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Does Temperature Effect The Growth Of Mold On Bread?

I am doing this project because I want to know where I should put the bread I just bought, should I keep it heated, refrigerated, or should I keep it out on the counter. I want to know where the bread will keep the longest. Many old fashioned bread boxes are not refrigerated. I want to know if that is safe. Will storing bread at cooler temperatures that modern refrigeration provides, keeping bread in a warmer environment, or leaving the bread on the counter keep bread mold-free longer? Mold, being a type of fungus, it requires certain environmental conditions to grow ideally. Based on the internet research I have done and what I have learned about fungi in life science, I believe that mold will grow better in warm, moist environments. From this I believe that the bread in the incubator will promote mold growth faster. I first put the bread in their spots on 1-15-08 and then waited until 2-04-08 observing every other day. My results did not support my hypothesis because the bread in the incubator got too hot and dried out, without moisture, mold growth became virtually impossible.