Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Ice Cream and Chemistry Questions**

1. Why is air added to ice cream?
2. What 2 qualities distinguish better ice cream from commercial ice cream brands?
3. Why is it possible to make a root beer float?
4. What is an emulsion?
5. In terms of polarity, why is it a problem to use fat in ice cream?
6. What are emulsifiers and stabilizers?
7. In terms of colligative properties, what temperature does ice cream normally freeze at and why?
8. Why does ice cream appear white in color?