

Name: _____ Date: _____

Bread and Water

Try this experiment to investigate how moisture affects the growth of mold. Guide younger students to complete the sheet.

Observe: Moist foods get moldy more quickly than dry foods.

Predict: How does moisture on a slice of bread affect the amount of mold that grows there?

Materials: 3 gallon-size zip-top bags • marker • 3 slices of whole-wheat bread that does NOT contain preservatives • eyedropper • bowl of water

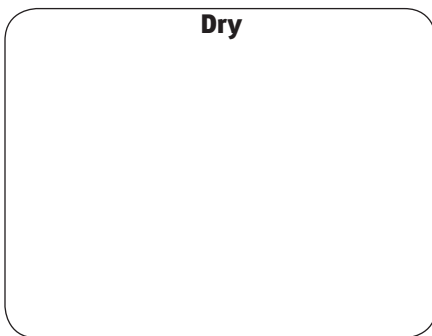
Procedure:

1. Use a marker to label the bags “Wet,” “Dry,” and “Moist.” Place one slice of bread into the “Dry” bag.
2. Use the eyedropper to squeeze 25 drops of water onto a slice of bread and put it in the “Moist” bag.
3. Submerge the third slice of bread in the bowl of water for 5 seconds. Then carefully place it into the “Wet” bag.
4. Seal all the bags and place them in a location where they can remain undisturbed for one week. Make sure the bags are at room temperature and not in direct sunlight.
5. Check the bags daily. Record any observations about how the bread has changed.

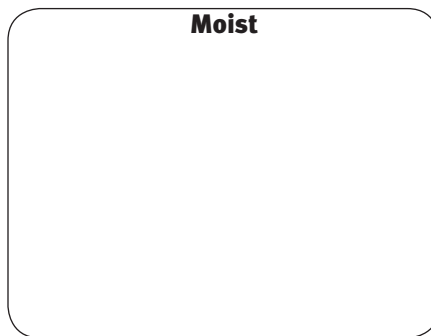
Results:

After one week, draw the bread and any mold that formed in the spaces below. Then throw the sealed bags away.

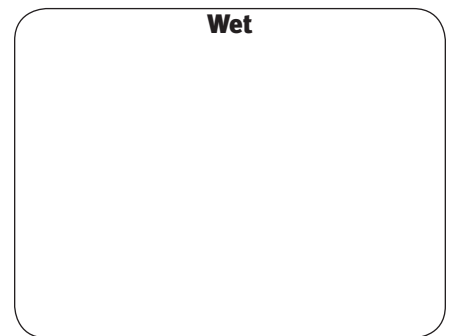
Dry



Moist



Wet



Conclusions:

1. On which piece of bread did the mold grow first?
2. Which piece of bread grew the least amount of mold over time?
3. Based on the results of this experiment, how does the amount of moisture in bread affect mold growth?