

Growing mould

Why does food become mouldy? There are microbes living on surfaces all around us – even in the air! When they land in food they grow very quickly. Here you can follow growth in your own experiment.

Equipment needed:

*Bread**
Marker pen
Ziploc bags



To grow mould you will have to:

- 1) Take a slice of bread and divide it in two
- 2) Seal one in a plastic bag and mark it with scientist names and 'Control' label.
- 4) Press the other bread to a surface –floor, door, desk, outside – and then seal it in a plastic bag. Label the bag with names and the surface it touched.
- 5) Wrap both bags in foil or put them somewhere dark like a cupboard.
- 6) Remove the foil a week later and observe though the bag.

Which one has more mould? Why?

***try to avoid bread with calcium propanoate in it as this prevents mould growth!**