EVALUATION OF MELTING RATE, PHYSICOCHEMICAL AND SENSORY PROPERTIES OF ICE CREAM INCORPORATING PROCESSED GINGER

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ABSTRACT

Ginger incorporated ice cream can be considered as a herbal ice cream and health food. Ginger and processed products are rich source of natural antioxidants as the bio active compounds, where it fortified the ice cream. Therefore, the aim of this present study was undertaken to develop different forms of the ginger ice cream like ginger juice, ginger paste and ginger syrup were analyzed for physicochemical, physical, microbial and sensory properties during frozen storage at -10 °C. The physicochemical (total solid, moisture, ash, fat, titratable acidity, pH, total soluble solid, antioxidant), physical (first dripping time, melting rate, textural properties), microbial (total bacteria, Staphylococcus aurus, E. coli., Salmonella spp.) and sensory characteristics (colour, taste, texture, flavor and overall acceptability) were analyzed, at day 1, week 1, week 2, week 3 and week 4 of storage.

Inclusion of the juice, syrup and paste reduced total solids, fat, acidity and total soluble solid, and increased antioxidant activity. Ash content increased with the ginger paste, whereas it decreased with the ginger juice and syrup. First dripping time amplified and melting rate declined with all the ginger preparations. And also textural properties increased and microbial activity decreased with ginger added ice creams. Further, all the processed ginger added ice creams achieved the highest overall acceptability scores than without ginger added ice cream.

The results of this study revealed that, the total solid (37.62±0.95%), fat (8.87±0.31%) and total soluble solid (29.07±0.95%) content were significantly (p<0.05) higher in without ginger incorporated ice cream. Titratable acidity (0.27±0.01%) content was significantly (p<0.05) higher in ice cream incorporated with ginger juice. pH was significantly higher in without ginger incorporated ice cream (6.59±0.01). Ginger juice
incorporated ice cream showed the highest antioxidant activity (30.47±0.78 mM/g) and least value (9.13±0.31mM/g) showed in without ginger incorporated ice cream. The first dripping time was significantly (p<0.05) higher in ginger paste incorporated ice cream (14.02±0.34 min) and lowest value showed in without ginger incorporated ice cream (6.36±1.01 min). Hardness were significantly (p<0.05) higher in ginger paste added ice cream and lowest in without ginger added ice cream. Moreover microbial activity was lower (1.2×10^{3}) in ginger syrup added ice cream. During storage, the total solid, ash, fat, total soluble solid content, dripping time and textural properties were significantly (p<0.05) increased. pH content, antioxidant activity and melting rate were significantly (p<0.05) decreased with the storage period. Organoleptic properties were evaluated though the panel of 30 members. As a results of organoleptic characteristics revealed that, 5% of ginger syrup incorporated ice cream had the highest mean score of overall quality of all sensorial properties namely, colour, taste, texture, aroma, and overall acceptability. Finally, it could be concluded that the processed ginger is enriching the ice cream manufacture and it is important to improvement of human nutrition.
# TABLE OF CONTENT

<table>
<thead>
<tr>
<th>Title No.</th>
<th>Page No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>ABSTRACT</td>
<td>1</td>
</tr>
<tr>
<td>ACKNOWLEDGMENT</td>
<td>III</td>
</tr>
<tr>
<td>TABLE OF CONTENT</td>
<td>IV</td>
</tr>
<tr>
<td>LIST OF TABLES</td>
<td>IX</td>
</tr>
<tr>
<td>LIST OF FIGURES</td>
<td>X</td>
</tr>
<tr>
<td>ABBREVIATIONS</td>
<td>XI</td>
</tr>
<tr>
<td>CHAPTER 01</td>
<td>1</td>
</tr>
<tr>
<td>1.0 Introduction</td>
<td>1</td>
</tr>
<tr>
<td>CHAPTER 02</td>
<td>4</td>
</tr>
<tr>
<td>2.0 Literature Review</td>
<td>4</td>
</tr>
<tr>
<td>2.1 Livestock Production</td>
<td>4</td>
</tr>
<tr>
<td>2.2 Milk</td>
<td>4</td>
</tr>
<tr>
<td>2.2.1 Current status of milk production in Sri Lanka</td>
<td>5</td>
</tr>
<tr>
<td>2.2.2 Composition of Milk</td>
<td>6</td>
</tr>
<tr>
<td>2.2.2.1 Protein</td>
<td>7</td>
</tr>
<tr>
<td>2.2.2.2 Casein</td>
<td>7</td>
</tr>
<tr>
<td>2.2.2.3 Milk fat</td>
<td>8</td>
</tr>
<tr>
<td>2.2.2.4 Lactose</td>
<td>8</td>
</tr>
<tr>
<td>2.2.2.5 Vitamins</td>
<td>9</td>
</tr>
<tr>
<td>2.2.2.6 Minerals</td>
<td>9</td>
</tr>
<tr>
<td>2.3 Ice Cream</td>
<td>10</td>
</tr>
<tr>
<td>2.3.1 Types of ice cream</td>
<td>10</td>
</tr>
<tr>
<td>2.3.2 Composition of ice cream</td>
<td>12</td>
</tr>
<tr>
<td>2.3.2.1 Protein</td>
<td>12</td>
</tr>
<tr>
<td>2.3.2.2 Fat</td>
<td>13</td>
</tr>
<tr>
<td>2.3.2.3 Carbohydrates</td>
<td>13</td>
</tr>
<tr>
<td>2.3.2.4 Vitamins</td>
<td>13</td>
</tr>
<tr>
<td>2.3.2.5 Minerals</td>
<td>14</td>
</tr>
<tr>
<td>2.3.2.6 Sweeteners</td>
<td>14</td>
</tr>
<tr>
<td>2.3.2.7 Stabilizers</td>
<td>15</td>
</tr>
<tr>
<td>2.3.2.8 Emulsifiers</td>
<td>15</td>
</tr>
</tbody>
</table>
2.3.2.9 Air ........................................ 16
2.3.2.10 Ice crystals ................................ 16
2.3.3 Ice Cream Manufacture .................. 16
  2.3.3.1 Standardization of milk .............. 16
  2.3.3.2 Pasteurization .......................... 16
  2.3.3.3 Homogenization ...................... 17
  2.3.3.4 Preparing the ice cream base ....... 17
  2.3.3.5 Ageing / Maturing .................. 18
  2.3.3.6 Freezing .............................. 18
  2.3.3.7 Hardening ........................... 18
2.3.4 Melting rate of ice cream ............... 19

