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Effect of Pandan (*Pandanus amaryllifolius*) juice concentrations on total phenolic content, antioxidant activity and sensorial quality of cocoa butter-based ice cream

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The leaves of *Pandanus amaryllifolius* known as Pandan are used widely as natural coloring and flavoring in Asian cuisines. In addition to the aromatic properties, Pandan leaves contain compounds that demonstrated antiviral, antioxidant and anti-diabetic properties. The growing demand for healthier and more natural food has extended into ice cream products. Hence, the aim of the study was to study the effect of Pandan juice concentrations on total phenolic content, antioxidant activity and sensorial quality of cocoa butter-based ice cream. Ice cream comprised of 6, 7 and 8% concentrations of Pandan juice, respectively were produced and analyzed for total phenolic content and antioxidant property was measured using DPPH (2,2-diphenyl-1-picryl-hydrazyl) radical scavenging activity. On the other hand, sensorial quality of produced ice creams were evaluated by 20 panelists in terms of color, Pandan flavor, sweetness, texture, meltability and overall acceptability using 5 point hedonic scale (score 5: Extremely like, score 4: Like, score 3: Neither like or dislike, score 2: Dislike and score 1: Extremely dislike). The results showed that increase in Pandan juice concentrations did not significantly affected (p>0.05) the sensory attributes for all the tested samples, however, significantly (p<0.05) increased the total phenolic content and antioxidant property of the Pandan ice creams.

Biography

Chin Hui Han has completed her Masters from University Putra Malaysia. She is the Research Officer from Malaysian Cocoa Board, involved in food product development.

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