ABSTRACT: Effect of supplementing ice cream with mango’s peels fibers powder on the chemical, rheological and sensory properties. Therefore 5 treatments of ice cream were made. Control ice cream treatment was prepared without mango’s peel fiber powder. The other four treatments were made by adding 0.5, 1.0, 1.5, 2.0% mango’s peel fiber powder. Supplementing ice cream with mango’s peel fibers powder did not affect significantly (p > 0.05) titratable acidity, pH, fat and ash content of the resultant ice cream treatments. On the other hand, total solids, total protein, titratable acidity, pH, fat and ash did not change in ice cream samples during storage, for 10 weeks, scores of sensory evaluation were almost stable during the first 6 weeks of storage period then decreased slightly until the end of storage period.

Key words: Ice cream, mango’s peel powder, titratable acidity.
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Title of the Thesis: Supporting Some Dairy Products with Mango Fibers

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The Arabic Abstract

This study focused on the effects of supporting ice cream with dried mango fibers and some of its chemical, textural, and sensory properties. Five treatment groups were prepared: one control group without mango fiber addition, and the other four groups (T1, T2, T3, T4) with added mango fibers at different concentrations of 0.2, 0.5, 1.0, and 1.5%. The treatments were stored in the freezer at -0.2°C for 52 weeks to determine the sensory and chemical properties.

The results indicated that supporting ice cream with dried mango fibers did not significantly affect the pH and fat contents, and the other properties remained unaffected throughout the storage period.

Keywords: Ice cream - Dried mango fibers.