



Product Testing: The Chemistry of Ice Cream

By Dianne N. Epp

Terrific Science Press. Paperback. Book Condition: New. Paperback. 90 pages. Dimensions: 10.7in. x 8.2in. x 0.3in. This book enables high school chemistry teachers to introduce their students to one of the important aspects of chemical engineering and technology: product testing. The science and production of ice cream are used as tools to illustrate the concept of product testing because ice cream is a familiar and interesting topic to students. To provide the foundation for the complex questions of product testing, this book includes background on the chemistry and history of ice cream, along with a series of activities in which students explore the ingredients, melting behavior, texture, and structure of ice cream. This item ships from multiple locations. Your book may arrive from Roseburg, OR, La Vergne, TN. Paperback.

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