

RESEARCH ARTICLE

Study on quality of icecream sold in Ahmednagar city

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ABSTRACT..... In this study chemical, microbiological and organoleptic qualities of market samples of ice cream were studied. On the basis of sensory evaluation considering all the attributes, the sample T₁ was liked very much by the panel of judges, while samples T₄ and T₅ both were at par and were not liked by the judges. It was revealed from the study that market ice cream sample contained on average range of acidity 0.22 to 0.27 per cent LA, total solids 32.40 to 38.00 per cent, fat 8.4 to 11.20 per cent, protein 2.96 to 4.64 per cent and sugar 19.4 to 25.4 per cent. In the standard plate counts, the sample T₅ has higher standard plate count (396.00×10^3 c.f.u./g), while it was lower in samples T₁ and T₂ (3.52 and 4.56×10^3 c.f.u./g). The coliform count in sample T₅ was higher (91.60×10^1 c.f.u./g).

KEY WORDS..... Ice cream, Quality, Sensory, Evaluation

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