

Ice Cream Science

Hard · 16 × 16 · 18 words · every direction, backwards too



☐ EMULSION

☐ CRYSTALLIZATION

☐ OVERRUN

☐ MILKFAT

☐ STABILIZER

☐ FREEZING POINT

☐ AIR BUBBLES

☐ PASTEURIZATION

☐ HOMOGENIZE

☐ LIQUID NITROGEN

☐ CHURNING

☐ DENSITY

☐ PROTEINS

☐ SUGAR

☐ LACTOSE

☐ TEXTURE

☐ MOLECULES

☐ SUPERCOOLED

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