

APPLICATION OF NATURAL VANILLA POD IN VANILLA ICE-CREAM IN COMPARISON WITH SYNTHETIC VANILLA.

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Three types of natural vanilla supported by The Royal Project Doi Kun Wang, Chiangmai, Khun Wang (KW), Bourbon (BB) and Modified Bourbon (MB) were used to produce vanilla ice cream in comparison with synthetic vanilla (liquid and powder). The sensory quality of the products was analyzed using descriptive analysis and five trained panelists. Five consensus terms of flavor as vanilla, milky, sweetness, egg, and saltiness defined and the spider web diagram of flavor profile was constructed after the analysis. Application of natural vanilla pod (BB) enhanced the intensity of egg, vanilla flavor and sweetness of ice cream compared with synthetic vanilla powder. Although ice cream made from natural vanilla also had lower percentage of overrun than that of synthetic vanilla, it has higher consumer acceptance (57%) than synthetic vanilla when the consumer test was performed (n=150) with the preference scores of color, flavor, texture, odor and overall as 5.6, 7.1, 6.3, 7.2 and 7.0, respectively.