

The background is a solid yellow color. It is decorated with numerous orange circles of varying sizes, scattered across the entire frame. Some circles are large and prominent, while others are small and subtle. The circles are distributed in a way that creates a playful, bubbly atmosphere.

Cheese Time's Ticking!

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Guiding Question

What type of cheese gets mold fastest?

Hypothesis

My hypothesis is out of the four cheeses I'm using, the Swiss cheese will get mold fastest because it has the most moisture.

Materials

You will need...

- Four types of cheeses such as cheddar, parmesan, mozzarella, pepper jack, Colby, and many more. I used pepper jack, colby, mild cheddar and swiss.
- a mini scale
- parchment paper
- And a little box

Procedures

1st, You're going to first get your four cheeses and cut them about the same size and to be sure make sure it is in range of 17 grams.

2nd, when you measure them put a piece of parchment paper down on the scale.

3rd, lay down another piece of parchment paper in the box and lay the cheeses in a box by a window and get a piece of paper, a pencil and a clipboard to keep track the times of when they get moldy.

4th, Every day check it to see if its moldy. Then when you first find mold write it down.

Research

Did you know that to make most cheeses you have to age them and let it mold. Blue cheese is an example, the actual blue on the cheese is a mold and perfectly safe to eat.

Mold also mostly lives in wet and moist environments like tropical place's, beach's, ETC.

Also, Cheese is one of the most stolen food in the world. Approximately 4 % of all cheese produced globally is stolen.

Result

Week 1	day 1	day 2	day 3	day 4	day 5	day 6	day 7
Result	moist	flaky/oily	dry/oily	flaky/dry	flaky/dry	flaky/dry	flaky/dry
Week 2	day 8	day 9	day 10	day 11	day 12	day 13	day 14
Result	flaky/dry	flaky/dry	flaky/dry	flaky/dry	warpy	crusty	crusty
Week 3	day 15	day 16	day 17	day 18	day 19	day 20	day 21
Result	crusty	crusty	wh/mold	wh/mold	wh/mold	rlly/warp	cracking
Week 4	day 22	day23	day 24	day 25	day 26	day 27	day 28
Result	bugs	crusty	cracking	bugs	warped	bugs	bugs
Week 5	day 29	day 30					
Result	bugs	bugs					

Day 1



Day 2



Day 6



Day 11



Day 16



Day 21



Day 26



Day 31



Conclusion

So, in conclusion I didn't expect the cheeses not to mold. A reason why I think it didn't mold is because it is dry and due to a lack of moisture. I think if I would've put it in the fridge in a Ziplock bag to keep the moisture contained it would've molded. But anyway, I had a fun time doing my science fair project.

Citation page

- <https://www.cheesehouse.com/?srsltid=AfmBOopfEH8A5tHebLyqXT7HPetL7yl-iaOjS2Mpt7-o2OPe7O4Njkrp>
- <https://www.manufacturing.net/operations/blog/13190175/cheese-is-most-stolen-food-in-the-world>
- <https://www.epa.gov/mold/brief-guide-mold-moisture-and-your-home>