

Name of the material	Yogurt Bacteria
Target group	13 – 15 and 15 – 19 years old
The type of the material	A project
The content of the material	Bacteria, micro-organisms
Description	<p>Have you ever noticed that most yogurt containers say they contain "live cultures"? What does that mean? The label is suggesting that the yogurt has living bacteria in it! While some types of bacteria can make you sick, some are actually important to keep you healthy. But individual bacteria are so tiny that you cannot see one with the naked eye, so how can you tell if bacteria are really living in your yogurt? In this science fair project, you will investigate whether yogurt actually contains live bacteria cultures by trying to grow bacteria from yogurt.</p>
Material	<p>https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci_p072/cooking-food-science/bacteria-living-in-yogurt</p>
Source	<p>Science Buddies Staff. (2017, July 28). <i>Is That Really Bacteria Living in My Yogurt?</i>. Retrieved August 11, 2017 from https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci_p072/cooking-food-science/bacteria-living-in-yogurt</p>