

Development of a Ready to Serve Layered Jelly Custard Packed in Polystyrene Cup

T. G. A. S. Sanjeewa¹, D. C. Mudannayake¹, A. M. N. L. Abesinghe¹, J. N. Danasekara² and J. K. Vidanarachchi³

¹Uva Wellassa University, Sri Lanka

²Lucky Lanka Milk Processing Company Pvt. Ltd, Matara, Sri Lanka

³Faculty of Agriculture, University of Peradeniya, Peradeniya, Sri Lanka

The aim of this study was to develop a ready to serve layered jelly custard packed in polystyrene cup. In this research, best gelatin percentage for jelly layer, suitable type and suitable percentage for custard layer were determined separately. Jelly was prepared by changing the gelatin percentages as 1%, 2%, 3%, 4% and 5 % (w/v). Best gelatin percentage was determined by analyzing setting behavior and melting time. There were 3 treatments with respect to type of stabilizer of modified starch, corn flour and custard powder. The best stabilizer type was selected by sensory evaluation and suitable level of 'selected stabilizer was determined as 3 levels (10%, 20% and 30%) by sensory evaluation. Selected gelatin % and selected stabilizer were used in jelly custard layers respectively to develop layered jelly custard product. Microbiological properties (*E coil*, *Coliform* and TPC) and pH were analyzed in fresh sample compared with 30th day sample stored at 4 °C temperature. The data were analyzed using one-way ANOVA and Friedman rank test. Cost analysis was conducted to find the cost of the final product. The jelly sample prepared using 4% (w/v) gelatin showed higher ($P < 0.05$) preference with respect to texture, mouth feel and taste. Incorporation of 20% of modified starch in custard showed higher ($P < 0.05$) overall acceptability, texture, mouth feel, taste and appearance. 4% (w/v) of gelatin was selected to prepare the jelly layer and 20% (w/v) of modified starch sample was used for custard layer. Shelf life analysis showed that the final product can be stored at 4 °C for 30 days without alteration of organoleptic properties. According to cost analysis cost of production was Rs.12.75/cup of 80 ml.

Key words: Modified starch, Gelatin, Jelly custard,