

PHYSICOCHEMICAL AND SENSORY PROPERTIES OF ICE CREAM MADE FROM CAMEL MILK AND FORTIFIED WITH DATES PRODUCTS

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ABSTRACT

The chemical composition, pH values and Titratable acidity and sensory properties of ice cream made from camel milk fortified with different kinds of dates were investigated. It was noted that there is increase in the ash content, protein content / dry matter, percentage of the Titratable acidity and low values of the pH in samples with added dates compared to the control sample of ice cream. Samples fortified with dates Debs 5% and control sample recorded the best degrees in taste, color, appearance, and overall acceptability during storage periods, and did not score any significant change in the properties of melting during storage, except when adding date paste AL- khalas of 10% and 10% Debs.

The control sample and sample with added dates molasses 5% recorded the highest general acceptance than the other treatments, Meanwhile their storage for 60 day did n't have any effect on their acceptability. Ice cream made from camel milk either with or without addition of dates was acceptable, acclaimed by the arbitrators and didn't score any defects.

KEYWORDS: Camel Milk, Dates, Ice Cream, Physiochemical, Organoleptic Properties