RESEARCH ARTICLE

SENSORY EVALUATION OF NATURAL IDENTICAL VANILLA FLAVOUR ICE CREAM

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ABSTRACT

The demand for ice cream production is increasing every year and vanilla is the second largest flavour wished in the world. Natural vanilla flavour being most expensive hence using natural identical flavour much advantage to meet the demand. Natural identical flavours are substances that are chemically identical to natural substances, but which are obtained by chemical processes or by chemical modification of other natural substances. An investigation was carried out to find the acceptable level of Natural identical vanilla flavour as a flavour the ice cream and assess the sensory scored of the resultant product. Natural identical vanilla flavour was incorporated at different level in ice cream and prepared ice cream was subjected to sensory analysis and found out the optimum level of inclusion of natural identical vanilla flavour in the ice cream preparation. Then sample were stored at -29°C and studied for their sensory scores at weekly intervals.

INTRODUCTION

Ice cream is one of the oldest fat rich delicious dairy products liked by all age groups of people throughout the world. Ice cream production is increasing every year tremendously. Although vanilla is the second most expensive spice, next to saffron, it is still the most widely used (Ranadive, 2005). Vanilla has a very versatile flavor that is acceptable at almost any concentration (Korthou and Verpoorte, 2007). Because vanilla is such a versatile and well accepted flavoring it is used readily in the food, beverage, cosmetic, and tobacco industries (Korthou and Verpoorte, 2007). In the United States alone 2100 metric tons are imported yearly and over 2200 metric tons are imported globally per year (Ranadive, 2005). Because vanilla is such a versatile and well accepted flavoring it is used readily in the food, beverage, cosmetic, and tobacco industries (Korthou and Verpoorte, 2007)

MATERIALS AND METHODS

The present study was conducted at the modern dairy plant, Institute of Food and Dairy Technology, Koduvalli, Alamathi (post), Chennai. The raw materials used for the preparation of ice cream are as follows: Buffalo milk (5.0 per cent fat and 9.5 per cent MSNF) purchased from the nearby village; Butter (80 per cent fat) purchased from the Tamil Nadu Co-operative Milk Producers Federation Ltd., Aavin and was used to standardize the fat content of the ice cream. Skimmed milk powder (95 per cent MSNF) obtained from Tamil Nadu Co-operative Milk Producers Federation Ltd. Aavin was used to standardize the milk solids not fat (MSNF) content of ice cream. High quality stabilizers (gelatin) and emulsifiers (Glycein-mono-strate) were used for this research. Vanilla natural identical flavor purchased from the Chemical Engineering Corporation Pvt. Ltd., Ponpadi, R.S and PO – 631 213, Tamil Nadu was used flavouring ice cream. High quality cane sugar (sucrose) was used. Ice cream mix was prepared to contain a final composition of, 10 per cent fat, 36 per cent total solids, 15 per cent sugar, 0.5 per cent stabilizer and emulsifier, as per ISI (IS: 2802, 1964) specification (Sukumar, 1980). Natural color like curcumin was added for butterscotch flavor (0.3, 0.5, and 0.7 percent) just before freezing. Ice creams with the different levels of curcumin powder were subjected to sensory evaluation and compared with the control sample to assess its acceptable level. In each treatment, mix ingredients were homogenized as described by Arbuckle, (1977) and then heated to 80°C for 30 sec as suggested by Rothwell, (1976). Mixes were cooled to 5°C and aged over night at the same temperature. The freezing was done in a batch freezer. The sensory characteristics of the ice cream samples were assessed using the ADSA IC score card. The sensory panel belongs to staffs and students of Institute of Food and Dairy Technology, Koduvalli, Chennai.

ADSA IC Score card

The data collected were analyzed by analysis of variance (one way ANOVA) as described by Snedecor and Cochran (1989). And Duncan’s multiple range tests were used as post hoc technique to study the significant difference among the means.

