

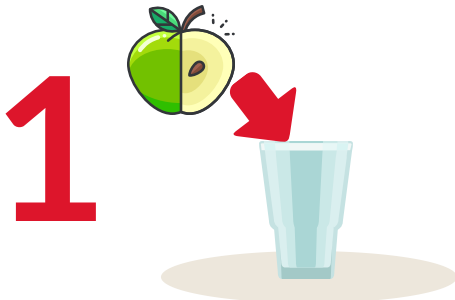
# MOLDY APPLES



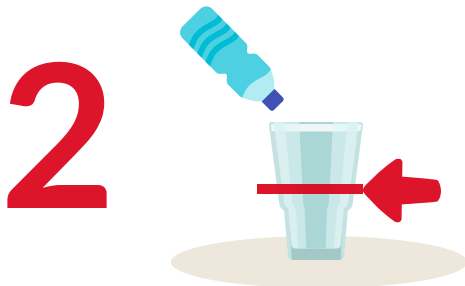
Bacteria loves to grow on things like fruit, but can we slow down the process?

## Materials:

- 1 apple cut into 4 equal pieces
- 4 mason jars, cups, or containers that will hold one piece of apple
- Vinegar
- Water and salt mixed into a solution
- Lemon juice



Put an apple piece in each container.



Fill each container halfway with one of the liquids. Make sure the apple piece is covered in the liquid. The fourth apple and container is your control group, so don't add anything to that one.



Keep the jars in cool area for a week. Observe apples for rot, mold, and any other changes. Take photos when possible.

**Reflect:** Which apple grew the most bacteria? Why do you think that is?

## Extension

How will the growth process bacteria differ in the refrigerator?



Add a fifth apple piece and put it in the fridge for the week.



Do the same exact experiment as the original but instead conduct it all in the refrigerator and see if the results change.