

# Bread mold essay sample



The purpose of this experiment will be to determine how temperature affects the growth of mold on wheat bread. The researchers choose this topic because she thinks it will be beneficial to find a way to keep food from molding. Determining how long bread can be stored before molding can help save money, prevent illness and preserve freshness. The question the researcher will attempt to answer is how freezing affects the rate of mold growth in wheat bread. The information gathered in this experiment may be relevant to those individuals who contend with food borne molds at home, or professionally. Because the rate of mold growth can vary depending on the type of bread tested, the researcher will limit this study to a commonly available variety of wheat bread that can found in most stores. This will make the results of this experiment more relevant to average consumers and it will enable the results to be generalized across a larger selection of commercially produced wheat breads.

Having some understanding of common practices regarding food storage and mold growth, the researcher sought out formal studies of food borne mold growth to help develop my hypothesis. What the researcher discovered was that food storage at low temperature slows many of the enzymatic reactions involved in spoilage and reduces the growth rate of microorganisms. (Microsoft Encarta, 2007) This literature review shows that refrigeration slows the growth rate of mold. Further, the article demonstrated that refrigerators should be kept at temperatures 32 to 40 degrees Fahrenheit to minimize bacterial growth. In this procedure the researcher discovered that refrigeration does indeed slow the growth rate of mold. Many organisms will not grow at all or will grow at a slower rate if stored in low

temperatures. While low temperatures are not bactericidal, the low temperatures do slow the growth.