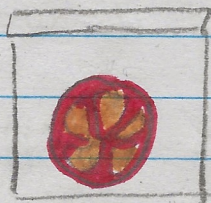
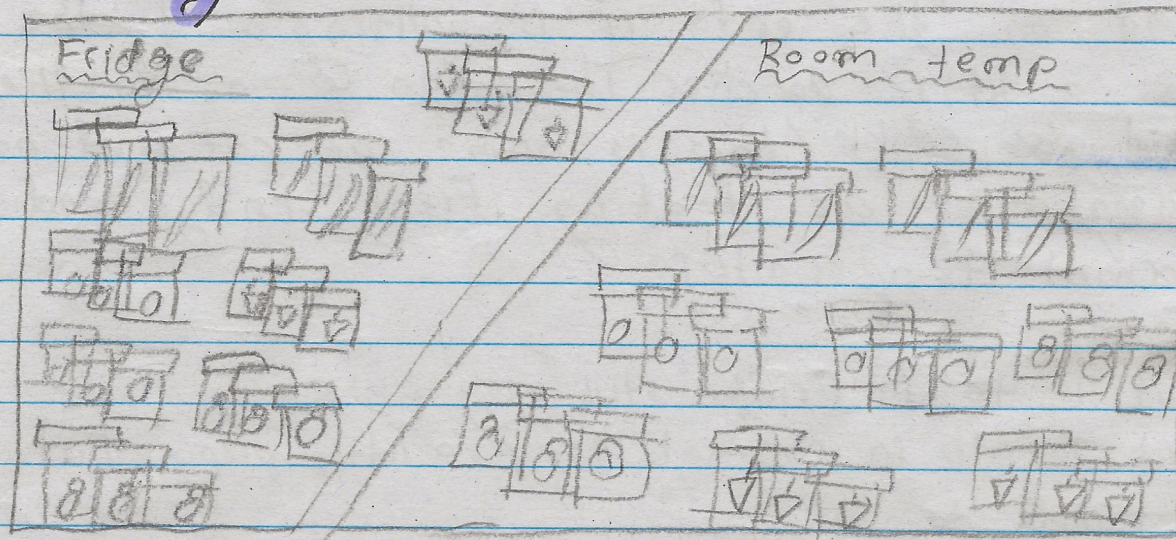


# Day 1

## Procedure

- Step 1. We label the zip lock and cut some of the foods
- Step 2. We sorted the zip lock
- Step 3. Then we put the foods in the zip locks
- Step 4. Then we put the foods in the labeled zip lock
- Step 5. after that we took pictures of all the foods to show that the food is edible
- Step 6. We put the foods in these temperatures

## Diagram



## Observation

← The mandarin is juicy and fresh there is no mold on the mandarin in the Fridge and normal temperature (Both cut and whole).

The tomato look fresh and would be delightful to eat in both the temperatures both cut and whole in the green onion's in the fridge are looking edible and the green onion's in the normal temperature its looking little dried up (Both cut and whole).

The pepper are looking very edible (Delightful) and would be a treat in both temperatures and both cut and whole. Also, they are drip a lot of Juice.

# Day 1

## Observation

Green onion: with <sup>cut and whole</sup> the Green onion there are a few changes one change it is a dark shade and on the ends it is wilting and the end is a little darker. The Green Onions in the Fridge and so edible / this is same of cut and not cut

