ABSTRACT

THE MAKING OF HOMEMADE ICE CREAM USING PASTEURIZATION MILK AS THE INGRIDIENT WITH THE COMBINATION OF KALE AND FRUIT FLAVOUR

(xii+ 93 pages; 3 Figure; 19 pictures ;14 Tables; 66 pages of attachment)

The purpose of this paper is to show how the pasteurization milk has impacts on fruit and vegetable flavored homemade ice cream. In further, this paper will deeply explain on its characteristics which including; frosting process, texture, color, taste, smell, melting point, longevity and etc. The ingredients of this homemade ice cream are; three types of pasteurization milk, sweeteners, egg yolk, yoghurt, kale, lemon, banana, pineapple, sunkist and sunkist zest. It is very important be selective on choosing ingredients, measuring on all of the ingredients, mixing and frosting in the process making homemade ice cream. According to the experiment that had been performed for nine times, the use of fresh milk will produce a softer texture and creamier ice cream compare to the other two types of milk. Furthermore, the use of skim milk will give the most significant result, especially during the frosting process.

Key Word: Homemade ice cream, pasteurization milk, fresh milk, low fat milk, skim milk and kale