

Zoom in to discover how ice crystals impact the creaminess of ice cream

Scientists use special tools called microscopes to look at ice cream really closely and learn more about the state of matter inside it. This gives them clues on its creaminess!



Image 1

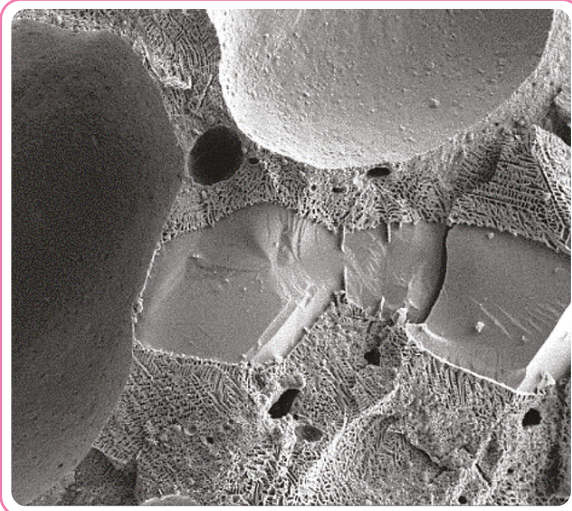
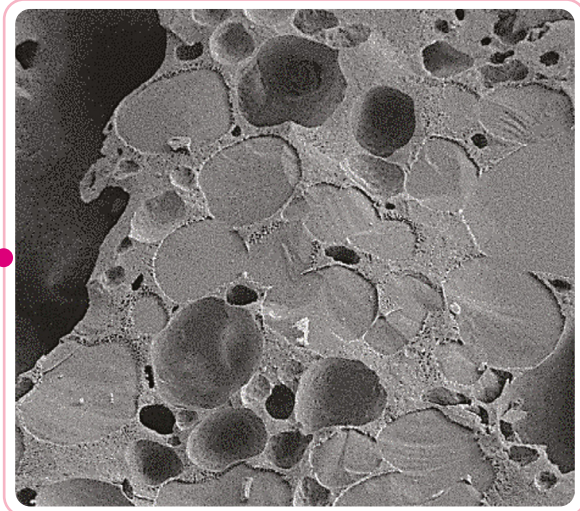


Image 2



Observe

What do you notice about each image?

Image 1

Image 2

Crystal size

- Small
- Large

- Small
- Large

Crystal spacing

- Even
- Uneven

- Even
- Uneven

Crystal texture

- Smooth
- Rough

- Smooth
- Rough

Think

What do you think this means?

Image 1

This ice cream would probably feel:

- Creamy
- Smooth
- Icy
- Crunchy

Why?

Image 2

This ice cream would probably feel:

- Creamy
- Smooth
- Icy
- Crunchy

Why?

Reflect

Which image is the creamiest ice cream?

- Image 1
- Image 2

Why?

The science: Small, even ice crystals help ice cream feel smooth and creamy.