Orange: They are looking Fresh Fridge and normal temperature

### Tomato:

cut Tomato in Fridge: still very pulpy

cut Tomato in normal temp: a little pulpy But still softable to eat

whole Tomato in Fridge: still as same as it was in day one

whole tomato in normal temperature: is a little dark shade

### min Bell pepper:

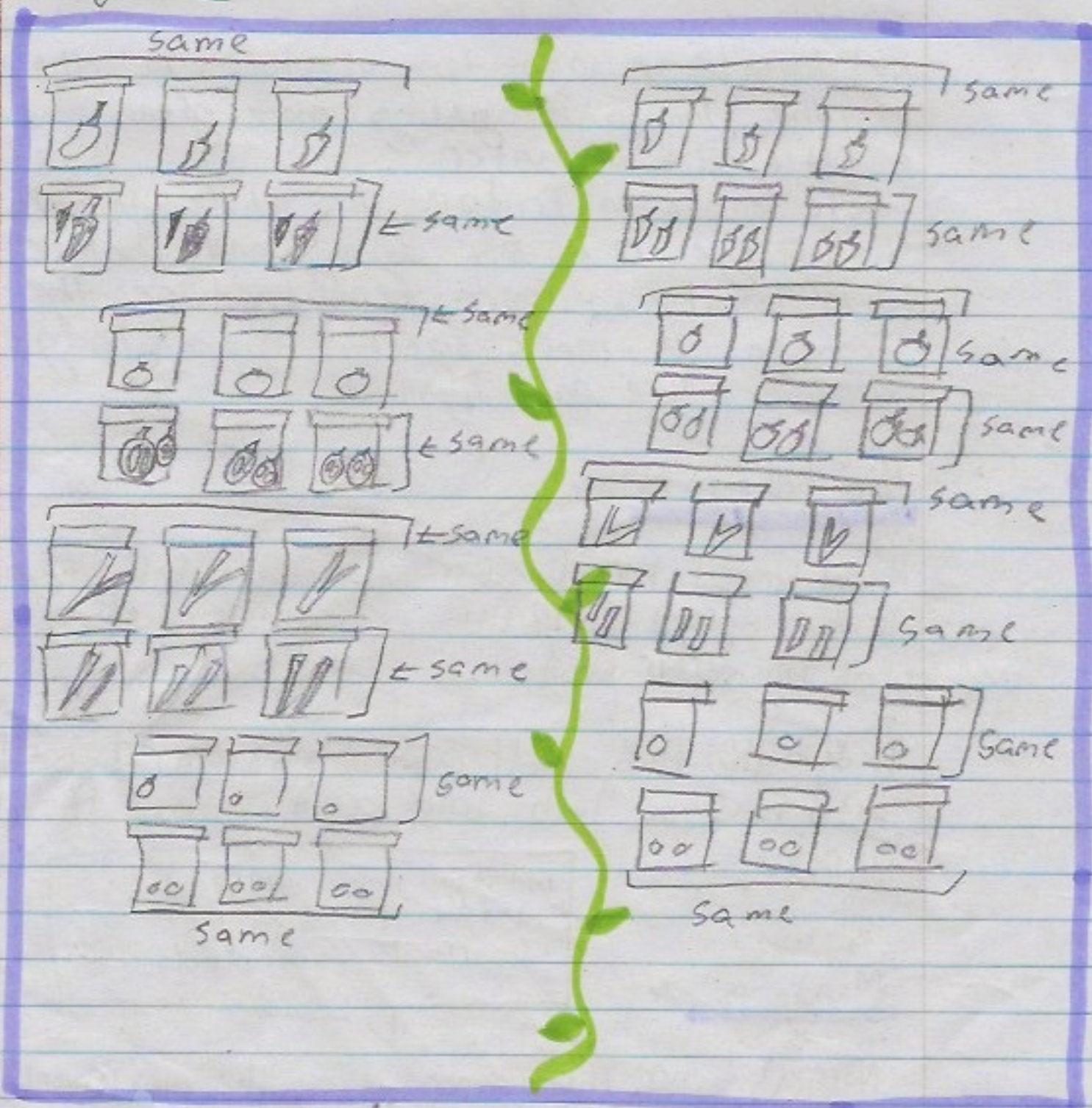
cut min Bell pepper in Fridge: same as Day one

cut min Bell pepper in normal temperatures: The pepper are dried up

whole min Bell peppers in Fridge: on changes still Fresh and edible.

whole min Bell pepper in normal temperature:  
slightly darker and slightly more curved

Diagram



all of the foods in the Fridge are edible  
and the foods in normal temperatures are  
little more darker

# Day 3

## Observation

Tomato:

cut Tomato in Fridge: still very good as new

cut Tomato in room temperature: in the middle of the Tomato its getting more green and exposed a little bit of water.

whole Tomato in Fridge: The whole Tomato in the Fridge is a bit squishy and darker

whole Tomato in room temperature: the Tomato is more squishy than Fridge temperature and lighter.

