

Science Experiment.

How long does it take for a slice of bread to grow mould?

For this experiment we are going to observe how long it takes for a slice of bread to grow mould.

You will need a slice of bread and a zip lock plastic bag or plastic container.

I used one slice of gluten free white bread and one slice of normal white bread.

WARNING! Mould is dangerous! Do not eat the bread! When you finish with the experiment throw the bread and the bag/container it is in into the bin. Do not open the bag/container during the experiment. Always keep it sealed even if you can't see mould. Always wash your hands after touching the bag/container.



Gluten Free Bread Day 1.



Gluten Free Bread Day 6.

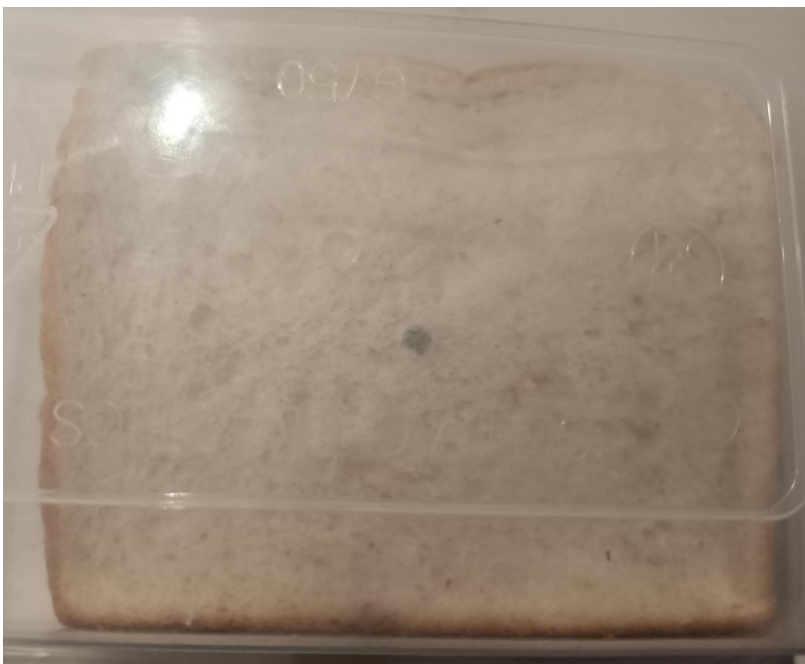


Gluten Free Bread Day 13.

13 days and the gluten free bread still looks the same! There is no visible mould.



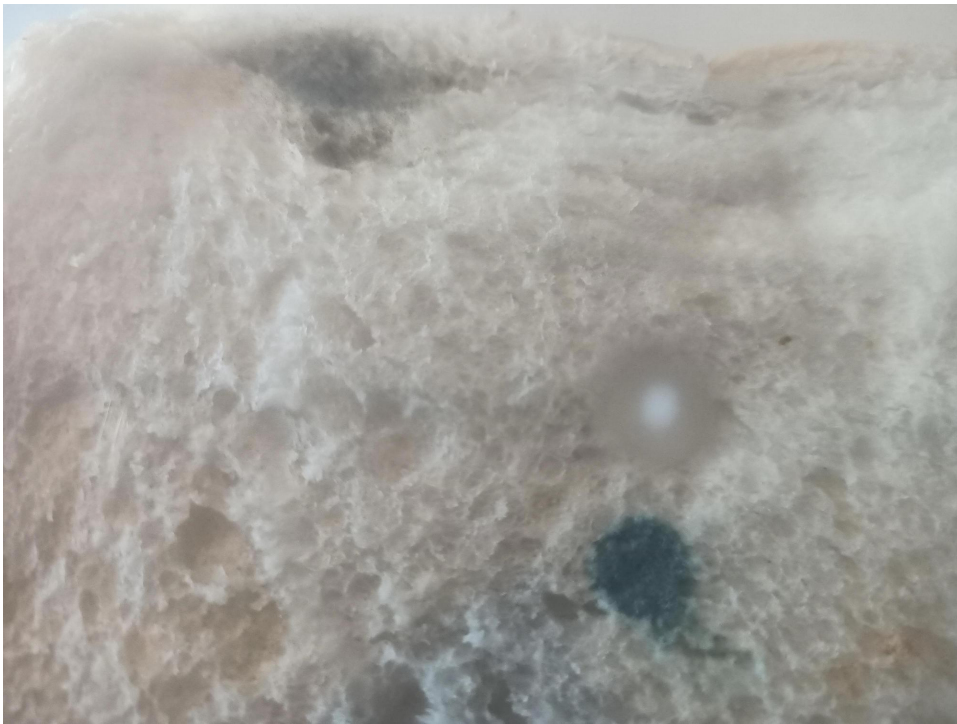
White Bread Day 1.



