

Hailey Green

*The Effects of Salt on the Rate of Ice Melting*

The purpose of this experiment was to see if Ice Melt is really the most efficient way to lower the freezing point of ice on streets. I hypothesized that there would be a more effective, less damaging way to lower the freezing point of ice with salt. I chose edible salts to compare to Ice Melt because edible salts are not as harmful to the environment which will possibly be a good change. The experiment involved making even test ice and pilot work to create equal surface area amount. In one of the tests, 23 grams of salt were placed on the test ice. The amount of water in the ramekin was measured every 30 minutes. Additional cleaning of the beaker was done after each 30 minute interval. The data collected supported my hypothesis in the surface area test, however my hypothesis was not supported in the 23-gram test. In the 23-gram test, flake kosher salt melted 98 of the 100 milliliters of tap water. I guessed that Pink Himalayan salt would do the best, which it did on the surface area test, almost completely melted. These findings lead me to believe that if we switch the type of salt we will not only have less ice on the streets and a less harmful environment.