Mini bell peppers:

Normal temp: In normal temp the whole bell pepper is more curved and the cut one is darker and has a darker shade

Fridge: The fridge bell pepper is almost perfect and has a lush color and is firm for both types.

mostly the whole mandarins in room temp is dark shaded.

Mandarins:

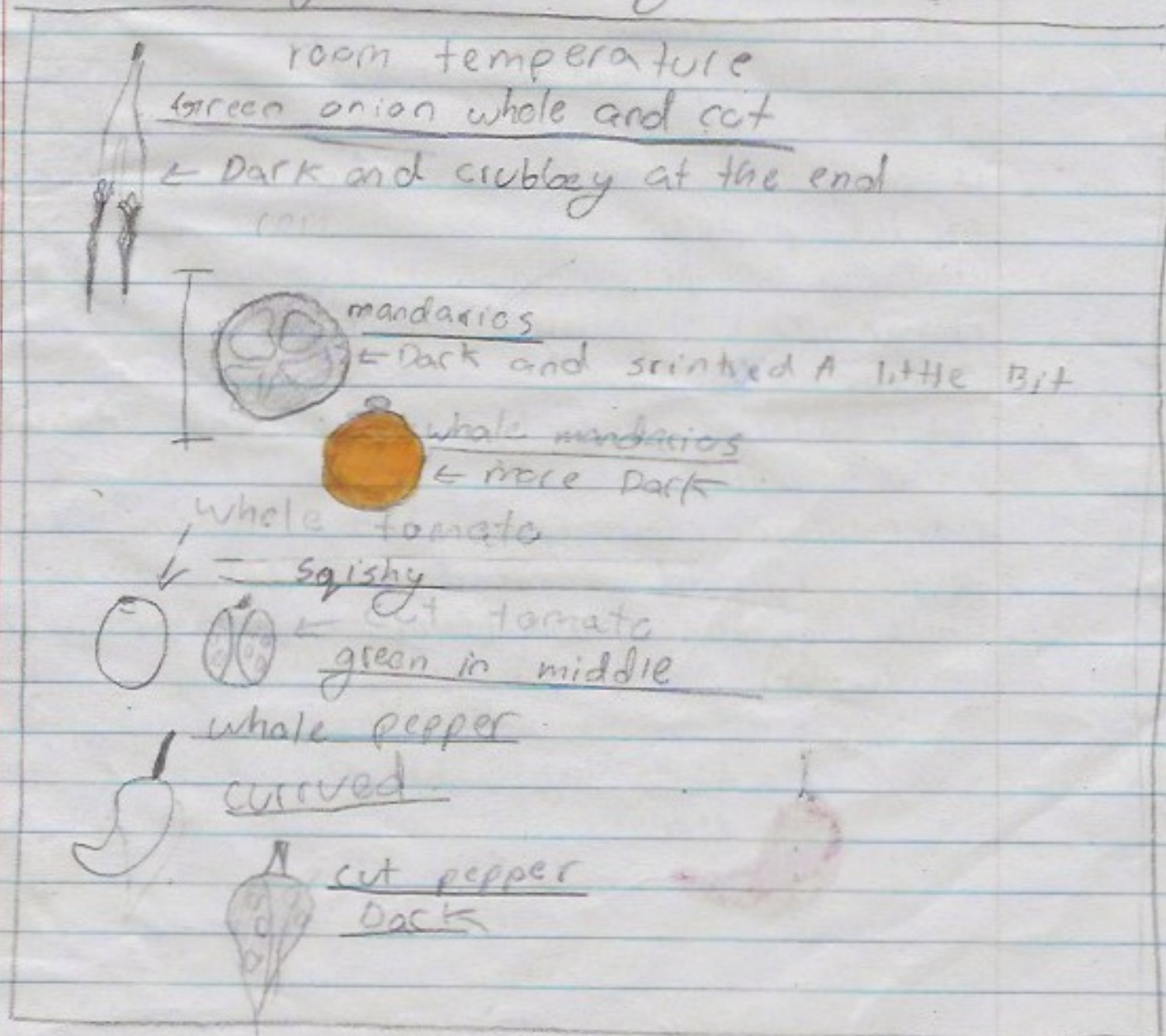
Normal temp: The normal temp the orange has shrunk a little bit and is now turning a darker color. for cut and not cut

