Keeping bananas from rotting

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In my science fair project ,I will be keeping bananas in different spots to see which do not rot and others that rot . The problem in this experiment is which spot can keep bananas from rotting . The purpose of my project is to find out which spots are better than others. If bananas are kept in different spots will some rot and some not then we can test. If a banana is stored at a warmer room temperature, it will rot faster than a banana stored in a colder temperature .This is important because with this information it could help other people when they buy bananas they'll know where to put them from rotting .

Method

The following method explains how the experiment was organized including the materials and step -by-step procedures . How does tempature affect the rate at which a banana rots?" . If a banana is stored in warmer room temperature, it will rot faster than a banana stored in a colder temperature .

Materials

This section outlines the specific materials and equipment used to carry out the experiment and gather reliable results." I used 6 bananas ,a bag, 2 plates,two cups , one container ,room temperature ,and a data note book . Each of these materials and equipment was used to gather reliable results.

Procedures

This section outlines the specific procedures used to carry out the experiment were you. First you will gather all the materials . second You will then grab two plastic cups then grab a banana and put it inside a cup and then close the other on top .

Conclusion

Overall, the results of this experiment showed a clear pattern that helps answer the original research question. My results were that the container had the least effect of rottenness; the plate and cup had the same effect on each banana . but the ones with the most effect were in the fridge and outside .These are my overall results.

Results

This section presents the results of the experiment, including measurements and observations recorded during each trial.Cantioner looked just as we bought it after a week having 100% but it did end up a little soggy .The plate and the brown bag both had 33% reaching room temperature . But the banana outside had about 16% of no rottingness and the rest was all rottenness temperatures increasing from 64 through 98 degrees . The one that had the worst rottenness was inside the fridge with 1% of no rotting temperature of 1 degrees fahrenheit and most of all the banana turned black . But while keeping each of the bananas sitting in their own spots for one week the container had the least effect looking still how we bought them . Due to the moisture they did turn a little soggy .

The purpose of this discussion is to compare the results of this experiment with findings from similar scientific studies and to explain what the results suggest about the relationship between the independent and dependent variables.

Discussion section

The purpose of this discussion is to compare the results of this experiment with findings from similar scientific studies and to explain what the results suggest about the relationship between the independent and dependent Variables.(Reem Bushara 2025) tested a similar science project . Testing a dark or a direct light banana can ripen more . After doing this project Bushara found that fruit exposed to **direct light** rots significantly faster—up to **four days sooner**—than fruit kept in the dark.

In my experiment I'm seeing where the best locations are to keep bananas from rotting . Two facts about bananas are they are packed with potassium , Also technically classified as berries this might have to do with them rotting in a lot of places which they usually rot in 7 days .(https:// www.healthline.com/nutrition/bananas-berries-or-fruits Dec 14, 2018)

Conclusion and future study

The results of this investigation supported the hypothesis, showing that the data followed the expected pattern predicted before the experiment began. My science fair project was successful because I tried to figure out different locations to keep your bananas from rotting. Another reason it was successful was because I also tried to see if different room temperatures would rotten the bananas faster .My results proved that one of the best locations to keep a banana in is a container it took over 1week and a half to start to mold . What would I change if I did this experiment again? I would probably change the larger amount of bananas to see if new locations would be better than the last .After all, my conclusion and future study was a success .

References -website

- Dr. James Dale Dr. James Dale (June 2014)(Queensland University of Technology - QUT): Leads research on genetically modified "super bananas" enhanced with beta-carotene to fight vitamin A deficiency.
  YouTube·https://www.youtube.com

References- video

(Youtube photo owl time lap) 5 years ago .This up close time lapse footage shows you just **how quickly bananas can rot over 30 days**. While a banana in the beginning of the ripening ...Bunch of Bananas 4K Time Lapse - (Cutting it)

Online article

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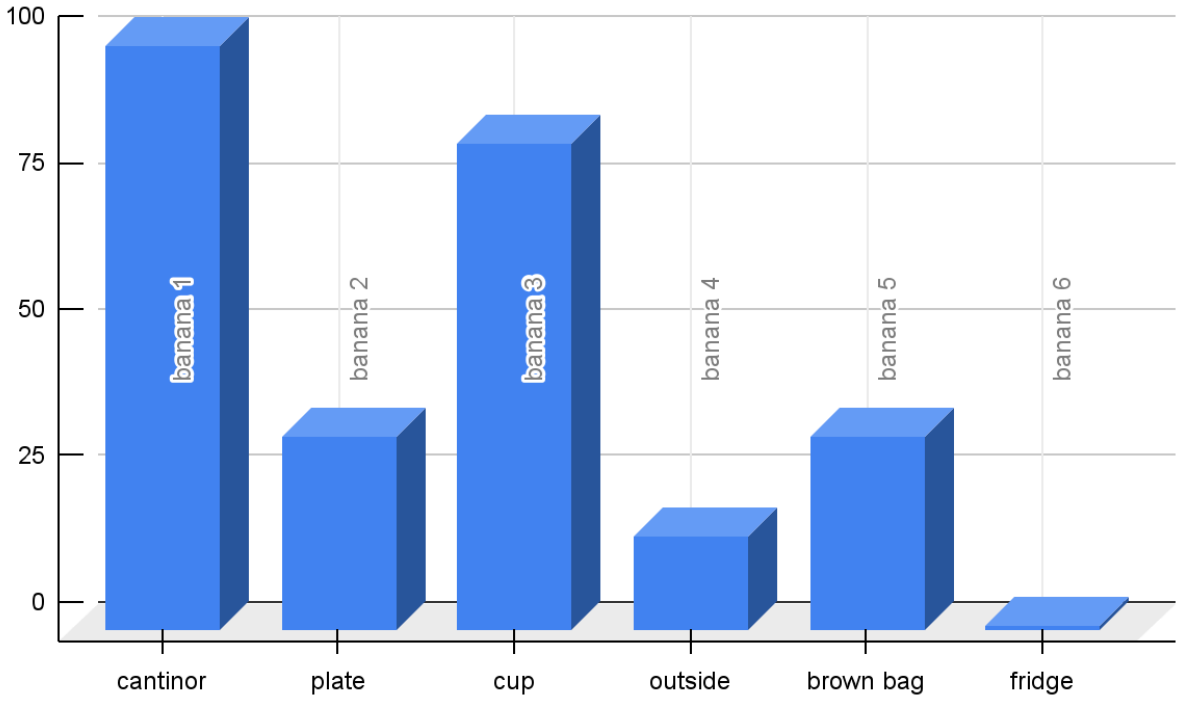
100
75
50
25
0
banana 1
banana 2
banana 3
banana 4
banana 5
banana 6
cantinor
plate
cup
outside
brown bag
fridge