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Title: The Fungi's Evolution in Life

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Abstract

The hypothesis is whether the fungus will appear on the bar of cheese in the next 5 days. The methods were to leave a bar of cheese for the next 5 days in a glass to see if there was any presence of fungi. The results were obtained because there was no presence of the fungus, and there were changes in the color and shape of the cheese. The conclusion is that the fungus was not formed because the cheese preparations have several stages, and it plays a great role in the maturation process. Not all cheeses are composed in the same way, this can cause a delay in the appearance of fungi.

Introduction

Scientists estimate that there are over 5,000,000 species of fungi on Earth, but we've only discovered them. about one percent of them. Fungi were some of the first complex life forms on land, mining rocks for mineral nourishment, slowly turning them into what would become soil. Fungi are the world's decomposers, and they are responsible for turning dead organic matter into life. It breaks down the dead bodies of plants and animals and returns the nutrients to the soil.

Methods

The materials used for this experiment are a bar of cheese and a glass. The bar of cheese will be left outside in the shade where the ray of sunlight won't disturb the process. We estimate that in 5 days the cheese will have formed the fungus. My partner and I will share our observations, theories, and solutions.

Results

The results obtained were that there was no formation of fungi in the bar of cheese in those 5 days. Each day the cheese presented changes in color and shape. The proliferation of fungi detected in a particular area depends on the species of fungi, the growth material, and the conditions under which they are grown and released. We concluded that not all cheeses are composed in the same way causing a delay in the formation of the fungus.

Discussion

The hypothesis was not correct because the results obtained show that the cheese bar did not demonstrate the formation of fungus in 5 days as it had been estimated. Water was added accidentally to the glass where the bar of cheese was because fungi are adapted to low water activity and were known exclusively as contaminants of food preserved with high concentrations of salt or sugar. The types and amounts of intact spores and fragments aerosolized depend on factors such as air velocity blowing over the growth surface, the type of substrate, the type of fungi, the relative humidity of the growth, and the age of the fungal growth. We estimate that the growth of extremotolerant and extremophilic

fungi which is typically slow was produced in the bar of cheese. However, theirs a probability that fungicides that kill or prevent fungi growth and their spores were reproducing in the bar of cheese.

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