

Slow-melting ice cream could be here soon

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Scientists may have discovered something that could be very welcome news for ice cream lovers around the world. Their discovery is a new ingredient that could slow down the rate at which ice cream melts and gives the ice cream a smooth texture. It is a naturally occurring protein that keeps ice cream frozen for a longer period of time during hot weather. Research teams

at two universities in Scotland found that the protein, called BsIA, slows down the melting process through a bonding of air, water and fat. Project leader professor Cait MacPhee said: "We're excited by the potential this new ingredient has for improving ice cream, both for consumers and for manufacturers."

The protein is a kind of friendly bacteria that could be used in other food to reduce levels of saturated fat and calories. The researchers say it could prove a valuable ingredient in many kinds of food and be very beneficial to food companies. It also comes with green credentials as it can be produced from sustainable raw materials. Professor MacPhee's colleague Dr Nicola Stanley-Wall described the research as being an enjoyable experience. She said: "It has been fun working on the applied use of a protein that was initially identified due to its practical purpose in bacteria." The researchers say that that ice cream made with the new ingredient could be in supermarket freezers within three to five years.

Sources: BBC / The Guardian.com / Mirror.co.uk

Writing

Ice cream is the world's greatest dessert. Discuss.

Chat

Talk about these words from the article.

scientists / welcome news / ice cream lovers / ingredient / texture / frozen / potential / bacteria / calories / valuable / sustainable / raw materials / enjoyable / practical

True / False

- Scientists around the world have welcomed ice cream lovers. T / F
- A discovery slows melting in ice cream but makes the texture rougher. T / F
- The research is from two universities in Scotland. T / F
- A protein slows down melting by bonding sugar with strawberries. T / F
- The protein from the ice cream research could reduce calories in food. T / F
- The article says the protein has a slight green colour to it. T / F
- A researcher said doing the research was fun. T / F
- The new slower-melting ice cream could be on sale within five years. T / F

Synonym Match

- | | |
|--------------|--------------|
| 1. welcome | a. speed |
| 2. discovery | b. inside |
| 3. rate | c. joining |
| 4. occurring | d. precious |
| 5. bonding | e. co-worker |
| 6. reduce | f. existing |
| 7. valuable | g. pleasing |
| 8. colleague | h. at first |
| 9. initially | i. lower |
| 10. within | j. find |

Discussion – Student A

- How important is ice cream to you?
- Which is better – ice cream or sorbet? Why?
- What do you think about what you read?
- Do you think there should be things like spicy ice cream?
- What are your childhood memories of ice cream?
- What three adjectives best describe ice cream?
- How much of an ice cream lover are you?
- What do you know about the history of ice cream?

Phrase Match

- | | |
|---|----------------------------|
| 1. something that could be very welcome | a. new ingredient has |
| 2. ice cream | b. of saturated fat |
| 3. a naturally | c. manufacturers |
| 4. We're excited by the potential this | d. materials |
| 5. both for consumers and for | e. lovers |
| 6. reduce levels | f. news |
| 7. green | g. with the new ingredient |
| 8. sustainable raw | h. to five years |
| 9. ice cream made | i. occurring protein |
| 10. within three | j. credentials |

Discussion – Student B

- What's your favourite kind of ice cream, and why?
- Why is ice cream always the perfect dessert?
- How will the new ice cream change your life?
- What new flavours of ice cream would you like to see?
- What other uses do you think this protein could have?
- What are 'green credentials'?
- How good (or bad) is ice cream for you?
- What questions would you like to ask the researchers?

Spelling

- a new nreintideg
- gives the ice cream a smooth rutexet
- a naturally ougnirccr protein
- slows down the melting seropcs
- We're excited by the ntiptaoel
- for onmecurs and for manufacturers
- a kind of friendly bareiatc
- reduce levels of ruaeatdts fat
- efaeilbcni to food companies
- green taensclride
- lasnaiuebst raw materials
- initially dtinefidie due to its practical purpose

Answers – Synonym Match

1. g	2. j	3. a	4. f	5. c
6. i	7. d	8. e	9. h	10. b

Role Play

Role A – Ice cream

You think ice cream is the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): fruit salad, cheesecake or brownies.

Role B – Fruit salad

You think fruit salad is the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): ice cream, cheesecake or brownies.

Role C – Cheesecake

You think cheesecake is the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): fruit salad, ice cream or brownies.

Role D – Brownies

You think brownies are the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): fruit salad, cheesecake or ice cream.

Speaking – Desserts

Rank these with your partner. Put the best at the top. Change partners often and share your rankings.

- | | |
|---------------|--------------|
| • ice cream | • cheesecake |
| • apple pie | • donuts |
| • fruit salad | • pancakes |
| • brownie | • tiramisu |

Answers – True False

a	F	b	F	c	T	d	F	e	T	f	F	g	T	h	T
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Answers to Phrase Match and Spelling are in the text.