

## Method

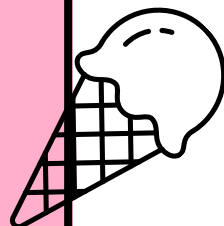
1. Buy the ice cream flavours and make sure they are all the same brand. We used Connoisseur.
  2. Scoop out and weigh 100 grams of each ice cream flavour.
  3. Put the ice cream flavours in the freezer for 1 hour to insure they are all the same temperature.
  4. Quickly take the ice cream out of the freezer and use a thermometer to calculate the temperature of the room/area
  5. Put the ice-cream flavours in bowls all the same size and material.
  6. Put them all in the same area and take notes of your results
- ( keep in mind that they will all melt at the same ratio in these weather conditions as hotter or colder conditions)

## Materials

- Bowls of equivalent sizes and shapes
- 100-gram scoops of vanilla, chocolate, salted caramel, strawberry, choc mint, cookies and cream
- Scale to make sure all ice creams were the same weight
- Thermometer to measure the temperature of the ice cream and room
- Stopwatch
- Pen to label Items.

**Temp: 22 C**

# WHICH FLAVOUR OF ICE CREAM MELTS THE QUICKEST?



## Aim

Our aim is to find which flavour of 100 grams of ice cream will melt to pure liquid the fastest. We will take into consideration the starting temperature of the ice-cream and temperature of our chosen areas though when conducting this test, if done correctly, it should have an equivalent ratio, no matter the conditions.

## Results

Vanila: 39:33  
Chocolate: 52:12  
Strawberry: 54:32  
Salted Caramel: 58:40  
Choc-Mint: 56:51  
Cookies and Cream: 51:47

## Hypothesis

Our hypothesis is that vanilla will melt the quickest because it has less fats and preservatives which are the hardest ingredients to break down and also has the least amount of ingredients in it. This means it should melt the quickest. We believe that caramel will melt the slowest because it is very thick and full of fats and preservatives. This should make it very hard to break down and melt.

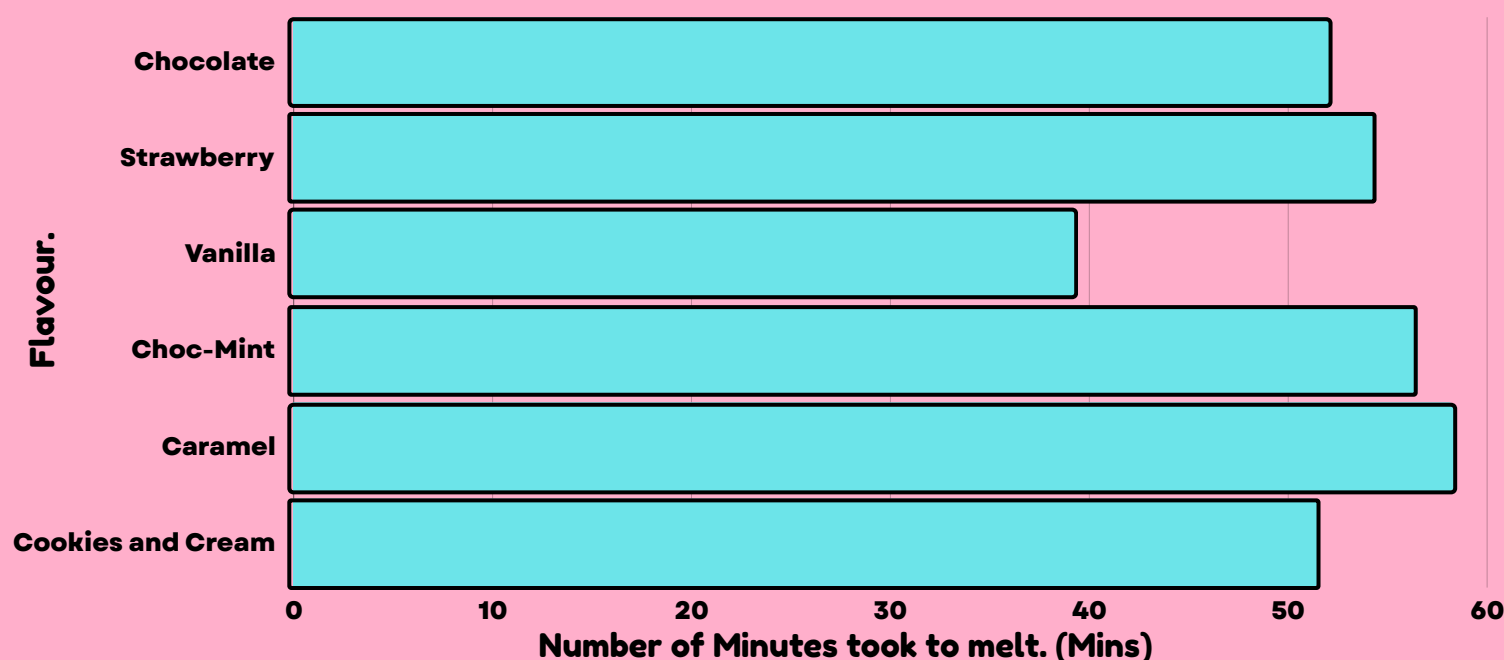
## Discussion

We discussed that the times were in a similar time range. Only around 20 minutes apart. We noticed that Strawberry did take an early lead but fell behind and ended up coming fourth overall. It would have been easier to stage the experiment on a later day of summer because the ice cream would have melted quicker as the temperature of the day of the experiment was a cold 22 degrees. When we first thought of doing this experiment, we assumed that the bits of cookie or chocolate would interrupt our experiment, but it didn't make a difference. We found it was easy to differentiate the ice cream from the bits and still melted at the same rate.



## Photos

Which Flavour of Ice cream melts the quickest.



## Limitations

Some complications that we came across throughout the experiment were the struggle to get them to the same temperature. We know that the ice creams melt at different speeds so once we took them out, we had to be very quick with starting the experiment. Some of the ice creams lost a couple of degrees in temperature but it was the best we could because we started the experiment within 30 seconds of taking the ice creams out of the freezer.

## Conclusion

In this experiment we discovered that vanilla melts the quickest because of the fact it has less fats and preservatives making it easier to break down while salted caramel melted the slowest because it has the exact opposite qualities of vanilla and is very hard to break down. This is exactly what we predicted in our hypothesis. We discovered that all the flavours aside from vanilla all melted at similar rates. We assume this is because they all have similar levels of fats and preservatives. We all learnt so much from this experiment and we hope it teaches you something too.