

PRODUCTION AND QUALITY ANALYSIS OF CINNAMON OIL
KITHUL TREACLE ICE CREAM FOR DIABETIC PATIENTS.

BY

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ABSTRACT

This study was conducted to investigate the production and quality analysis of cinnamon oil – kithul treacle ice cream with a view to improve utilization efficiency of cinnamon oil and kithul treacle. Thereby this effort will encourage the cultivation and sustainable management of cinnamon and kithul trees in Sri Lanka. The cinnamon oil and kithul treacle for this study were collected from shop. The ice cream was prepared using constant kithul treacle concentration with variable concentration of cinnamon oil.

Chemical analysis viz- pH, total soluble solids, sugar content were measured for each treatment of the ice cream. (T0 - Ice cream formulation without cinnamon oil, T1 - Ice cream formulation with 25ml of kithul treacle and 1ml of cinnamon oil, T2 - Ice cream formulation with 25ml of kithul treacle and 2ml of cinnamon oil, T3 - Ice cream formulation with 25ml of kithul treacle and 3ml of cinnamon oil). The pH, total soluble solid, sugar content were significantly differed among the treatments. The results of this study revealed that, the pH was significantly increased with the increase of cinnamon oil. The sugar content was significantly decreased with the increase of cinnamon oil.

Sensory evaluation was conducted using a sensory panel consisting of 30 panelists. The color, taste, aroma and overall acceptability were evaluated using a Nine– point hedonic scale. In the sensory analysis. T0 light color because of absence of kithul treacle. Most of panelist liked to that light colour. T1 has the highest aroma, taste, overall acceptability and low sugar content than the other treatments.

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