

# Studies on sensory evaluation and shelf-life of herbal softy ice cream

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The present investigation was conducted to study the sensory and microbial changes occurred in herbal softy ice cream during storage at deep freeze temperature condition ( $-18\pm 1^{\circ}\text{C}$ ). Herbal softy ice cream was prepared by blending 4 per cent Ginger juice and different levels of Turmeric powder 0, 0.2, 0.4, 0.6 and 0.8 per cent *i.e.* in treatment  $T_1$ ,  $T_2$ ,  $T_3$ ,  $T_4$  and  $T_5$ , respectively Herbal softy ice cream was poured into plastic containers and then stored at deep refrigeration temperature to detect keeping quality of herbal softy ice cream. On the basis of sensory evaluation herbal softy ice cream prepared from blending of 4 per cent Ginger juice and 0.4 per cent Turmeric powder ( $T_3$ ) was found superior and accepted extremely by the panel of judges. On the basis of data obtained in present investigation during storage of sensory evaluation of herbal softy ice cream prepared from blending of 4 per cent Ginger juice and different levels of Turmeric powder, it was found that ice cream is accepted only up to 25<sup>th</sup> day of storage under deep freeze condition. Then after on the basis of flavour, taste and overall acceptability it was rejected by the panel of judges, in all 4 per cent Ginger juice and 0.4 per cent Turmeric powder blending was found superior. Further during microbial studies it was recorded that the standard plate count, yeast and mould count and coli form count was increased during storage. But softy ice cream prepared from 4 per cent Ginger juice and 0.4 per cent Turmeric powder blending was found superior for microbial quality, might be due to antibacterial values of turmeric powder.

**Key Words :** Herbal, Ginger, Turmeric, Ice cream, Sensory evaluation, Keeping quality, Standard plate count, Yeast and mould count, Coli form count

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