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# Effect of sugar free-low fat levels on chemical composition, melting period and cost of production of softy ice-cream

A.S. CHAVAN, R.R. SHELKE, P.A. KAHATE AND S.R. MUNNARWAR

**ABSTRACT :** Low Fat-Sugar Free Softy Ice-cream was prepared in the Dairy Technology laboratory per cent of Department of Animal Husbandry and Dairy Science, Dr. PDKV, Akola. Ice-cream was prepared from different levels of Sugar-Free *i.e.* 1 per cent 3 per cent 5 and 7 per cent which was evaluated for its acceptability by the panel of sensory judges. Acceptable level of 3 per cent Sugar Free Natura was used as base and further fat level treatments were conducted by using 12 per cent 10 per cent 8 per cent 6 per cent and 4 per cent fat for the treatments T<sub>1</sub>, T<sub>2</sub>, T<sub>3</sub>, T<sub>4</sub> and T<sub>5</sub>, respectively. Regarding the chemical composition, it was found that maximum titratable acidity (%), fat (%) and added sugar (%) content was recorded in Ice-cream prepared from 12 per cent fat level (T<sub>1</sub>) *i.e.* 0.25, 11.99 and 3 per cent, respectively. While maximum total solids and melting period (min) were recorded in ice-cream prepared from 4 per cent fat level (T<sub>5</sub>) *i.e.* 37.76 per cent and 34.05 min. 3 per cent Sugar Free Natura (Sucralose) and up to 6 per cent fat level ice-cream was found acceptable which may be beneficial for the people who suffering from diabetic, obesity and vascular cardiac disease. Cost of preparation of Ice-cream was decreased with decrease in fat levels of ice-cream.

**KEY WORDS :** Low fat, Sugar free natura, Softy Ice-cream, Chemical composition, Melting period, Cost of production

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