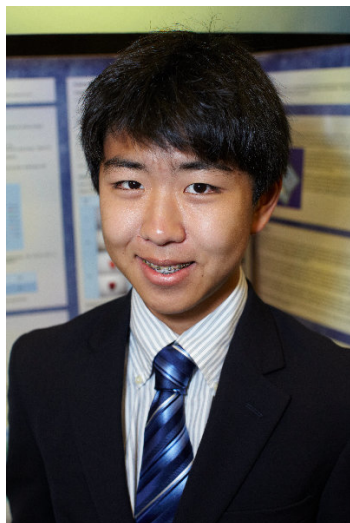


CWSF 2012 - Charlottetown, Prince Edward Island



Alex Rhee

O-O-O: Making it Last with Ozone

Challenge: Innovation

Category: Intermediate

Region: Peel

City: Mississauga, ON

School: The Woodlands School

Abstract: The purpose of this experiment was to look into ozone's antimicrobial properties and its ability to prolong the shelf life of fresh produce and prevent rotting. The ability to kill off bacteria and fungi that was proven using an apparatus and comparing results of an exposed strawberry provide a more efficient and cost-effective method of preservation as opposed to refrigeration.

Biography

My name is Alex Rhee. I am a grade 9 student at The Woodlands School. I enjoy video games, soccer and ball hockey. The entire science fair experience has been a highlight of this year and hope to do it again until I'm off to university. I'm not sure what I'll be studying there but you'll find me in the workshop creating gizmos and gadgets. The inspiration for my project came from an article I read when mentoring a middle school FLL robotics team. I found that an astoundingly large amount of food was being wasted due to spoilage. The next step for my investigation and experiment would be to produce a commercially viable ozonated box for the storage of fresh produce around the house.

Awards

Value

Excellence Award - Intermediate - Bronze Medal Sponsor: Nuclear Waste Management Organization	\$300
Western University Scholarship Bronze Medallist - \$1000 Entrance Scholarship Sponsor: Western University	\$1 000
Total	\$1 300