

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

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**ABSTRACT :** The experimental work was 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 used was Randomized Block Design (RBD). Under experiment, 4 treatment was taken T<sub>0</sub> (control), T<sub>1</sub> (Allahabad Surkha), T<sub>2</sub> (Apple Colour) T<sub>3</sub> (Allahabad Safeda) and 5 replication 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 per cent), Acidity % (0.45 per cent), Fat % (11.42 per cent) and protein content (4.62 per cent) were observed in T<sub>1</sub> (Allahabad Surkha), 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 T<sub>1</sub> (Allahabad Surkha), Precisely on the basis of results obtained, it may be concluded that treatment T<sub>1</sub> (Allahabad Surkha) was found superior in colour and appearance (8.20), body and texture (8.05), flavor and taste (8.20), and melting resistance (8.10). T<sub>1</sub> (Allahabad Surkha) can be used in commercialization of ice cream preparation. This recipe may also advocated for safe storage at 3-4°C temperature.

**Key Words:** Ice-cream, guava (*Psidium guajava* L.) Fat, pH, acidity, protein, total solids, melting resistance and milk.