



**CALIFORNIA STATE SCIENCE FAIR
2010 PROJECT SUMMARY**

Name(s) Jeremy E. Barenholtz	Project Number J1501
Project Title I Scream, You Scream, We All Scream for Ice Cream!	
Abstract Objectives/Goals The objective of this experiment is to compare three different types of ice cream, with different fat contents, to see which one melts the fastest or slowest. Methods/Materials Three different types of ice cream were made using the same ingredients except for the type of cream used in each. One had half and half cream in it, one had whipping cream in it, and one had heavy whipping cream in it. The three different types of ice cream were scooped into quarter cup measurements and were placed in identical glass bowls, then set on a table in 73 degrees Farenheit temperature, to melt. The time was noted as each type of ice cream's structure collapsed, indicating that the ice cream was completely melted. This experiment was conducted three times in total. Results The ice cream with the least fat content (half and half ice cream, containing 12% fat content) had the fastest melting rate by on average four and a half hours. The ice cream with the second least fat content (whipping cream ice cream, containing 30% fat content) melted the second fastest, approximately two hours faster then the heavy whipping cream ice cream, which contained approximately 37% fat content. Conclusions/Discussion The ice cream containing the least amount of fat melted the fastest. The hypothesis of this experiment was correct; as the fat content of the ice cream was increased the melting rate of the ice cream decreased.	
Summary Statement This project attempts to determine if the fat content of ice cream affects its melting rate.	
Help Received Mother helped in making the ice cream, Mother and sister helped in scooping the ice cream into quarter cup measurements.	