

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 (CO₂) 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 CO₂ 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".