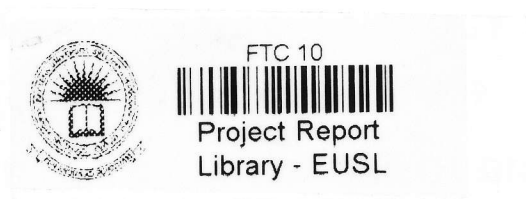


**REVIEW ON THE EFFECTS OF THE ICE CREAM QUALITY  
USING DIFFERENT FRUITS**

**BY**



**R.S. KANCHANAMALA**



**DEPARTMENT OF BIOSYSTEM TECHNOLOGY**

**FACULTY OF TECHNOLOGY**

**EASTERN UNIVERSITY**

**SRI LANKA**

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## **ABSTRACT**

This review article focuses on the effects of the ice cream quality using different fruits which provide efficient way to intergrate knowledge about them. It is an important tool when systematic reviews of primary studies are not adequate. Study the effect of determining the quality of ice cream products using different fruits and produce ice cream from cow's milk incorporated with those fruits. Such as Pineapple, Watermelon, Banana, Strawberry...etc. In this review different types of fruits incorporated ice creams were analysed and understood the quality and development about the ice cream.

Fruits rich with nutrients, antioxidants and other healthy compounds, such as enzymes that can fight inflammation and disease. It provides hydration and also essential nutrients, including vitamins, minerals, and antioxidants. Incorporating fruits in to the ice cream can improve the quality of ice cream and improve the customer, s health condition. Fruits with ice cream stabilizers are successfully used in the ice cream production. The addition of fruits affected moisture, acidity, fat and ash contents and viscosity positively, but meltdown, color and overrun were affected negatively. This review provide an overview of quality evaluation of ice cream.

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