**BLUE’S THE CLUE DATA TABLE**

Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_ Period\_\_\_\_\_\_\_\_\_\_

|  |  |  |
| --- | --- | --- |
| Day 1 Original Sample | Day 3 Visual Changes | Day 5 Visual Changes |
| Room Temperature | Pasteurized:  UHT:  Powdered: | Pasteurized:  UHT:  Powdered: |
| Incubator | Pasteurized:  UHT:  Powdered: | Pasteurized:  UHT:  Powdered: |
| Refrigerated | Pasteurized:  UHT:  Powdered: | Pasteurized:  UHT:  Powdered: |

Analysis:

1. How did the data support or reject your hypothesis?
2. What do you predict will happen if the refrigerated samples are left out at room temperature for a day?
3. What do you predict will happen if the UHT samples are left at room temperature for another day?
4. Explain the relationship of your findings to food safety.