

Tree fruit yeast fermentation



Summary

This research project is to observe yeast fermentation on different products.

Tree fruit yeast fermentation

Subject of the study

Tree fruits, olive oil, egg white, yeast

Aim of the study

Observation of fermentation

Objectives of the study

1. making 3 fermentation options
2. observation of the 3 options
3. making notes
4. analysing the data obtained
5. analysing the results of the experiments

Research methods

Observation

Tools that can be used

3 bottles, 3 balloons, yeast, a few cherries or a cherry juice, olive oil, egg white, water.

How to investigate

1. Prepare 3 bottles and mark them A, B, C in each bottle pour 100 ml of warm water and yeast, then add:
In bottle A put juice squeezed from cherries
In bottle B put olive oil
In bottle C put egg white
2. Top of each bottle cover with a balloon
3. Put in a warm place for 30 minutes
4. Observe the results

Findings

The balloon on the bottle with juice from cherries is filled up. As the yeast ferments with the juice the CO₂ was produced and filled up the balloon.