




## 618-907 AD

1254 AD



## $20^{\text {th }}$ century

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Ice cream makers gather in Las Vegas for scoop on flavors, trends


A Man Licked a Carton of Ice Cream for a Viral Internet Challenge. Now He's in Jail.


Blue Bell ice cream at a grocery store in Austin, Tex. The authorities are wrestling with how to stop a series of videos made by people licking ice cream and putting it back in a store's freezer. Lynda M.



## science

all three states of matter coexist
sweetners reduces the freezing temp of water
more fat > less water > smaller crystals of ice > smooth ice-cream

## 10-16 \% fat in commercial ice-cream

faster we freeze > smaller crystal

## MIXTURES HAVE GREATER ENTROPY



## why we crave for ice-creams?



While our ancestral human diet varied for different groups of our forebears who lived in different habitats, it did have certain common features. It was a diet that was mostly vegetarian, with very little fat (probably about 10 percent of total calories) and very little sugar. Sweet flavors were rarely encountered-they typically occurred in ripe fruit or wild honey-and meat was a rare luxury and was usually quite lean when it could be obtained. For inland peoples, salty flavors were almost unknown. There were few foods with high moisture and oil content that would enable them to be chewed and swallowed quickly. Most important, in many locations intermittent famines were regular occurrences, so when energy-dense foods containing fat and sugar were available, it made sense to gorge on them to establish a body fat reserve for anticipated hard times. ${ }^{14}$

The result of this ancestral diet is that we are hardwired from birth to like certain tastes and smells, most notably those of sugar and fat, but also salt.








