

Ice Cream Chemistry

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{youtube}-rlapUkWCSM{/youtube}

In this video explains You're probably craving ice cream to cool you down this summer. Reactions looks at the chemistry involved in making the treat creamy and sweet. Turns out the creaminess of ice cream has little to do with cream. It's all about the ice crystals. The smaller the crystals, the creamier the treat. We make ice cream three different ways with American University Assistant Professor Matt Hartings, and taste the difference.

□□□□ : <http://bit.ly/ACSReactions>

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