



ICE CREAM WITH ORGANIC KAVILCA (BUCKWHEAT) FIBRE: MICROSTRUCTURE, THERMAL, PHYSICO-CHEMICAL AND SENSORY PROPERTIES

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ABSTRACT

In this study, the effects of functionality of Kavilca fibre on ice cream physicochemical and sensory characteristics were evaluated. The supplemented ice cream samples were found reduced number of intercellular space and diameters because of the existence of filamentous extensions surrounding the protein network. According to DSC, glass transition (T_g'), freezing point (T_f), melting (T_m'), and melting point (T_m) values demonstrated a significant decrease with the rising of fibre concentration. In general assessment, the results have been revealed that Kavilca fibre can improve the quality and sensory properties of ice cream and can be used as a fat substitute.
