Ice cream is a favourite of all not like icy product made by freezer. Now a Days, these are well designed, engineered with different favours says Dr. Robert Robes. (the professor who teach the course to make ice cream.)

Milk, sucrose and different flavours are used and taking the measurements by weight is an economical premium ice cream told by many professionalists**.**

More fat quantity, creamier the ice cream is. Fats in ice cream destabilizes the air so, some emulsifiers are been added to destabilize fats, allows air cell stabilization.

Pasteurization process is the law should be done for consumption. Homogenization reduces size of fats globules and increase fat molecules. Without Homogenization, it will produce a buttery. People does not like such ice creams.

After pasteurization and homogenization, makers allow mixture to age, to form fat crystals. Large area is used for fat crystal formation says Penn state scientists.

After aging, mixture is to be frozen. Outside walls freezer gets cold and series of blades remove ice crystals from wall and more them towards the centre, also include air.

About 50 percent of energy removed by refrigeration process due to friction between dasher scraping the freezer wall while freezing, half of the water in mix freezes. Proteins, salts and sugars which were not been frozen will be freezes further. Hardening stage, must be rapidly done to avoid big ice crystals.