BIOL 422 Semester-long Project

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# Overview of Proposed Project

## Questions

I will look into the probiotics that can be found in fermented food and beverage and its survival rate in different storage conditions.

## Hypothesis

If fermented food and/or beverages are stored at room temperature, the number of probiotics will be dramatically decrease because the survival rate of the probiotics is highly dependable on the temperature of the storage (Heller, 2001).

## Study Design

# Sources Cited

Heller,K.J. (2001) Probiotic bacteria in fermented foods: Product characteristics and starter organisms. *The American journal of clinical nutrition*, **73**, 374s–379s.