

Ayra Saslow
Junior Division Microbiology
Got Sour Milk?

The purpose of this experiment was to find out if organic or non-organic milk spoiled faster. To do this, I followed a procedure of swabbing both organic and non-organic milk on agar plates starting on the “sell by date.” Both types of milk had the same “sell by date.” Then I read the colony counts at 24, 48, and 72 hours. I also tasted and smelled the milk for further information on the spoilage rate. My data showed that the non-organic milk spoiled faster than the organic milk. These results were surprising because if they were processed similarly and kept at the same temperature while I did the experiment, they should spoil at the same rate. In conclusion, the non-organic milk spoiled faster than the organic milk.