DEVELOPMENT OF ICE-CREAM BASED OF GOATS AND BOVINE MILK OF POTENTIALLY FUNCTIONAL CHARACTER WITH THE ADDITION OF PASSION FLOUR.


Ices are food products obtained from the emulsion of fat and protein, with or without addition of other ingredients or substances which have been subjected to freezing. The aimed was to develop ice-cream (cream and chocolate flavors) with goats and bovine milk with the addition of passion fruit flour which is considered hypoglycemic. The ice creams were developed by a standard formulation, produced in a bench scale in lab/UFCG. The formulations were developed cream and chocolate and the percentage of passion fruit flour in proportions of 0%, 2.5% and 5%. Rheological, sensory and microbiological analyses were made. The moisture content (61.7 to 64.02%). The protein content (6.80 to 7.60%), ashes (0.70 to 1.25%). The lipid content ranged (3.1 to 3.2%). Overrun (150 to 200%). Lactose (10.10 to 11.40%). The SST ranged (37.6 to 35.6 ° Brix); chlorides (1,5 to 3,5%), pH (6.43 to 7.21%) and titratable acidity (0.27 to 0.77%). The dietary crude fiber content determined was 1.9 and 4.1 g/100g, adding at concentrations of passion flour 2.5% and 5.0% respectively. In sensory aspects both samples of different flavors were accepted ranging between 65.83 and 74.17%. In the microbiological analysis (coliforms, coagulase positive Staphylococcus, Salmonella sp.) all samples were in accordance with the standards of tolerance according to national legislation in force. The products processed flour passion fit the concepts of food potentially functional, because having functional ingredients (passion flour) in formulations that provide health benefits in the human body, with the main objective of promoting better quality of life.

Key-words: edible ices, flour, protein, quality.