Ice cream made with cow’s milk and soy soluble extract: evaluation sensory and cost

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Seeking to meet the growing consumer demand for differentiated products, we make ice cream with cow’s milk and soy soluble extract, these formulations were evaluated aspects sensory and cost. The experiment was performed in 2 x 2 factorial, two flavors (strawberry and coconut) and two bases (bovine milk and soy soluble extract), totaling four experimental treatments: LBM (Ice cream made with cow’s milk strawberry), LSM (Ice Cream prepared with water-soluble extract of soy strawberry), LBC (Ice cream made with coconut milk beef flavor) and LSC (Ice cream made with soy soluble extract coconut flavor) and five repetitions (5 fabrications). Sensory analysis was performed and the attributes analyzed were taste, appearance, color, texture and purchase intent as well as cost analysis of the production of ice cream. It was observed that the samples 153, 281, 596 and 342 showed attributes of flavor, appearance, color and texture, in the “like slightly” and “liked moderately” and intended to purchase that "possibly buy," meaning that these formulations were well accepted in the market. The cost of the ingredients used in formulating water-soluble extract of soy ice cream was purchased.

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