

-What is Triptansulin?-

It extracted from indigo with a high antibacterial effect.

In Aomori Prefecture it was a special product from the Edo period.

Fujisaki's fertile soil joined by the Iwaki River and Hira River is

a suitable place for indigo cultivation.

and the production of "Sukumo" prosper in the area called Shirako.

*"Sukumo" is a dye produced by fermenting indigo leaves.



About Triputansurin's
antibacterial

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- Purpose -

We want to investigate whether triptansulin has a high antimicrobial activity.

- Hypothesis -

Hypothesis is growing on bread that has nothing on it mold doesn't grow on bread with plums pickles or perilla or garlic but, mold grows around pickled plums the part without object.

Also, bread with indigo leaves doesn't grow mold, but bread with indigo flowers and stems grows mold as a whole.

- Procedure -

preparation

Bread, Indigo (leaf, stem, flower), Perilla, Garlic, Plum pickles, Petri dish

- ① cut bread.
- ② Place objects on bread.
(Don't put anything on one piece)
- ③ Leave it for 2 weeks.

- Result -

The bread dried and mold didn't grow.



mold didn't grow

- Consideration -

It is possible to compare how to grow mold and bactericidal action by making an environment (temperature $20 \sim 30^{\circ}\text{C}$, humidity 80% or more) that is easy to grow mold.

- Conclusion -

In this experiment method, the bread dried and it was impossible to compare how to grow mold, so we should have experimented after investigating the environment that is easy to grow mold. Next time, we want to make environment that is easy to grow mold.