ICE MELTING RACE

What melts ice faster?

WHAT MAKES ICE MELT FASTER: SALT, SUGAR OR FLOUR?

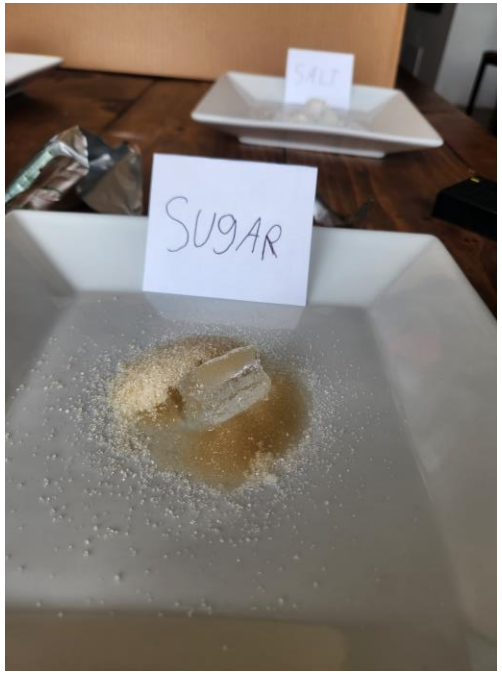
- **Research**
  - Ice melts as it gets warmer than freezing temperatures. Some materials can make ice melt faster. Salt lowers the freezing point or temperature of water.
- **Hypothesis**
  - I think salt will melt the ice first because they put salt on icy roads to help melt the ice faster.

EXPERIMENT

- Materials:
  - Plain/control ice
  - Sugar
  - Salt
  - Flour
  - Ice
  - Plates
  - Labels
  - Stopwatch
  - Journal
  - Pictures
  - Measuring spoon
  - Posterboard

- Procedure:
  - Collected supplies
  - Put plates with labels for each material (flour, salt, sugar, plain)
  - Collected 4 ice cubes
  - Put each ice cube on its own plate
  - Measures each material with a tablespoon
  - Poured each material over its own ice cube
  - Started the stopwatch and observed

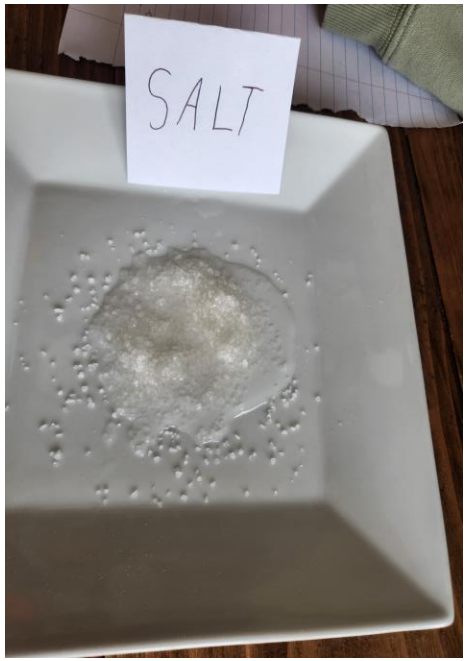
WHEN I STARTED...

