

CWSF 2019 - Fredericton, New Brunswick



Jemma Blattner

Food Fit for Fairies

Challenge: Discovery

Category: Junior

Region: Central Interior British Columbia

City: Vanderhoof, BC

School: Nechako Valley Secondary

Abstract: Fairy candy is good, but can the recipe be improved to make it scrumptious? This experiment first explores the acid/base reaction in fairy candy, also known as sponge candy, by making three different recipes based on pH levels. It then moves on to test the thermal decomposition reaction of baking soda in fairy candy using a recipe without vinegar to make the most delicious candy.

Biography

I am a grade 7 student at Nechako Valley Secondary School in the small community of Vanderhoof, BC. I enjoy soccer, hiking in the alpine, climbing trees, playing games with my family and experimental cooking. Two years ago I did a science fair project looking at the amount of yeast used in bread. I found that I really enjoy food chemistry and since I also like candy, I did my project this year looking at and experimenting with the chemistry in fairy candy. Using the information that I gathered through this project, I would like to further investigate the same reactions, thermal decomposition of backing soda and acid-base, used in other candies and baked foods. Some advice that I would give to someone interested in doing a science fair project is to do a project on something you are passionate about and to have fun!

Awards

Value

Excellence Award - Junior - Bronze Medal Sponsor: Youth Science Canada	
Western University Scholarship Bronze Medallist - \$1000 Entrance Scholarship Sponsor: Western University	\$1 000
Total	\$1 000