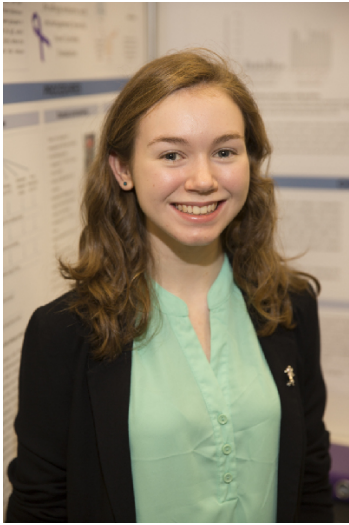


## CWSF 2016 - Montreal, Quebec



### Fiona Ewart

#### Making Milk Less Allergenic

**Challenge:** Health

**Category:** Intermediate

**Region:** Halifax

**City:** Halifax, NS

**School:** Gorsebrook Junior High School

**Abstract:** Food allergies are a growing problem. A recent study showed that allergenic proteins form amyloid that is recognized by antibodies. My project aimed to diminish amyloid levels in milk to make it less allergenic. Fresh and processed milk contained amyloid. However, treating milk with foods such as seaweed or cranberry juice reduced amyloid levels. These treatments could prevent milk allergies.

#### Biography

Hi, My name is Fiona Ewart and I'm a grade 9 French Immersion student at Gorsebrook Junior High School in Halifax, Nova Scotia. This is my second year at CWSF. My project this year is on the prevention of milk allergy development in children. I was motivated by the Sweet Caroline Foundation, which was founded in memory of Caroline Lorette for the promotion of allergy and anaphylaxis awareness. Allergies are increasing in the population and allergic reactions can become dangerous very quickly. So, it would be great to find a way to prevent allergies from developing in the first place. In addition to science fair research, my interests are acting, singing and dance. I'm looking forward to CWSF in Montreal.