

POTENTIAL USE OF FREEZE-DRIED OF GRAPEVINE LEAF EXTRACTS IN PRODUCTION OF SORBET AND ICE-CREAM



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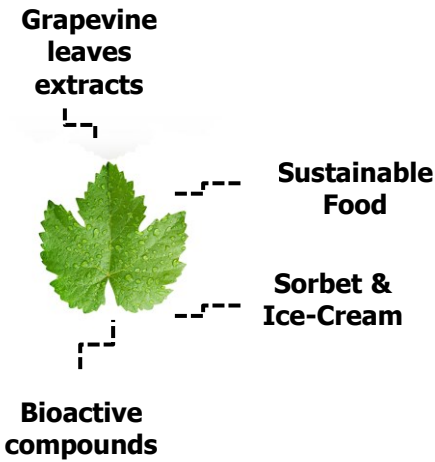
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> BACKGROUND



> OBJECTIVE

The main of this study was to develop sorbet and ice-cream used freeze-dried grapevine leaf extracts

Sorbet & Ice-cream

1. Rice + coconut drink with yuzu ice-cream
2. Almond drink with yuzu ice-cream
3. Sorbet without yuzu
4. Sorbet with yuzu

> EXPERIMENTAL DESIGN



Macerated grapevine leaf

Formulations

Sorbet & Ice-cream

> CONCLUSIONS

- Sorbet without yuzu displayed negative score in overall appreciation.
- Panellists preferred almond drink with yuzu ice-cream that revealed better acidness and sweetness balance.

> MAIN RESULTS

Chemical parameters	Ice-cream & Sorbet			
	1	2	3	4
pH	3,54	3,55	3,92	3,27
° Brix	31,4	29,3	32,2	26,6
Sensorial attributes				
Sweetness	3,73	3,85	2,86	3,25
Overall appreciation	3,57	3,64	3,3	3,52

The incorporation of grapevine leaf extracts could represent a promising strategy for valorization, however formulations required improved of sensorial attributes

References

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