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Sensorial acceptability, nutritive value and microbial characteristics of aramang (*Nematopalaemon tenuipes*)-dragon fruit (*Hylocereus undatus*) flavored ice cream

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The main purpose of the research venture is to develop a new flavor of ice cream, one of universally patronized desserts. It was ventured upon to make a new flavor showcasing the author's place main seafood produce which is aramang (*Nematopalaemon tenuipes*) and the tropical country fruit product mango (*Mangifera indica*); thus, from the research undertaking, the authors presented four aramang-mango flavored ice cream as they let 81 evaluators from diverse age groups to know the most acceptable aramang-mango flavored ice cream formulation. Based on the findings, the ratio of 125 g aramang and 375 g mango is the most preferred mixture to the prospective consumers, as it is most acceptable in terms of taste, appearance, texture, aroma and general acceptability. Female consumers tend to like higher proportions of aramang in the concoctions. For this reason, entrepreneurs should initially produce aramang:mango ice cream with 125:375 ratio, then gradually shift to lesser mango ratio.

Biography

Cristina A Cortes has completed her PhD in Educational Management in the year 2012 at the Cagayan State University, Aparri garnering an outstanding rating in her dissertation presentation. She is presently an Associate Professor IV at the Cagayan State University, Aparri, particularly teaching major subjects at the College of Hospitality Industry Management. She had already received a patent in making the process of aramang-dragon fruit flavored ice cream which was her main inspiration in drafting this research venture.

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