

**DEVELOPMENT OF SOURSOP (*Annona muricata*)  
AND GREEN TEA INCORPORATED WATER ICE**

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## ABSTRACT

Molded novelties of ice cream and water ice are becoming popular frozen confectioneries. Various shapes and flavors are creating huge range of novelty products and creativity is the major factor which develops this sector. The aim of this study was to develop water ice incorporating green tea and soursop with high sensory properties.

Basic water ice mix was prepared according to standard specification with slight modification of the ingredient percentage. There were six different combinations of green tea and soursop. Best combination was selected by sensory evaluation using 30 untrained penalties. Five point hedonic scale was used to assess sensory attributes such as aroma, taste, texture, mouth feel, melting quality, overall acceptability. Sensory data were analyzed by Friedman nonparametric statistical method in Minitab 15.

Finally selected sample was used for determining the shelf life and analyzing the nutritional value. Result revealed that best combination is 28% green tea and 72% soursop pulp. Physiochemical analysis was conducted for both soursop pulp and green tea and soursop pulp incorporated water ice sample. Soursop pulp has 81.5 % moisture, 3.7 pH, 8 Brix. Finally selected sample contain 0.004% polyphenol, 1.906 % protein, 56.84% total solid, 3.81 pH, 22 Brix. And also shelf life was determined for one week of period. East and mould count was increased slightly during that period within acceptable level.

**Key words** – Sensory evaluation, Flavor, Tea brew, Taste, Aroma, Texture