

## ABSTRACT

Research Title : Development of Herbal Ice-cream  
Author : Miss Nuntaporn Aukkanit  
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This research aims to develop herbal ice-cream and study the quality of herbal ice-cream products. Herbals used for this research were roselle, chinese date, lemon grass and ginger to produce roselle and chinese date, lemon grass and ginger ice-cream. The herbal concentrations were tested at 10%, 20%, 30% and 40%. The results showed that the concentration at 10% of roselle and chinese date, lemon grass and ginger ice-cream gave the highest total preference score. Roselle and chinese date ice-cream showed chemical qualities and physical properties including 75.4 cp of viscosity, 3.28 of pH, 16.47 % of overrun, 19.32 N of hardness, 12.88 of lightness (L\*), 8.07 of redness (a\*), 0.05 of yellowness and highest melt-down rate. Lemon grass ice-cream showed chemical qualities and physical properties including 31.60 cp of viscosity, 3.16 of pH, 38.0% of overrun, 297.04 N of hardness, 96.66 of lightness (L\*), 1.55 of redness (a\*), 9.80 of yellowness and highest melt-down rate. Ginger ice-cream showed chemical qualities and physical properties including 42.40 cp of viscosity, 6.65 of pH, 45.48% of overrun, 152.56 N of hardness, 92.74 of lightness (L\*), 5.97 of redness (a\*), 23.27 of yellowness and highest melt-down rate. Total microorganisms that were found in roselle and chinese date, lemon grass and ginger ice-cream ice cream were less than 10, 10 and  $2.5 \times 10^2$  cfu/g, respectively.