



## **VICTORIA SCIENCE STUDENT WINS SILVER AND PRESTIGIOUS NATIONAL INNOVATION AWARD**

**MONTREAL QC** (May 19, 2016) **Natasha Grimard**, 18, a Grade 12 student at Lester B. Pearson College UWC won a Silver Medal and one of the eight \$500 Ernest C. Manning Innovation Achievement Awards at the 55<sup>th</sup> Canada Wide Science Festival this week at McGill University campus. Over 480 finalists competed with 420 projects for more than \$1 million in prizes at the Fair.

Grimard's project investigated a cost-effective, culturally and nutritionally acceptable solution for enhanced refugee nutrition in large-population settlements where the patrons are at risk of various health complications due to low complete nutritional values of their rations.

Grimard decided it would be in the best interest of staying within cultural practices at the same time as increasing the nutritional values of these rations. She figured providing something that may be the most nutritional food and nutrient-dense food in the world, but going against the culture would hold about the same nutritional value as something containing no nutrients at all since the people won't eat this food. This brought her to the idea of increasing the nutritional value of the rations through the culturally acceptable practice of Entomophagy.

She focused her research on the Dadaab camp complex in southeastern Kenya, with a majority of the camp's inhabitants coming from Somalia. In addition to the issue of a lack of nutrients in current rations, the potential of food spoiling before its consumption, reducing further the amount of nutrients the refugees receive had to be addressed. The result of her project was the creation of what she called the Entomonoodle.

Grimard's process involved the use of termites as well as black soldier fly larvae and crickets. Her reported assessments of her various trials concluded that a physical entomonoodle has possibility and could well be an option for additional nutritious complements in large refugee encampments. Grinding the termites, black soldier fly larvae and crickets she was able to get a range of differing nutritional values and consistencies for her entomonoodle. Combining these different pastes with an enzyme caused the makeup of the pastes to change into a jerky consistency that significantly increased the shelf-life, reducing the amount of food spoilage that would contribute to malnutrition.

“The calibre and ingenuity of Natasha’s project proves age is no barrier to innovation,” said Jennifer Diakiw, President of the Ernest C. Manning Awards Foundation. “For the past 24 years, the Foundation has encouraged and celebrated outstanding young Canadians competing at the Canada Wide Science Festival. The 2016 winners are passionate and creative visionaries and we and our sponsors believe supporting them is a privilege, as they are important contributors to Canada’s reputation as an innovation nation.”

The Ernest C. Manning Awards Foundation is committed to advancing students’ success as innovators. The Foundation introduced its Young Canadian Program in 1992 to recognize outstanding high-school students at the Canada-Wide Science Festival. Each year, the CWSF and Manning judging teams select eight winning projects, to receive a \$500 Manning Innovation Achievement Award. From the eight, four are honoured with the Manning Young Canadian Innovation Award, which includes a further \$7,000 prize. More information about the Manning Awards is available at [www.manningawards.ca](http://www.manningawards.ca), Twitter @ManningAwardsCA Facebook/ManningAwards.

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