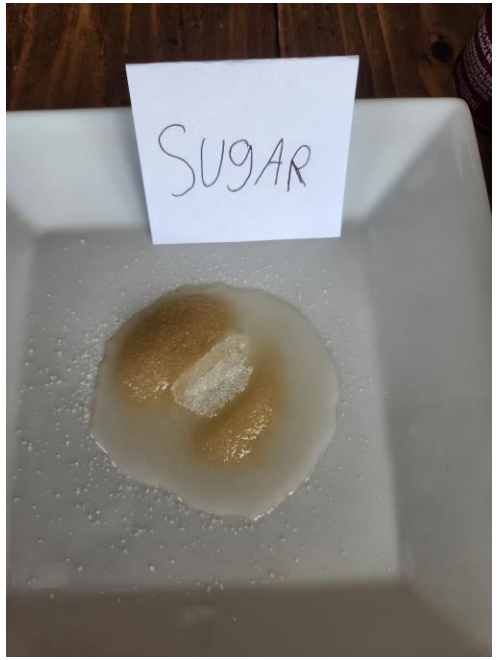


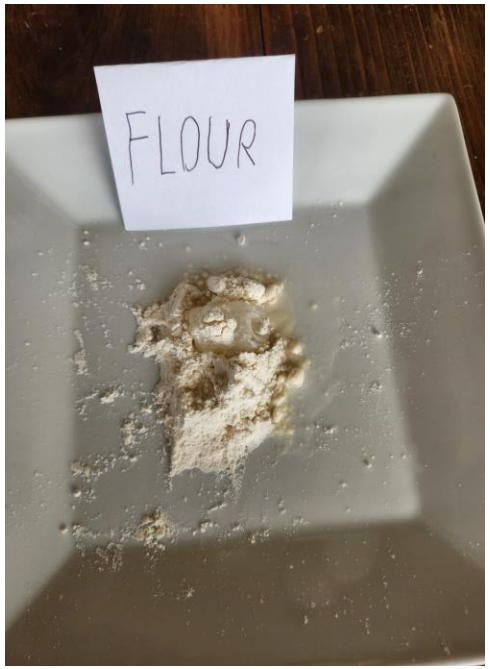
DATA TABLE

Ice type:	Time to Melt:
Plain	47 minutes
Salt	20 minutes
Sugar	42 minutes
Flour	47 minutes

20 MINUTES IN, SALT HAS MELTED THE ICE

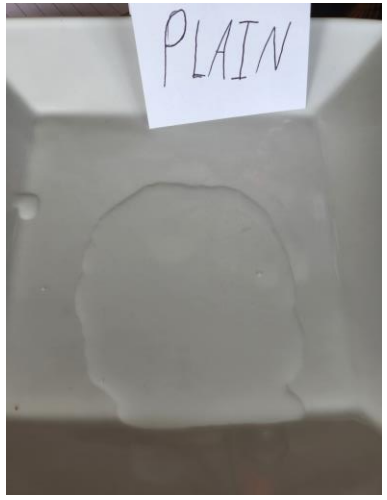


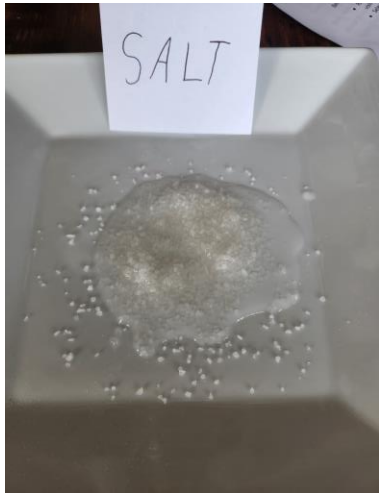


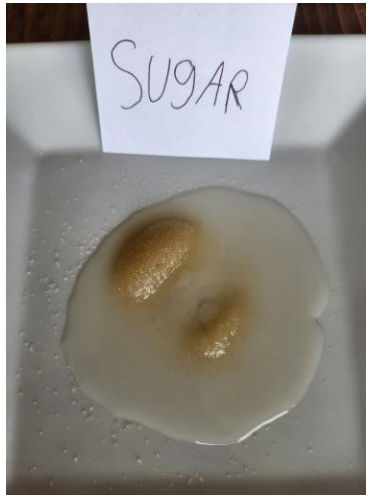


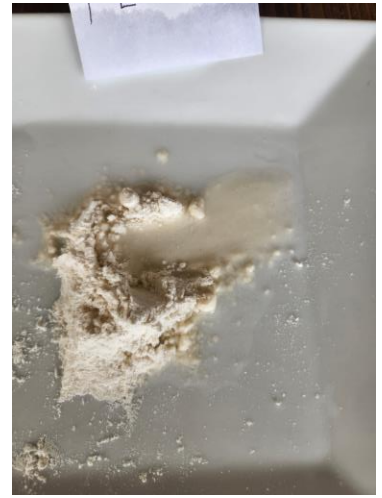
RESULTS

- The ice with the salt melted first, after 20 minutes.
- The ice with the sugar melted second, after 42 minutes.
- After 47 minutes, the plain ice and the ice with the flour melted at the same time.









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CONCLUSION

- The salt made the ice melt faster because it lowers the freezing point of water, making it harder for the ice to stay frozen. I learned that different materials can change how quick ice melts.

VARIABLES

Independent Variables

- What material is added to the ice: salt, flour, sugar

Dependent Variables

- Time to melt

Controlled Variables

- Size of ice cubes, room temperature, amount of material used