

Preparation of softy ice cream blended with ginger (*Zingiber officinale*) juice

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ABSTRACT : Preparation of softy ice cream blended with ginger (*Zingiber officinale*) juice was done to ascertain the feasibility of ice cream blending with ginger juice at different levels, in the Department of Animal Husbandry and Dairy Science, Dr. PDKV, Akola. The experiment was conducted with five treatments viz., 1,2,3,4% and control treatment without ginger juice. Sensory evaluation revealed that the ginger juice can very well be utilized for preparation of acceptable Ice cream. Ice cream prepared with 4 per cent ginger juice (T₅) with all desired characters of flavour, colour and appearance, body texture and taste resulting in overall acceptability at high score of 8.51 with cost of production Rs.83.81/kg. It was observed that there was significant increase in the melting period of ice cream with increase of ginger juice in the ice cream. The ice cream could be made available at a responsible price and within the reach of common man.

Key Words : Softy ice cream, ginger juice, blending, fat, protein, chemical composition, sensory evaluation, cost of production.