

Abstract

Flower tea ice cream was developed and formulated. Flower tea ice cream formula composed of fresh milk 500 ml, cream 250 ml, sugar 120 g, 2 egg yolks, and flower tea. Three types of flower tea were rose tea, lavender tea and Chrysanthemum tea. Rose tea and Chrysanthemum tea were varied at 2, 3, 4, and 5 g, while lavender tea was varied at 0.5, 1.0, 1.5, and 2.0 g. As the results, rose tea at 5 g, chrysanthemum tea at 3 g, and lavender tea at 0.5 g were the suitable amount for the ice cream production. Then, the consumer preference test showed the best formula was Chrysanthemum tea at 5 g because of the highest score of preference (60 %). Flavor profile of Chrysanthemum tea ice cream were conducted as tea flavor, sweet flavor, Chrysanthemum flavor, milky, creamy, and bitter aftertaste. Average sensory intensity of tea flavor, sweet flavor, Chrysanthemum flavor, milky, creamy, and bitter aftertaste were 10, 9, 14, 9, 12, and 4, respectively. Chrysanthemum tea ice cream had 22.8 % overrun and 74 % consumer acceptance. There was also a potential market because 92 % consumers will/might buy the product 15 baht/ 55 g packing size while the production cost was approximately 8 baht per 55 g of ice cream.