

Ice Cream Science

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

D	S	S	U	M	O	L	E	C	U	L	E	S	L	X	E
E	E	H	T	E	E	P	W	C	E	I	V	I	N	R	E
N	L	P	C	A	S	R	E	H	O	N	Q	P	O	P	D
S	B	R	A	H	B	S	U	V	E	U	L	O	I	A	E
I	B	O	L	S	U	I	E	T	I	K	A	S	T	S	L
T	U	T	O	C	H	R	L	D	X	E	R	U	A	T	O
Y	B	E	A	C	R	E	N	I	R	E	A	G	Z	E	O
C	R	I	W	U	N	I	T	I	Z	E	T	A	I	U	C
S	I	N	N	S	T	H	L	N	N	E	T	R	L	R	R
S	A	S	R	R	A	N	S	Y	H	G	R	T	L	I	E
T	N	I	O	P	G	N	I	Z	E	E	R	F	A	Z	P
E	T	G	N	L	I	T	R	T	H	N	G	R	T	A	U
M	E	S	N	O	I	S	L	U	M	E	E	L	S	T	S
N	M	I	L	K	F	A	T	R	F	W	E	H	Y	I	E
O	M	I	E	Z	I	N	E	G	O	M	O	H	R	O	H
O	E	L	A	C	T	O	S	E	M	L	U	Y	C	N	A

☐ EMULSION

☐ CRYSTALLIZATION

☐ OVERRUN

☐ MILKFAT

☐ STABILIZER

☐ FREEZING POINT

☐ AIR BUBBLES

☐ PASTEURIZATION

☐ HOMOGENIZE

☐ LIQUID NITROGEN

☐ CHURNING

☐ DENSITY

☐ PROTEINS

☐ SUGAR

☐ LACTOSE

☐ TEXTURE

☐ MOLECULES

☐ SUPERCOOLED

Ice Cream Science: answer key

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