

## **Development and Characterization of Veralu (*Elaeocarpus serratus*) Ripple Ice Cream**

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### **Abstract**

Different fruit juices and sauces can be incorporated as flavorings in ice cream production. This research was conducted to find out whether a dessert can be produced by incorporating Veralu sauce into ice cream. Trial and error method was used to determine the suitable composition of the ingredients for Veralu sauce. Predetermined three treatments (T<sub>1</sub>, T<sub>2</sub> and T<sub>3</sub>) were rippled at the rate of 20% (V/V) with Vanilla flavored ice cream. Three treatments and their rippled products (Product A, B and C) were analyzed for physio-chemical and microbial qualities. The sensory evaluation was carried out with 15 well trained panelists and data were analyzed by Friedman test. Results confirmed that three ice cream products in terms of physio-chemical and microbial properties were accordance with the Sri Lanka Standards. Ice cream (B) which rippled with the sauce T<sub>2</sub> was selected as the best and both could be stored for one and half months at -18 °C without quality deterioration. Finally, it can be concluded that the sauce which contains 35% sugar and 30% Veralu can be successfully incorporated during the production of ripple ice cream.

**Keywords:** ice cream, ripple, sauce, *Veralu*