

## CWSF 2007 - Truro, Nova Scotia



### Mhari Sara Robertson

#### Sugar and Yeast: How do They Mix?

**Division:** International / None

**Category:** Junior

**Region:** Bluewater

**City:** Tara, ON

**School:** Arran-Tara E.S.

**Abstract:** Seven different natural sugars and artificial sweeteners were tested to find the optimum fuel for fermentation for *saccharomyces cerevisiae* (yeast). A total of 450 trials were conducted to observe the amount of carbon dioxide (CO<sub>2</sub>) produced and the approximate rate of fermentation for each testing agent. Honey, a natural sugar, had the fastest rate of fermentation and the largest volume of CO<sub>2</sub> production.

#### Biography

Mhari Robertson is a grade 7 student, born and raised in Bruce County, Ontario. She resides with her parents and two older brothers. Mhari enjoys playing soccer in the summer. She is currently working on her Star 5 level in swimming at the local YMCA, and her green belt in Martial Arts. Mhari discovered a new love this winter, downhill skiing. Mhari also finds time to go for long walks with her Border Collie, Sparkie. Mhari has developed a need and love of baking because of her Celiac Disease. Her keen interest in improving her supply of baked goods developed into her science fair project, "Sugar and Yeast: How do they mix?" Mhari has a very extensive collection of TY animals. She also has established a colourful stamp collection. Her love for animals has her looking to a career in the veterinary field. Mhari is very proud of her Scottish roots and is looking forward to visiting the "New Scotland".