

## Rice Ice Cream

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Rice ice cream could be one solution to develop added value of rice, and solution of the problem that ice cream could not eat by lactose intolerant. Since main ingredient of rice ice cream was rice products, which is brown rice, sake lees, and rice bran that have not been researched before, the objectives of this study are to determine pretreatment of ingredient that will be used for rice ice cream, to find out best ratio of brown rice, rice bran and sake lees and type of pasteurization to make rice ice cream that can accepted by consumer, and to study the effect of varying ratios of ingredients and types of pasteurization on the physical properties of rice ice cream. Main information research based were as follows :

1. Sake lees should be boiled at 95°C for 60 minutes to reduce aroma of sake lees that was not liked.
2. Ratio 65:35 of rice bran and dried sake lees was the best to make good taste mix of slurry and ratio 80:20 of brown rice and rice bran was the least floury taste combination.
3. Combination of those ratios which were 7.58 : 1 : 1.91(d.b) for brown rice, rice bran, and sake lees could be accepted by consumers.
4. Optimized ratio of slurry (A : 4.42 : 1 : 1.191; B : 5.69 : 1 : 1.91; C : 7.58 : 1 : 1.91; D : 10.75 : 1 : 1.91) would be used again for next research to evaluate as each ratio as an ice cream.

Though rice ice cream could be accepted by consumers, it is need some development. Through panelist comment, such as, adding topping, pointing to healthy ice cream, reducing floury taste, increasing smoothness and trying different taste, and research that have done, some studies should be done to develop rice ice cream, as follows :

1. Correlation between physical properties of rice ice cream and acceptance of consumers to make quality standard for rice ice cream.
2. Other parameters, like water holding capacity that may effect to stabilization of ice cream.
3. Modification on homogenizing processing to reduce floury taste of ice cream.
4. Modification of freezing processing to increase smoothness of ice cream.
5. Nutrition of rice ice cream to find some strong points of rice ice cream.