

## **Suitability of Indian gum (Gum Dhawara) as ice cream stabilizer**

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**ABSTRACT :** With the current upward trend in nutritional and health awareness, the consumers demand is for high nutritive valuable product in the market with acceptable sensory characteristics. The present study was undertaken with different levels (0.1%, 0.2% and 0.3%) of stabilizer (Gum *Dhawara*) using in frozen desert preparation. Different samples of frozen desert treatments control were analysed for rheological and organoleptic characteristics (flavour and taste, body and texture, colour and appearance etc). The data obtained on various parameters were statistically analysed. It was observed that the frozen desert prepared with 0.1 % T<sub>2</sub> stabilizer was highly acceptable in terms of flavour and texture and overall acceptability quality as compared to other treatment combinations.

**Key Words:** Gum *Dhawara*, stabilizers, ice cream.