EXPERIMENT ON MICRO-ORGANISMS

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For this experiment I used:

table salt, white vinegar, 6 clear bottles, 1 chicken bouillon cube, measuring spoon, masking tape, and a marking pen.

First I boiled some water to which I added a bouillon cube. I poured the broth obtained in six bottles. Three bottles were opened and three were closed whit a cap.

I added some salt to one bottle, a spoon of vinegar to the second bottle while the third will not have preservatives as a control.

My expectation was to see some mold growing in the bottles. The second day when I checked the bottles I found a fly trapped in one of the opened bottles and I noticed that the color of the liquid was not changed but some white fat from the broth was floating.

I thought that nothing will happened on the first two days. On the third day all the bottles showed light green pads. But I did not noticed other changes.

My impression was that some nice mold would grow soon. The fourth day while the control bottle had a lot of white pads the bottles with vinegar and salt had much less pads.

The following day the control bottle had less white pads and the bottles with vinegar and salt had just few white spots. I think the preservative stopped the mold from growing but the closed bottles did not get any mold.

During the sixth and seventh day the control bottle had less white pads and the bottles with the vinegar and salt much less.

The following five days I did not observed any change. I am afraid that my experiment is not working. So I asked myself why. But I could not find an answer and I just patiently waited. Finallythe morning of the thirteenth day the control bottle had a black mold but the bottles with the preservatives no.

I predicted that the following day some mold would appear on the bottles containing preservatives.

I was right the 14th day mold was present in all bottles but the control bottle had much more. The bottles with the cap did not have any sign of mold.

