



## PRODUCTION OF PAPAYA FLAVORED ICE-CREAM WITH PUREE, AND SPRAY-DRIED PAPAYA POWDER

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**ABSTRACT**

Ice-cream is one of the most consumed dairy products. However, the commercial ice-cream product is low in natural antioxidants, dietary fibers, and minerals. Therefore, highly nutritious papaya can be incorporated into ice-cream. This study aims to produce ice-cream using papaya puree (20-80% w/v) and spray-dried papaya powder (20-80% w/v). The sensory properties (QDA and nine points hedonic scale), and physicochemical and proximate analysis of the ice-cream were performed. From sensory evaluation, ice-cream formulated with 20% (v/v) papaya puree gained the highest rate on overall acceptability and was most preferred among the formulated papaya ice-creams. Meanwhile, ice-cream formulated with 20% (v/v) papaya puree contains  $23.53 \pm 2.33\%$  moisture,  $2.30 \pm 0.10\%$  protein,  $0.88 \pm 0.06\%$  ash, and  $3.04 \pm 0.81\%$  fat. Therefore, ice-cream formulated with 20% (v/v) papaya puree might be suitable and more accepted by the consumers and may have a potential marketable value.

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