



Sensory analysis of ice creams with different dosages of tilapia SMC protein hydrolysates

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ABSTRACT

Ice cream is one of the most consumed foods in the world. Products with higher protein concentrations are better rated in terms of health. The aim of this study was to produce ice creams made with the addition of 5 different doses of hydrolyzed CMS - Mechanically Separated Tilapia Meat and to evaluate the acceptability of these ice creams. The sensory analysis was carried out by 64 evaluators and followed the methodology proposed by Dutcosky. The ice cream with a dose of 200 g/1000 g of hydrolysate had the highest percentage (83%) of tasters who liked the overall impression of the sensory attributes. It can therefore be concluded that the development of ice creams using hydrolyzed proteins based on tilapia CMS can be considered an important alternative for the ice cream

industry, especially for consumers who require a higher protein intake.

BIOGRAPHY

Ana Maria da Silva obtained her doctorate at the age of 58 from the State University of Western Paraná, Brazil. She is a researcher at the Aquaculture Management Study Group - GEMAQ. Her research into making ice cream using protein hydrolysates based on mechanically separated meat (MSM) from fish was awarded the prize for technological innovation in food and nutrition.

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