TOPIC: If I could Invent Something

FOOD POISON DETECTOR

I have always wondered if there was a method to detect toxins in food and their level of toxicity. It is no news that sickness, diseases, and infections can be directly or indirectly caused by microbes (viruses, bacteria, fungi, protozoa etc.) in or around our food.

So, if I could invent something new it would be a device that can detect poison in food, this device would be cheap, affordable, easy to use by individuals, especially in the family setting.

We all know that research requires a lot of work (mental and physical) and funds (experiments). In the area of microbiology, different biosensors have been invented ranging from genetical to serological to advance molecular. I would like to call this proposed scientific device "FOOD POISON DETECTOR ".

When you store a meal in the fridge, how would you know whether it is still good for consumption? What happens when you try to eat left-over food? How do detect the microbial load without going through the conventional plate method?

These question and more is what this device will answer.

This device will consist of a laser beam that will scan the food (be it sample or material), this will go down to its molecular level. The laser beam will be connected to a display unit that shows what the beam is reading. It will be connected to a power circuit. This will also require some level of programming into a laptop device. The database of the genetic codes of the microbes would have been stored, so the laptop gives us the interpretation of the results.

The laser beam will be constructed or designed by the already laid down principles of physics by great scientists. Of course, there will be a testing period, this is to make sure that the laser beam is not hazardous in any way. What happens when it touches the skin of the user? All these things and more will be put in check.

This device will be designed in such a way that it can work with or without electricity. This is to make sure that the use is limitless.

The codes of the genes (genetic code) of all microbes will be gotten from various microbial libraries. It will be easier to match them with their codes we detected. This device will be able to detect not just cooked food toxins but also poisons in raw materials. For example, you went to the market to purchase fresh pepper and tomatoes, after washing you can use the device to check for any pathogenic organisms or toxins. You can also use the device to check after heating or steaming the pepper and tomatoes. This idea is in its preliminary stage, if you want to hear more, please feel free to contact me.

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