2.4 Ginger .................................. 20
  2.4.1 Nutritional value of ginger ............ 21
  2.4.2 Antioxidant activity of ginger ....... 22
  2.4.3 Health benefits of ginger ............ 23

2.5 Ginger incorporated ice cream ........... 24

CHAPTER 03 .................................. 26

3.0 Methodology .............................. 26
  3.1 Experimental location .................... 26
  3.2 Materials ................................ 26
  3.3 Treatment framework ................. 26
  3.4 Preliminary study ....................... 27
    3.4.1 Milk analysis ....................... 27
  3.5 Processing of ginger ................... 27
  3.6 Procedure for ice cream preparation .. 30
  3.7 Nutritional analysis .................... 31
    3.7.1 Determination of dry matter content 31
    3.7.2 Determination of ash content ........ 31
    3.7.3 Determination of fat content ...... 32
    3.7.4 Determination of titratable acidity of ice cream 32
    3.7.5 Determination of pH .................. 33
    3.7.6 Determination of Total soluble solid 33
    3.7.6 Determination of antioxidant activity 33
  3.8 Physical analysis ...................... 34
    3.8.1 Dripping time ....................... 34
3.8.2 Melting rate ................................................................. 35
3.8.3 Determination of texture .................................................. 35
3.9 Microbial analysis ............................................................. 35
  3.9.1 Total bacterial count ..................................................... 35
  3.9.2 Total E. coli count (TEC) .............................................. 36
  3.9.3 Total Staphylococcal Count (TSC) ................................ 36
3.10 Sensory analysis ............................................................. 36
3.11 Statistical analysis .......................................................... 37

CHAPTER 04 ........................................................................... 38

4.0 Results and Discussion ......................................................... 38
  4.1 Chemical attributes of fresh cow milk .................................... 38
  4.2 Preliminary study of finding the best processed ginger concentration level for manufacturing of ice cream .......................... 39
  4.3 Proximate composition of processed ginger ............................... 40
  4.4 Nutritional composition, pH value and dripping time variation of ice cream manufactured with processed ginger at day one ................................. 41
  4.5 Nutritional attributes, pH value and antioxidant properties variation of ice cream incorporated with processed ginger during four week of storage period 44
  4.5.1 Total solid and ash content variation in ice cream during storage period 44
  4.5.2 Fat content variation in ice cream during storage period .......... 46
  4.5.3 Total soluble solid content variation in ice cream during storage period 47
  4.5.4 Titratable acidity and pH content variation in ice cream during storage period ................................................................. 48
  4.5.5 Antioxidant activity of ice cream ........................................ 50
  4.6 Variation in physical properties of ice cream incorporated with processed ginger during four week of storage period ................................. 51
  4.6.1 First dripping time and melting rate variation in ice cream during storage period ................................................................. 51
  4.6.2 Variation in textural properties of ice cream during storage period ................................................................. 56
    4.6.2.1 Variation of hardness during storage period ............... 57
    4.6.2.2 Variation of springiness during storage period ............ 57
    4.6.2.3 Variation of cohesiveness during storage period ......... 58
    4.6.2.4 Variation of gumminess during storage period ......... 58
    4.6.2.5 Variation of chewiness during storage period .......... 60
  4.7 Variation in microbial activity of ice cream incorporated with processed ginger ................................................................. 60
4.8 Evaluation of sensory qualities of ice cream incorporated with processed ginger ............................................................ 61
4.8.1 Sensory attributes variation at day one evaluation ........................................... 62
4.8.2 Sensory attributes variation during first and second weeks of storage period ................................................................................. 63
4.8.3 Sensory attributes variation during third weeks of storage period ............ 65
4.8.4 Sensory attributes variation during fourth weeks of storage period .......... 65

CHAPTER 05 ........................................................................................................ 67
5.0 Conclusion ...................................................................................................... 67

SUGGESTIONS ................................................................................................... 68

REFERENCES ..................................................................................................... 69

APPENDIX I ......................................................................................................... 83