Fridge: The fridge is perfect and pulp for both types

## Green onion

Green onion cut in Fridge: the same, good as new  
Green onion cut in room temperature: the green onion is getting a bit dark and crubby at the end  
Green onion whole in room temperature: also dark and crubby at the end but not as much as the cut onion

Green onion whole in Fridge: its the same to Green onion's cut in Fridge  
still everything in the Fridge is edible



# Day 4



## Observation

### Tomato ✦

cut Tomato in Fridge: lots of pulp little more squishy and there's water still coming up

whole Tomato in Fridge: no change

cut Tomato in room temperature: moderate dry

whole Tomato in room temperature: A bit squishy but squishier than the Tomato in the Fridge

### Mini bell peppers ✦

cut Mini bell peppers in Fridge: The pepper is fine just slightly dry

whole Mini bell peppers in Fridge: still the same as Day 3

cut Mini bell peppers in room temperature: the pepper is very dry and there are black dots on the pepper

whole Mini bell pepper in room temperature: not much change just slightly squishy

### Mandarins ✦

cut mandarins in Fridge: juicy and edible

whole mandarins in Fridge: same as Day 2

cut mandarins in room temperature: really drying up and cracked a little bit

whole mandarins in room temperature: slightly dark and a bit dry



↳ Big change Black Dots on the pepper

Green Onion

cut Green onion in Fridge: the Green onion are slightly Dry and Blackish

Whole Green onion in Fridge: also Dry and Blackish But not as much as cut Green onion in the Fridge

cut Green onion in room temperature: Very Dry and really Black on the ends

Whole Green onion in room temperature: they are looking more Fresh than cut Green onion in the Fridge

Day 5

Bell pepper

Bell pepper

Fridge:

cut: Perfect and little hydrated But still slightly Dry

Whole: stinked a little very little

Room temp:

Whole:  
no change

for the cut mini Bell pepper, have dehydrated and also, and they have black spots of mold on it. The whole mini Bell pepper is dehydrated and a little squishy

Mandarins

Fridge: These perfect, Juicy, and pulp

Normal temp:

The normal temp is a bit dry and are starting to be squishy

## Green onion

Green onion cut in Fridge: no changes

Whole Green onion in Fridge: still the same as Day 3

cut Green onion in room temperature: very Dead at the Bottom of the Green onion

Whole Green onion in Room temperature: also

Very Dead on the Bottom But not as much as cut Green onion in room temperature

## Tomato

cut Tomato in Fridge: perfect But slightly Dry

Whole Tomato in Fridge: its a little Bit squishy

cut Tomato in room temperature: very Dry on the rim of the Tomato

Whole Tomato in room temperature: kind of squishy

But more squishy than whole Tomato in

Fridge and time Bit Darker shade

## Day 6 observation

mini Bell pepper

cut mini Bell pepper in room temperature: on the pepper there some Bacteria and its becoming squishy on the rim

Whole mini Bell pepper in room temperature: little more squishy than Day 5. The

cut and whole mini Bell pepper in Fridge: no changes

## Tomato

cut Tomato in Room temperature: its very Dry and turning a greenish Brown and there a Bit of Bacteria

