

DEVELOPMENT OF RED DRAGON FRUIT
ICE CREAM

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ABSTRACT

Ice cream added with 10%, 30% and 50% of red dragon fruit puree were produced. Physiochemical and sensory properties of the ice cream were investigated. The physiochemical properties analyzed were pH, total solid and melting rate. Sensory properties of the ice cream were determined using Quantitative Descriptive Analysis (QDA) and consumer preference test. Attributes that were studied in QDA were sweetness and creaminess, mouth coating, smoothness, coldness, melting rate, viscosity and firmness. While for consumer preference test, appearance, aroma, texture and overall acceptability of the ice cream were investigated. As the percentage of fruit puree in ice cream increased, the total solid and pH of the ice cream decreased. Nevertheless, increase in fruit puree, increases the melting rate of the ice cream. For QDA, all sensory attributes showed no significant difference. This may be due to the inability of consumers to discriminate between control ice cream and formulated ice cream. However, for the consumer preference tests, ice cream which was added with 10% of red dragon fruit puree scored the highest rate in terms of appearance, texture and overall acceptance but lowest in aroma.

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