

DEVELOPMENT OF CHRYSANTHEMUM FLOWER HERBAL ICE CREAM

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ABSTRACT

Chrysanthemum flower is a type of Chinese medicinal herb that has cool property (Yin), sweet and bitter in taste and acts on the lungs and liver meridians. The aim of this present research project is to develop the formulation of chrysanthemum flowers herbal ice cream. Ice cream samples S1, S2 and S3 were developed with the addition 4%, 6% and 8% concentrations of herbal extract respectively. There were ten panelist chosen as trained panelists using Quantitative Descriptive Analysis (QDA) Method and Spectrum Descriptive Analysis Method to evaluate these three ice cream samples in terms of yellowness, sweetness, firmness and smoothness. There was no obvious significant difference between these samples, hence, sample S2 and S3 were selected by the trained panelists to compare with the commercial ice cream in consumer testing where hedonic test and ranking test were used. Consumer panelist (untrained panelist) evaluated these ice cream samples in terms of appearance, flavour, texture and the overall acceptance. Result showed that commercial ice cream was liked the most for appearance and texture but sample S2 was liked the most for its flavour and the overall acceptance. Ice cream sample S3 was least liked for all attribute of appearance, flavour, texture and overall acceptance. For the ranking test result, sample S2 was the most preferred by the consumer by having the lowest rank total followed by the commercial ice cream and sample S3. Sample S2 was subjected to physicochemical test of total solids (40.2%), titratable acidity (0.20% lactic acid) and melting rate ($1.57\% \text{ mass loss min}^{-1}$) which included half life (42.97min) and melting point (8.05min) of the ice cream. Sample S2 was found to have no bacterial contamination with the total plate count of zero CFU/g.

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