

ASSESSMENT OF SENSORY PROFILE AND SHELF LIFE OF A SPICY CREAM SPREAD

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ABSTRACT

Large amount of cream is wasted in many dairy processing companies. When adding spices, the value of cream can be increased. Therefore, the broad objective of this study is to develop a value added spicy cream spread by incorporating locally available spices and the specific objectives are to determine the level of incorporation to the cream for each spice of chili, garlic and pepper and to determine the keeping quality of the selected product. Suitable level of stabilizers (Carrageenan and Lecithin-emulsifier) and correct spices' levels were selected according to the sensory evaluation by using Friedman test. Shelf life analysis was done finally. The results for shelf life analysis; titrable acidity, total solid and rancidity were slightly increased with storage period, but pH was slightly decreased with storage period, fat content range from 18%-28%, likewise Total Plate Count and Yeast and Mould count also were slightly increased with storage period. The conclusion of the study is the shelf life of final product is three weeks without using any artificial preservatives.