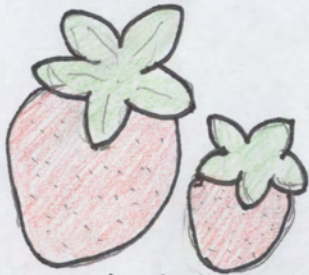


<Study for strawberry> What is Aomori's strawberry?

There are strawberries harvested from November through June and strawberries harvested from October through July. An interval along the Pacific Coast in Hachinohe city is the main production area and, shipping plays a key role in the Pacific Coast.

Why don't you eat Aomori's strawberry?



add

Our group went to a research institute in Rokunohe city. And we saw many kinds of vegetables and the other kinds of the strawberries. So we knew many vegetables are grown in Aomori. So, we think that to eat many vegetables would be good.

Theme  
About Strawberries  
Discoloration

HIROSAKI MINAMI  
HIGH SCHOOL

First grader 11HR group 7

Member

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## Purpose

- We are interested in strawberries.
- We want to know the reason for strawberries discoloration.
- We want to make strawberries famous as a prefectural food.
- Find strawberries discoloration - preventing substances that are not artificial additives.

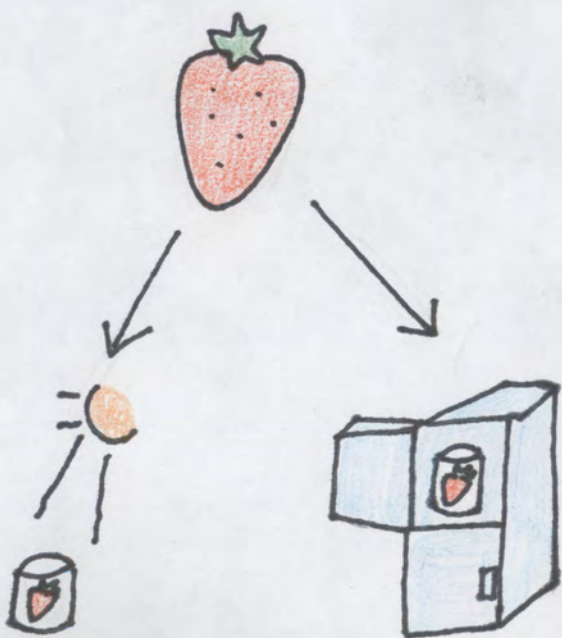
## Hypothesis

- We thought when strawberries touch the air, the discoloration advances faster.

## Method

- We divide the experimental method into two.

We put these juice in the refrigerator, bask these juice in the sunlight.



## 😊 Study result 😊

	Aquarius	orange juice	coffee	apple tea	Yogurt	CC lemon	normal strawberry
Sunlight	color down	coloring	darkened	coloring	harden white	coloring	rotten
Refrigerator	color down	coloring	darkened	coloring	harden white	coloring	rotten

## Consideration

- All but the strawberries dipped in yogurt and stored in the refrigerator were discolored.
- We thought that the enzyme contained in yogurt may be involved as the reason why the strawberries stored in a refrigerator did not discolored by soaking in yogurt.

## 😊 Summary · Conclusion 😊

- Examine alkalinity and acidity of liquid carefully and use it for an experiment. (the acidity is preferably pH 3.5 to 5.4.)
- Judge the additives from the label of the juice.
- Consider the conditions under which strawberry and juice react well.
- Crush the strawberries and make the juice react more easily.
- When observing the stage of strawberry the intensity and brightness of sunlight change from day to day, so observe it using lighting etc.
- Strawberries to be used for experiments are selected from strawberries of similar size and color.

🌸 We will do future research while paying attention to the above,