

Studies on preparation of ice cream from different cultivars of guava (*Psidium guajava* L.)

Vidhur Kumar and Pratima Gupta

Received September 29, 2017 and Accepted December 4, 2018

ABSTRACT : The experimental work conducted in the P.G. Laboratory, Department of Horticulture, Sam Higginbottom Institute of Agriculture Technology & Sciences (Deemed-to-be-University), Allahabad, during the year 2011-2012 for preparation of ice cream from different cultivars of guava (*Psidium guajava* L.) for TSS, ascorbic acid and Overall Acceptability revealed that there was increase in the level of TSS and Ascorbic acid during the storage period (eight months). The design was used RBD. Under experiment 4 treatments were taken T₀ (control), T₁ (Allahabad Surkha), T₂ (Apple colour) T₃ (Allahabad Safeda) and 5 replications in Chemical and organoleptic of Guava pulp ice cream. Fully developed sound guava fruits were selected. All the treatments were found better in respect of Moisture %, TSS %, pH, Acidity %, Fat % and Protein % content with organoleptic parameters Colour and appearance. Flavour and Taste, Body and texture, Melting Resistance and Overall Acceptability over Control. Highest mean TSS (47.90%), Acidity % (0.45%), Fat % (11.42%), and Protein content (4.62%) were observed in T₁ (Allahabad Surkha), All the sensory parameters were as based on the overall acceptability which was depended on Color, Texture, Flavour and Taste was recorded highest (8.14 score) in T₁ (Allahabad Surkha), Precisely on the basis of results obtained it may be concluded that treatment T₁ (Allahabad Surkha) was found as superior colour and appearance (8.20) body and texture (8.05) and flavour and taste (8.20) and melting resistance (8.10). T₁ (Allahabad Surkha) can be used in commercialization of ice cream preparation. This recipe may also be advocated for safe storage at 3-4°C temperature.

Key Words : Guava (*Psidium guajava* L.), fat, pH, acidity, protein, total solids, melting resistance, milk.