White Bread Day 6.

After 6 days a small spot of green mould is growing in the middle of the bread.

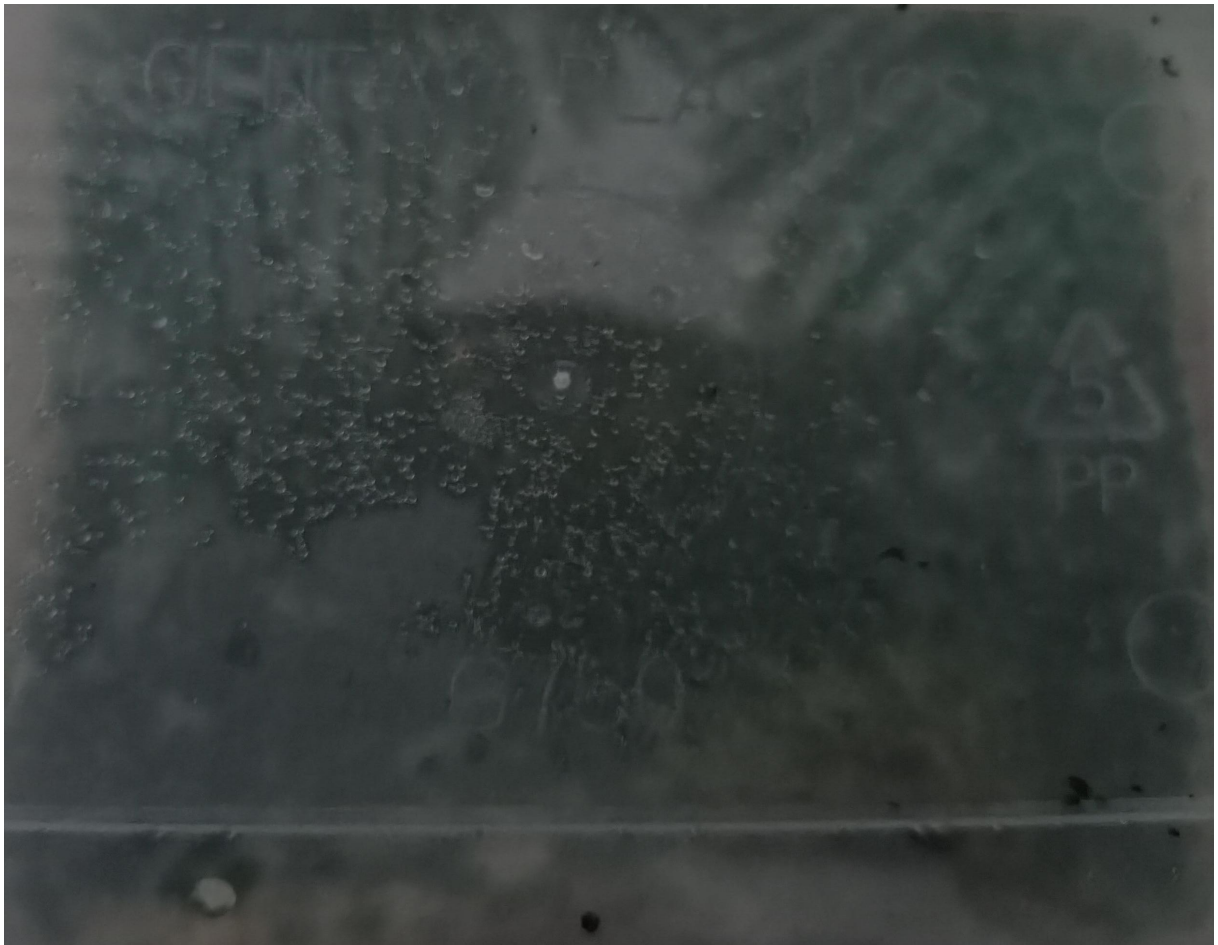




White bread Day 9. Mould is growing quickly now.

White bread Day 17. So much green mould now!



**Notes.**

- Why do you think mould grew faster on the slice of white bread compared to the gluten free bread? Could gluten free bread have more preservatives?
- If your family like to eat different types of bread, do this experiment with multiple slices. Does white bread grow mould quicker than wholemeal?
- Will the bread grow mould faster if your hands are clean or dirty? Why?
- Would fresh bread you make at home grow mould faster than bread from the shop? Why?
- What is mould? Research it online.
- Research 'mould on food experiments' online and see what comes up. There are some interesting experiments using McDonalds foods!