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Evaluation of low fat custard apple ice-cream using preservative

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Ice-cream is delicious, wholesome and nutritious frozen dairy food. It represents one of the most dynamic sectors of the dairy industry; and has for two decades been the sector where in the most value addition has taken place. Custard apple (*Annona squamosa* L.) commonly known as sitaphal is one of the major fruits of dry land forming and abundantly available in range lands where rainfall is minimum. It's utilization in some value added dairy product is one of the alternative.

The ice cream was prepared from different proportion of ascorbic acid with fruit pulp was evaluated for its quality parameters and physico chemical analysis. Custard apple ice-cream was made by maintaining three levels of ascorbic acid viz. 0.2 (T1), 0.3(T2) and 0.4(T3) per cent and constant level of sugar (15%), sodium alginate (0.15) and fat per cent of 9% were selected and compared ice-cream without ascorbic acid (T0). The physico chemical characteristics of the best accepted product showed that the titratable acidity 0.28 per cent, pH was 0.67 and over run 32.85 per cent. The nutrient composition showed that ice cream contains fat 8.998, protein 3.65, total sugar 22.66 and total solids 35.74 per cent respectively.

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