

## WELCOME to my Ice Cream Shop!

Lets learn about the science of making ice cream!!!

By Vivian Lopez

## Ingredients (reactants)

- Sugar
- Milk
- · Heavy Cream
- Vanilla Extract
- Ice
- Salt

What is a chemical reactions?

A chemical reaction is when one or more substances, which are the reactants, are changed into one or more other substances, the products.

Why is rock salt important in making ice cream?

The salt is important when making ice cream because it makes the freezing point of the ice lower which then eventually makes the ice cream.

What is freezing point and freezing point depression? The freezing point is he temperature in which a liquid melts and the freezing point depression is when two combined substances have a lower freezing point than they will if they were separated. For example the salt makes the freezing point of the ice lower but without the salt it would freeze at a higher temperature.

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What role does heat play in making ice cream?

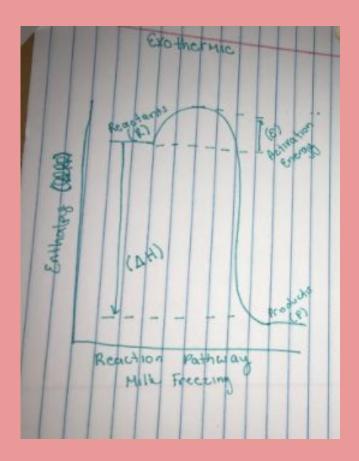
Heat plays a role in ice cream making because the heat from the environment is transferred into the ice and then it helps with combining the ice cream mixture.

What does endothermic and exothermic mean?
Endothermic means that the energy in something is more supplied than released and exothermic means that there is more energy being released than supplied

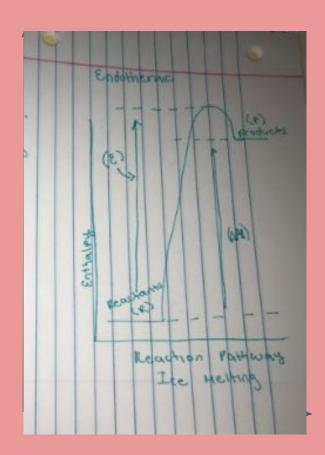
What reaction in making ice cream is endothermic?
The endothermic reaction is when the ice reacts with the salt and it turns colder.

What reaction in making ice cream is exothermic?
The exothermic reaction is when the milk freezes.

## Exothermic -



## Endothermic



Vivian's Lecream Flavors O Cheese cake & Chocolate granilla grocky Road & Strawberry & Superman What is the science behind The cream making? Endothermic Exothermo (0) (40) (AN) -Profibalay products Reaction Pathway Reaction Pathway (Ice nelting) (Hill Freezing)