Whole Tomato in Room temperature: its getting really squishy

cut and whole Tomato in the Fridge: no changes

## Green onion

cut Green onion in room temperature: the whole thing is Dyeing and the color is Brown

whole Green onion in room temperature: Its also Dyeing But not as much as cut Green onion in room temperature

cut Green onion in Fridge: also Dyeing But not to much

whole Green onion in Fridge: Dyeing Just a little

## mandarins

cut mandarins in the Fridge: not to Bad Just Dry sightly

whole mandarins in the Fridge: no change's

cut mandarins in room temperature: getting really Dry and the color is turning yellow

whole mandarins in room temperature: no change's

## Day 7 Observation

### mini Bell pepper

cut mini Bell pepper in Fridge: Just slightly Dry

whole mini Bell pepper in Fridge: on change's

cut mini Bell pepper in room temperature: lots of Bacteria and on the rim its really really Dyeing

whole mini Bell pepper in room temperature: little Dark Tomato and squishy

cut and whole Tomato in the Fridge: on change's

cut Tomato in room temperature: it has some Bacteria and Fungus it smells really bad and the color changed to a brownish green

whole Tomato in room temperature: Squishy and Dark red

### Green onion

cut and whole Green onion in Fridge: no change  
cut Green onion in room temperature: whole thing Dead  
and the smell is like the tomato

whole Green onion in room temperature: also have little  
rotting smell and slightly Dying on the end but not too much  
mandarins

cut mandarins in the Fridge: no smell But it got wrinkled

whole mandarins in the Fridge: no change

cut mandarins in room temperature: really wrinkled and  
its turned yellow. The smell is like a really really  
really sewer sewage.

whole mandarin in room temperature: no changes

## Day 8 Last Observation observation

mini Bell pepper cut and whole in fridge: no change

cut min. Bell pepper in room temperature: lots of  
Bacteria and it smells really Bad

whole mini Bell pepper in room temperature: no change  
Tomato

cut and whole Tomato in Fridge: no change

cut Tomato in room temperature: color very Brown  
and lots of Bacteria and some Fungus. the Tomato  
smell really Bad

whole Tomato in room temperature: no change

### Green onion

cut and whole Green onion in Fridge: no change

cut Green onion in room temperature: Dead smelly and  
yellow stuff is coming out

whole Green onion in room temperature: no change

## mandarins

cut and whole mandarins in Fridge; no change  
cut mandarins in room temp: some Bacteria and lots of  
fungus smell really bad and color black yellow white  
whole mandarins in room temperature: no change

## Results

### mandarins

Room temperature: Lots of fungi and smells really bad  
and the color is black white and yellow.

In fridge: Shrank a bit and color a little bit yellowish.

### Cherry tomato

Room temperature: Color is brownish bacteria as well  
as some fungi grown on it and it smelled like a  
moldy food.

In Fridge: Slightly dark colored and squishy.

### Mini Bell Pepper

Room temperature: Lots of bacterial growth and it  
smells like slightly bitter pepper rather than  
a fresh pepper.

In Fridge: Slightly dry squishy and dark shade.

### Green onion

Room temperature: It's so dry, smelly, and there was  
slimy water coming out.

In fridge: Slightly dry and Brown

# Data

Observation Days	Room temperature				Fridge			
	mini Bell peppers	Green onion	Mand- arins	tom- atoes	mini Bell pepper	Green onions	mand- arins	Tomato
Day 1	1	1	1	1	1	1	1	1
Day 2	2	2	1	1	1	1	1	1
Day 3	3	2/3	2	2	1	1	1	1
Day 4	3	3	3	2	2	1	1	1
Day 5	4	3	3	3	2	2	1	1
Day 6	5	4	4	4	2	2	2	2
Day 7	5	4	5	5	2	2	2/3	2
Day 8	5	4	5	5	2	2/3	2/3	2

1. Fresh and edible; 2. Little Dry; 3. Dry and discolored; 4. Very dry shrinked; 5. Rotten with fungus/Bacteria

## Conclusion

1. Cut fruits and vegetables are not suitable to eat when sitting out for a long time.
2. Putting cut fruits and vegetables in room temperature for a long time is not a great idea; the food can get fungi or bacteria.
3. If you put them in the fridge for a long time, they become discolored and get dry even in a ziploc bag.
4. It's best to eat cut fruits and vegetables right away.