

عنوان مقاله:

Investigating the Physicochemical and Microbial Properties of Ice Cream Produced from the Fruit Extract of Rosa Canina L

محل انتشار:

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خلاصه مقاله:

Background and aim: The rose family is one of the most important ornamental plants in the world. A number of wild species of rose, which are known as dog-rose plant, are scattered in different parts of Iran. Dog-rose is one of the valuable medicinal plants that people in most countries use the fruits of this plant to treat some diseases. This fruit contains flavonoid, essential oil, pectin, carotenoid, polyphenol and vanillin. Its internal fibers are anti-parasite, especially in the case of Ascaris worms. Regarding the digestive system, it is useful for diarrhea, dysentery, and strengthening the stomach, and relieves fatigue, general weakness, and vitamin C deficiency in children. Given that ice cream is one of the most consumed desserts in the world and Iran, therefore, the type and quantity of its ingredients can be important for many consumers. Materials and Methods: Fruit ice cream samples were produced with Rosa Canina L fruit extract at 5% and 15% levels, and then physicochemical, microbial and sensory tests were evaluated. Results: By adding the extract, the acidity increased significantly. Volume increase, specific gravity and pH decreased significantly. Dry matter was not significantly different between different treatments. The number of microorganisms in the ice cream produced from Rosa Canina L fruit was significantly lower than the control sample.

Conclusion: Based on the results of the examined tests, the level of 5% selected as the best level from different aspects

کلمات کلیدی:

Rosa Canina L fruit, Ice cream, Physicochemical properties, میوه نسترن کوهی، بستنی، خواص فیزیکیوشیمیایی

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