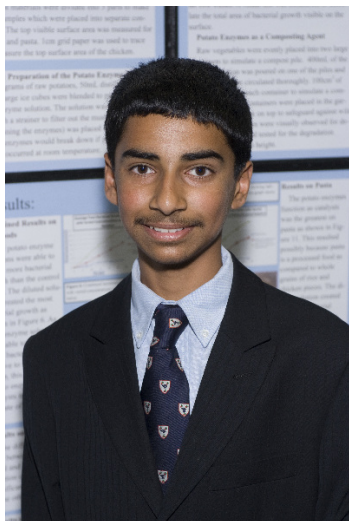


CWSF 2009 - Winnipeg, Manitoba



Ryan Ramos

Beware! Of Potatoes: Enzymatic Effects on Food Preservation and the Environment

Division: Physical & Mathematical Sciences / Environmental Innovation

Category: Junior

Region: Bay Area

City: Oakville, ON

School: Appleby College

Abstract: In food, potato enzymes act as catalysts through their ability to create microbial growth. Foods with potatoes spoiled faster than the same foods without potatoes even when refrigerated. Lower concentration of potato enzymes causes greater growth of microbes than higher concentrations. Vinegar, when added to food, can counteract potato enzymes and the growth of microbes. Potato enzymes can accelerate the decomposition of kitchen waste.

Biography

Hello, my name is Ryan Ramos and I am 14 years old. I am in grade 8 and I attend Appleby College in Oakville, Ontario. I live with my younger sister Jessica and my Mom and Dad. My younger sister Jessica is 12 years old and has inspired me through the arts. My favourite subjects in school are Math and Science. Some sports I enjoy playing are tennis, hockey, basketball and cross-country. I am a member of my school cross-country and tennis team. I like to play the piano and I am preparing for the Royal Conservatory of Music examinations. I am a member of the Model United Nations Club and recently attended a conference in New York City. BASEF 2009 was my first regional Science Fair and I won a Silver Merit Award along with this Canada Wide Science Fair Trip. I would like to thank the trip chaperones for their time and dedication to make this trip possible.

Awards

Value

Honourable Mention - Life Sciences - Junior	\$100
Sponsor: Pfizer Canada	
Total	\$100

