



Study of the sensory quality and determine the optimum level of Karonda pulp for ice-cream preparation

A.R. DESHMUKH, R.P. GAIKWAD, S.B. ADANGALE AND D.K. DEOKAR

● ABSTRACT ●

Present study was carried out to study the chemical and sensory quality and determine the optimum level of Karonda pulp for ice-cream preparation at Department of Animal Husbandry and Dairy Science, Dr. B.S.K.K.V., Dapoli. The experiment was conducted with four treatments viz., T₀ : Ice-cream mix without the addition of Karonda pulp (control), T₁ : Ice-cream mix containing Karonda pulp @ 10 per cent, T₂ : Ice-cream mix containing Karonda pulp @ 20 per cent, T₃ : Ice-cream mix containing Karonda pulp @ 30 per cent. The results revealed that the average fat content in T₁, T₂ and T₃ was 10.71, 10.87 and 10.95 per cent, respectively. The average total solids content in ice-cream containing 30 per cent Karonda (T₃) was highest i.e. 38.73 per cent followed by (T₂) ice-cream containing 20 per cent Karonda pulp (38.11 per cent) T₁ ice-cream containing 10 per cent Karonda pulp (37.58 per cent) and the control T₀ ice-cream with no Karonda pulp (36.66 per cent). While the highest average acidity i.e. 0.38 per cent was observed in (T₃) treatment containing 30 per cent Karonda pulp. The gradual rise in the acidity of ice-cream mix was due to the increasing level of Karonda pulp. The highest average score was obtained for ice-cream prepared by incorporation of 20 per cent Karonda pulp (T₂) i.e. 7.45 per cent and lowest in control (T₀) i.e. 7.02 per cent.

KEY WORDS : Ice-cream, Karonda pulp

Deshmukh, A.R., Gaikwad, R.P., Adangale, S.B. and Deokar, D.K. (2010). Study of the sensory quality and determine the optimum level of Karonda Pulp for ice-cream preparation, *Res. J. Animal Hus. & Dairy Sci.*, 1 (2) : 55-57.

● INTRODUCTION ●

The milk production in the country has gone through a radical change and attempts are being made to gain entry into the international market of milk and milk products. To increase the demand of milk by increasing its keeping quality and acceptability, conversion of surplus milk into more palatable and delicious products is today's need. The Indian milk production system is getting a pull according to the demands of the segmentised milk and milk products market. The conversion of milk into various milk products has become the golden mean between supply and demand of milk. Ice-cream is one such product which is popular among the young as well as old literally from China to Peru, from Iceland to India and from Alice springs

to Zanzibar.

Ice-cream is a highly delicious and nutritionally rich-frozen product. It has evolved as convenient food having good nutritive value, produced by intelligent manufactures in various style and forms at an affordable price and easily available. Palatability of food is an important aspect of nutrition and there is no point in denying the fact that ice-cream is a very palatable food. It is also highly nutritious on an average a cup of good quality ice-cream (100 ml) supplies approximately 200 cal, 300 g proteins, 0.319 calcium, 0.104 mg phosphorous, 0.14 mg iron, 5.48 IU vitamin A, 0.038 mg thiamine and 0.236 mg riboflavin. It is also rich in amino acids like tryptophan and lysine which are lacking in plant proteins. It also contains iron and some trace minerals. Hence, it is distinct that ice-cream contributes high food value in an attractive and appealing form and hence universally liked.

Incorporation of fruit and fruit products in the milk products to render good flavour, increase palatability and nutritive value is a very old practice. Some of the most commonly used flavour for ice-cream are Vanilla, Strawberry, Vaspberry, Pineapple, Pistachio, Cashew nut etc.

Correspondence to:

S.B. ADANGALE, Department of Animal Science and Dairy Science, College of Agriculture, DHULE (M.S.) INDIA

Authors' affiliations:

A.R. DESHMUKH, R.P. GAIKWAD AND D.K. DEOKAR, Department of Animal Science and Dairy Science, Mahatma Phule Krishi Vidyapeeth, Rahuri, AHMEDNAGAR (M.S.) INDIA