

Development of a Ripple Ice cream Using Soursop (*Annona muricata* L.)

S. Shobana¹, K.K.D.S. Ranaweera¹, M. Arsecularatne²

¹Department of Food Science and Technology, University of Sri Jayawardenepura, Sri Lanka
²Ceylon ColdStores, Ranala, Sri Lanka.

Corresponding Author: shobanah1@yahoo.com

Soursop (*Annona muricata* L.) is an underutilized fruit crop in some countries like Sri Lanka although in some other countries like Mexico, Venezuela and Peru, it is being cultivated in at commercial levels and is used to develop comminute products. The awareness on this fruit and its functional properties among Sri Lankan consumers is very low, especially in urban areas, but it grows in several areas up to 460 m elevations. Today studies have been initiated on Soursop as it is found to have medicinal and therapeutic values.

A study was carried out to develop Soursop based ice cream for commercial applications. Therefore, a Soursop ripple ice cream was developed, using soursop as a new fruit to the food processing industry as well as a new choice for consumers. The present study involved the selection of good quality fruits, preparing soursop puree and preserving it and preparing a fruit sauce for the ice cream. Moreover the product was subjected to several sensory evaluations, chemical analyses, microbiological assessments and storage. Significant amount of crude fibre 0.13 (%w/w) is obtained for the ripple ice cream. This ripple ice cream was successful in acceptability and keeping quality. Good melting quality with acceptable definite melting was obtained for the ice cream. The ice cream satisfied the SLS standards-Ice cream (SLS 223:1989). This study was expected to popularize the soursop as a potential ingredient for manufacturing value added products. The fruit content is about 20% in this ice cream product.

Key words: *Annona muricata*, Ripple ice cream, Keeping quality