<table>
<thead>
<tr>
<th>Items</th>
<th>Perfect score</th>
<th>Score obtained</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flavor</td>
<td>45</td>
<td></td>
</tr>
<tr>
<td>Body and Texture</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>Color</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Melting quality</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>Bacterial count</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Total score</td>
<td>100</td>
<td></td>
</tr>
</tbody>
</table>

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**RESULT AND DISCUSSION**

Table 1 shows the sensory score for different characters and the overall scores for natural identical vanilla flavour. Vanilla is the most preferred flavor in ice cream preparations throughout the world. In the present study, natural identical vanilla flavor was added in the ice cream samples at three different levels viz., 0.03, 0.05 and 0.07 per cent. From the table it may be noticed that the inclusion level of 0.05 per cent had the maximum overall score and was statistically similar to that of control samples for all the sensory characters. The inclusion of vanilla above 0.05 per cent level significantly altered the flavor even though it did not alter the color and body and texture of the ice cream. At lower concentration (0.03 per cent) the quantity was not sufficient enough to produce the required flavor while at higher concentration (0.07 per cent) it produced bitter taste and hence the level of 0.05 per cent inclusion of vanilla was considered as optimum. The overall average scores for the control, 0.03, 0.05 and 0.07 inclusion of vanilla were 96.52, 89.86, 97.26 and 92.16, respectively. From the table it may be noticed that the inclusion level of 0.05 per cent had the maximum overall score and was statistically similar to that of control samples for all the sensory characters.

**REFERENCE**


**Conclusion**

The results of the present study revealed that the inclusion of natural identical flavour vanilla in the ice cream significantly altered the organoleptic scores of the ice cream samples. Among the different inclusion levels of natural identical flavour vanilla, 0.05 per cent had the maximum scores. Hence it was recommended that the natural identical flavour vanilla can be added to the ice cream of 0.05 per cent without affecting the sensory qualities of the vanilla flavour ice cream.

Table 1. Sensory analysis score (Mean± SE)* for ice cream with natural identical flavour vanilla

<table>
<thead>
<tr>
<th>Parameters</th>
<th>Control</th>
<th>0.03%</th>
<th>0.05%</th>
<th>0.07%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flavour</td>
<td>43.04±0.266a</td>
<td>38.97±0.113b</td>
<td>43.51±0.212ab</td>
<td>39.28±0.073c</td>
</tr>
<tr>
<td>Color</td>
<td>4.89±0.033a</td>
<td>4.92±0.032a</td>
<td>4.86±0.070ab</td>
<td>4.85±0.029a</td>
</tr>
<tr>
<td>Body&amp; Texture</td>
<td>28.68±0.205a</td>
<td>26.73±0.227a</td>
<td>29.01±0.228b</td>
<td>28.51±0.235a</td>
</tr>
<tr>
<td>Melting quality</td>
<td>4.87±0.033ab</td>
<td>4.27±0.034a</td>
<td>4.81±0.043b</td>
<td>4.78±0.056b</td>
</tr>
<tr>
<td>Microbial</td>
<td>15.00±0.00b</td>
<td>15.00±0.00b</td>
<td>15.00±0.00b</td>
<td>15.00±0.00b</td>
</tr>
<tr>
<td>Overall score</td>
<td>96.52±0.306a</td>
<td>89.86±0.312a</td>
<td>97.26±0.313a</td>
<td>92.16±0.257a</td>
</tr>
</tbody>
</table>

Means bearing different superscript in a row differ significantly (P< 0.01)

* Average of 8 trails

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**Fig.1. Process flow chart for the preparation of ice cream samples**

- Milk
  - Preheating 55-60°C
- Skim Milk Powder, Butter, Stabilizer and Emulsifier
  - Preheating at 55-60°C
  - Homogenization (2500 and 500 psi 1st and 2nd stage)
  - Pasteurization 80°C for 30 seconds
  - Cooling (4-5 °C and aging overnight)
  - Reheating to 80°C for 30 seconds and cooled
  - Mixing color and flavor and freezing
  - Packing in ice cream cups
  - Storage of ice cream (-29°C)