

Strawberry

Strawberry is most popular with many people.

Discoloration of processed foods made of strawberry is known to occur when anthocyanins react with vitamin C which is abundantly contained in strawberries.

Therefore, we investigated vegetable grown in Aomori prefecture which include enzymes that interfere with the functioning of vitamin C, and expected to suppress the discoloration of strawberries with the help of enzymes.

About Enzyme

Enzyme prevent discoloration because vegetables and fruit has it. Enzyme's power is strong in the order of cucumbers, carrots, apples. So, we experimented with a cucumber that has the strongest enzyme. But we failed. So, we want to use an apple as a next experiment.



Prevent discoloration of strawberries by enzymes.

HIROSAKI MINAMI
HIGH SCHOOL
First grader 16HR group 4

~ Member ~

Purpose

- What can stop discoloration when strawberry changes color?
- Is it stopped by vegetable's enzyme?
- Is it able to be stopped by any other vegetable and fruit?

Hypothesis

In vegetable being including enzyme or that's not it component of any Kana are stopping to change color.

Method

The experiment used a strawberry and a cucumber and beakers JK paper. Why did we used a cucumber? Because strawberry's processed foods discoloration.

Cucumber's amount of enzyme is greater than a carrot's. At first, we cut the strawberry and it became like a juice. Finally cutting the strawberry we put

it into four beakers. Next, we squeezed the same amount of cucumber with JK paper.

We stirred the cucumber juice into the four beakers. we put other two beakers window.

Conclusion

Result: they were not good reaction. In a future experiment we want to do the cucumber being the only to add the apple. Other than that, experiment to success, strawberry will be jam to the experiment.

