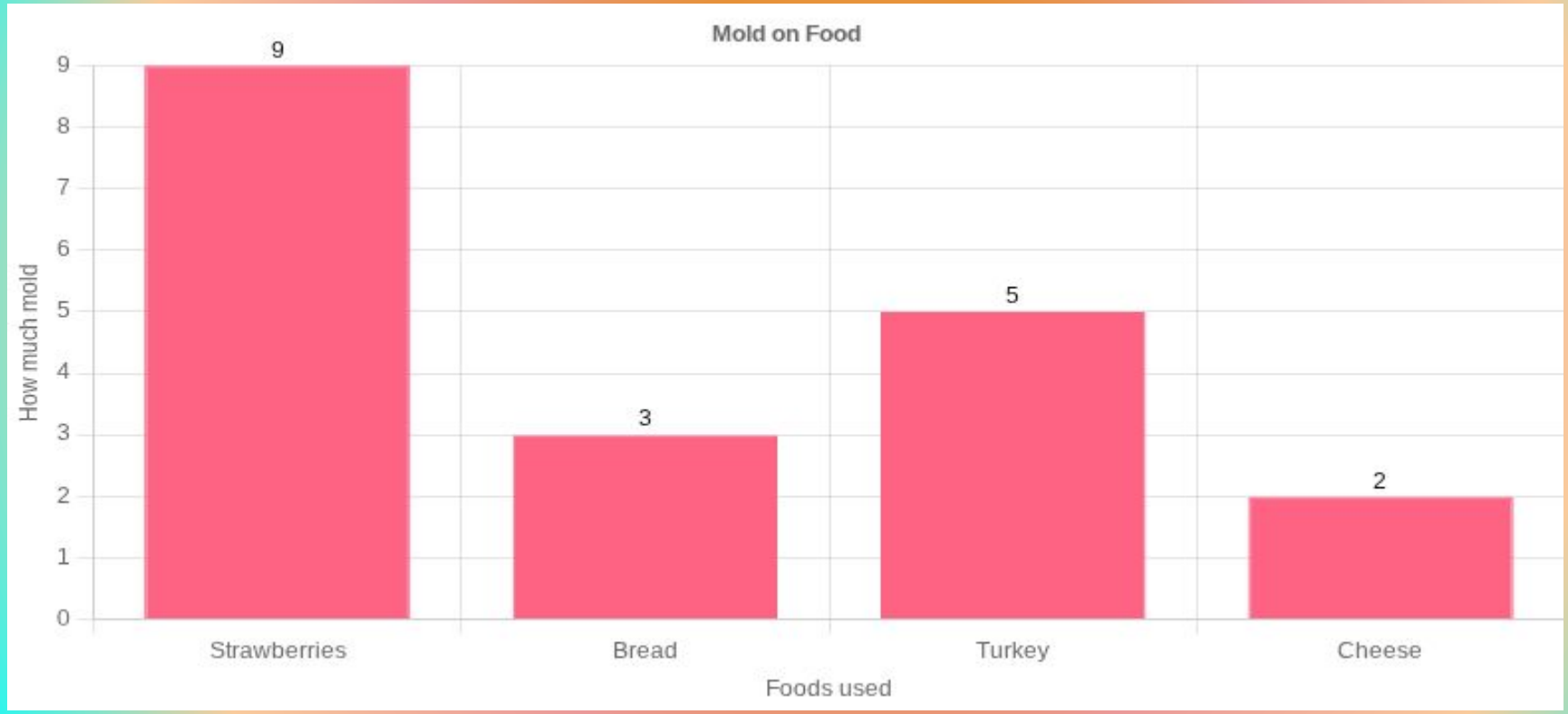
Purpose:

A friend of ours saw mold on a strawberry and thought the mold was cool. She told us about it. That's why we did this science project and experiment.

Question:

Does mold grow faster in the refrigerator or out of the refrigerator?

Data Analysis



Conclusion

Mold grows on food faster out of the refrigerator.

- **The experiment showed us the answer.**
- **Because you can find out if it grows faster in the refrigerator or out of the refrigerator.**
- **Mold can grow on many things in your refrigerator or in your counter.**
- **We could have the food out longer.**

Works Cited

- [MoldGone.com]
- [Study.com]
- [Wikipedia]
- [U.S environmental protection Agency.[gov]