

Friday 26th January 2018

What effect does the dampness of the bread have on the growth of the mould?

We are going to investigate the conditions that cause mould to grow on bread.

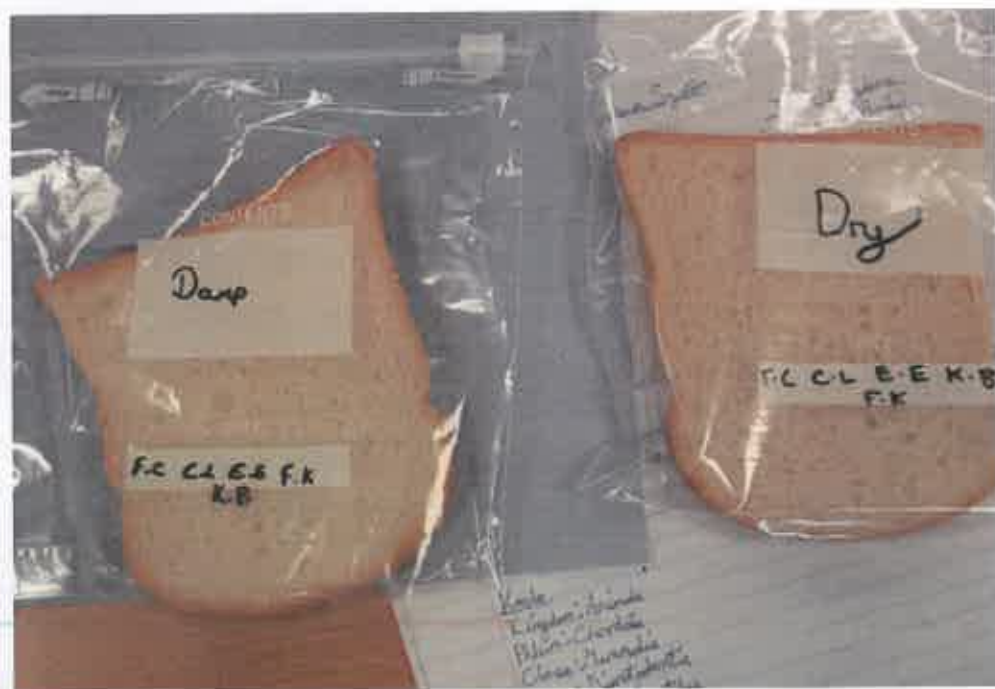
We are going to change the dampness of the bread.

We are going to keep the type of bread, container, the light and the temperature the same.

Prediction

I think that the dry bread will grow fungus quicker because with the wet bread the fungus is living on it and when the fungus is put in water it will die as it is alive. So if the fungus dies it won't spread and so the wetness will avoid it. Whereas the dry bread can't kill the mould so it will just grow and spread.

7.2.18 Observations - Day 1



Damp
Both of the breads were the same at this time but just one difference was that one was wet. Both of them had no mould at this time.

9 days later



Damp - 9 days later the dry bread had no mould on it at all. Damp - The wet bread though has grown a green, furry mould in numerous places. On the crust and the inner part mould has grown. The mould was not in one whole clump it was splodged around in many spaces.

Conclusion

In conclusion, from our investigation we have found out that mould grows quicker in damp areas. This is because mould is a living thing and all living things need water so the damp bread had soaked up the water which helped the mould grow. Whereas the dry bread had no water so the mould didn't grow as much.

This doesn't mean that mould will not grow on dry bread it means that it will just slow down the progression. So I advise you to keep your bread out of a damp area if you don't want mould to grow on your mould.

F/A great conclusion ✓