

ABSTRACT

The aim of this study was to evaluate the selected physicochemical properties, organic acid profiles, mineral compositions and sensory properties of ice creams produced with hazelnut (HIC), almond (AIC), walnut (WIC) and pistachio (PIC). Obtained results showed that all physicochemical properties, and organic acid profiles of the ice creams affected by the addition of different types of nuts at the level of $p < 0.01$. Ca, Cu, Mg, K, Zn and Na were determined in all ice cream samples, while Al was not found in any of the samples. However, Fe was determined in the WIC and PIC. Observing the sensory evaluations, colour and appearance ($p < 0.05$), flavour ($p < 0.05$) and overall acceptability ($p < 0.01$) scores of the samples showed statistically significant differences from each other. The highest overall acceptability score belonged to HIC and it was followed by WIC, AIC, control and PIC samples, respectively.