

WHY ARE COLD DRINKS FUZZY?



Cold drinks appear fizzy or "fuzzy" due to the presence of carbonation.

- Carbonation is the process of dissolving carbon dioxide gas into a liquid, typically water. The carbon dioxide bubbles are produced and dissolved under pressure during the bottling process.
- When the bottle is opened, the pressure is released, causing the carbon dioxide to come out of the liquid in the form of bubbles.



How carbonation is affected by temperature?

- Carbonated drinks, such as sodas or carbonated water, can lose their fizziness when exposed to higher temperatures.
- The solubility of carbon dioxide in liquid decreases as the temperature rises, causing the gas to escape more rapidly.

Refrigeration keeps cold drinks 'fuzzy' and plays a vital role in maintaining the quality, taste, and safety of cold drinks, ensuring that they are refreshing, enjoyable, and safe to consume.

