

1. Record Nr.	UNINA9911004701303321
Autore	Clarke Chris <1968->
Titolo	The Science of Ice Cream / / Chris Clarke
Pubbl/distr/stampa	Cambridge, England : , : The Royal Society of Chemistry, , [2012] ©2012
ISBN	9781839168512 183916851X 9781849737043 1849737045 9781621981527 1621981525 9781782625346 1782625348
Edizione	[Second edition.]
Descrizione fisica	1 online resource (235 p.)
Disciplina	637.4
Soggetti	Ice cream industry Science - Experiments
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references.
Nota di contenuto	9781849731270_Publicity; 9781849731270txt; i-iv.pdf; v; vi-viii; ix-xiv; xv-xviii; xix-xx; 1-14; 15-40; 41-68; 69-93; 94-114; 115-145; 146-183; 184-200; 201-214
Sommario/riassunto	Ice cream as we recognize it today has been in existence for at least 300 years, though its origins probably go much further back in time. Though no one knows who invented ice cream, the first ice cream making machine was invented by Nancy Johnson, of Philadelphia, in the 1840s. The Science of Ice Cream begins with an introductory chapter on the history of ice cream. Subsequent chapters outline the physical chemistry underlying its manufacture, describe the ingredients and industrial production of ice cream and ice cream products respectively, detail the wide range of different physical and se