

Moldy Bread Projects

RTully 2007Sep11

Based on discussions at the SRC meeting at the Albuquerque ISEF (2007May) here is my understanding.

- Mold on bread is a common, everyday occurrence in most households and consequently does not expose students to any hazard beyond what they normally experience.
- Projects noting the first appearance of mold under various conditions would be acceptable.
- Household disposal of bread after the first appearance of mold is acceptable.
- Keeping the moldy bread to observe the continued growth of the mold would be considered using the bread as a culture medium.
- Culturing mold in this way would be considered a PHBA (Potentially Hazardous Biological Agents) project.
- If the moldy bread culture was sealed (and kept sealed throughout) it would be considered a BSL-1 study.
- The cultures would need to be considered potentially hazardous and disposal would need to be aseptic.
- If the culture containers are opened then the project would need to be considered BSL-2 because the mold would be of unknown type collected wild from the environment.
- Other similar projects such as bruised apples or milk spoilage should use this same rationale.