

THE DEVELOPMENT OF ICE CREAM FROM  
S. AKESUT (*Salacca zalacca*)

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The development of ice cream from snakefruit (Salacca zalacca)  
/ Rusdawani Abdullah.

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Lihat Sebelah

THE DEVELOPMENT OF ICE CREAM FROM SNAKEFRUIT (*Salacca zalacca*)

By

Rusdawani bt Abdullah

Research Report submitted in partial fulfillment of  
the requirements for the degree of  
Bachelor of Food Science (Food Service and Nutrition)

Department of Food Science  
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## DECLARATION

I hereby declare that the work in this thesis is my own except for quotations and summaries which have been duly acknowledged.

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# THE DEVELOPMENT OF ICE CREAM FROM SNAKEFRUIT (*Salacca zalacca*)

## ABSTRACT

This study was conducted to determine the effects of different level of snakefruit flesh and juice on the snakefruit ice cream development. This study also was conducted to determine the physicochemical properties of snakefruit ice cream after incorporation of snakefruit flesh and juice at different level. Besides that, this study was purposely organized to determine the sensory acceptance of snakefruit ice cream by panels. There are 7 formulations which is 1 control that was not added with any snakefruit puree or juice and 6 formulations were added with snakefruit puree and juice for about 21.1%, 28.6% and 34.8% respectively. According to the result obtained from physicochemical analyses show that the more snakefruit puree and juice added, the more percentage of protein, ash, carbohydrate and total soluble solid will be. Further more, the pH value tends to decrease when snakefruit puree and juice increase. There are 40 panels involved for the sensory evaluation session. Panels were provided with 7 gradation point numeric scale (Hedonic scale) to evaluate all 6 attributes given. From the sensory acceptance result obtained, the optimum formulation accepted by panels was control ice cream (reference). However, ice cream with the lowest percentage of juice (21.1%) used had the highest score compared to other ice cream made up by snakefruit puree or juice since recorded the highest score for color acceptance, sweetness acceptance, creaminess acceptance and flavor acceptance and automatically recorded the second highest score for overall acceptance after control ice cream.



## PENGHASILAN AIS KRIM DARIPADA BUAH SALAK (*Salacca zalacca*)

### ABSRTRAK

Kajian ini dilakukan untuk menentukan kesan terhadap penggunaan isi dan jus buah salak pada kuantiti yang berbeza terhadap ais krim buah salak yang dihasilkan. Kajian ini juga adalah untuk menentukan ciri-ciri kimia dan fizikal yang terdapat pada ais krim buah salak pada kuantiti yang berbeza. Selain itu, kajian ini bertujuan menentukan tahap penerimaan sensori oleh panel terhadap produk ais krim yang dihasilkan daripada buah salak. Terdapat 7 formulasi yang dihasilkan dimana 1 formulasi merupakan kawalan dengan tanpa ditambah mana-mana isi atau jus buah salak dan 6 formulasi lain adalah dengan menggunakan isi dan jus yang mana masing-masing menggunakan sebanyak 21.1%, 28.6% dan 34.8% isi atau jus buah salak. Dapatan yang diperolehi daripada analisis kimia dan fizikal mendapati semakin meningkat peratusan isi atau jus buah salak, semakin tinggi peratusan kandungan protein, abu, karbohidrat dan kandungan pepejal larut dalam 6 produk ais krim yang dihasilkan dengan menggunakan isi dan jus buah salak. Dalam pada itu, peningkatan penggunaan isi dan jus buah salak menyebabkan tahap pH ais krim menurun. Seramai 40 panel terlibat dalam sesi penilaian sensori. Dalam sesi penilaian sensori, panel akan menilai sebanyak 6 atribut dimana setiap atribut dilengkapi dengan skala numerik 7 titik (Skala Hedonik). Daripada keputusan kajian ini, formulasi yang paling optimum diterima panel adalah produk kawalan. Walaubagaimanapun, ais krim yang paling rendah kandungan jus buah salak (21.1%) paling diterima panel berbanding formulasi ais krim salak yang lain berdasarkan darjah penerimaan atribut warna, kemanisan, krim, rasa yang optimum dan sekaligus mencatat penerimaan keseluruhan yang kedua tertinggi selepas produk kawalan.