



**CALIFORNIA STATE SCIENCE FAIR  
2013 PROJECT SUMMARY**

|   |                                       |
|---|---------------------------------------|
| <b>Name(s)</b><br><b>Dawn F. Bransby</b>  | <b>Project Number</b><br><b>J0501</b> |
| <b>Project Title</b><br><b>The Perfect Milk Substitute?</b>   |                                       |
| <p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b><br/>Do milk substitutes have a trace of lactose?</p> <p><b>Methods/Materials</b><br/>Soy milk, almond milk, rice milk, lactose free milk, test tubes, stopwatch, glucose tablets, lactase drops, Diastix Reagent for Urinalysis.</p> <p><b>Results</b><br/>The percentage of glucose found before and after adding lactase is as follows: water 0-0, glucose water 2-2, whole milk 0-.25, 2% milk 0-.25, almond milk 0-0, rice milk 0-.75, soy milk 0-0, lactose free milk 2-2.</p> <p><b>Conclusions/Discussion</b><br/>My hypothesis was incorrect. When I tested soy milk, almond milk, rice milk, and lactose free milk for lactose, I found no lactose in any milk substitute.</p> |                                       |
| <b>Summary Statement</b><br>To find a perfect milk substitute there has to be no lactose which you can test for by adding the enzyme lactase and then test for glucose using Diastix glucose test strips.   |                                       |
| <b>Help Received</b><br>Dad helped order the glucose strips, glucose tablets, and lactose drops.  |                                       |