

Abstract

The aim of this study is to transform Thai traditional dessert, Klua Baut Chi or banana-in-coconut milk into Western product, ice cream. First, banana-in-coconut milk was prepared using two varieties of common Thai banana, Kluai-nam-wa and Kluai-kai and blended and filtered into puree before processing to ice cream. Results from sensory evaluation showed that banana-in-coconut milk with Kluai-nam-wa was preferred more than with Kluai-kai. However, the texture of both ice cream samples was hard and icy which was undesirable in ice cream. Second, the preparation method was adjusted by homogenizing the filtered puree before processing into ice cream. Sensory evaluation showed that the ice cream sample got average preference scores for color 6.9, appearance 6.9, sweetness 6.9, richness 7.5, saltiness 6.3, banana flavor 7.5, coconut flavor 7.1, texture 7.4, and overall acceptance 7.4 from nine-point scale. In the Just-about-right test of the ice cream samples, four selected attributes – sweetness, saltiness, richness and banana flavor obtained 60, 66.7, 60 and 60% at just right level. No further adjustment was needed. Consumer acceptance survey of prototype product was carried out with 200 consumers. Consumers preferred the product with 7.6 out of 9 point scale; the product was rated more than moderately like in the scale. The product was accepted by 97% at the price of 19-21 Baht for 55-gram cup. Ninety seven percent of the consumers were willing to buy the prototype product. Banana-in-coconut ice cream had 33.3% overrun and 14.6% melting ability. It contained 36.9% crude fat, 8.2% invert sugar and 0.8% ash.