

# Field work Record $\Rightarrow$ 21-22.

26/5/22.  
5

The department of physics has went to visit Icecreams factory along with students and other science departments On 24/5/22.

In the peek Summer everyone wished to eat Ice Cream. Students asked us how to make Ice Cream. So all science departments decided and visited.

There the students observed the Ice Cream making process. Step wise - Initially milk will treat hot process than some ingredients will add few ingredients than it goes to the Cold Chamber.

Then it will grind to form a foam like ice cream. Will go through Super Cold Chamber with a specific shape and size.

At initially milk will heat up to  $85^{\circ}\text{C}$  for 3-4 hours with continuous stirring. After that milk will go through the Super Cold pipes then it will enter to the big whippers at this stage temperature will maintain about  $-8$  to  $2^{\circ}\text{C}$  here the foam will form. Here the foam will packed in a design cups and shapes. Then it will go to Super Cold Chamber. In this chamber temperature maintain around  $-18$  to  $-14^{\circ}\text{C}$ .