

## **Abstract**

Yoghurt-ice cream is a newly developed dairy product, which becomes popular among Europeans and Americans. It is a fermented dairy product. The special features of this product are its high nutritive value with all the benefits of fermentation. It is also considered as good healthy food for people with lactose intolerance. So there is a good demand for yoghurt-ice cream at present.

The main problems of manufacturing of yoghurt-ice cream in Sri Lanka are there is no suitable starter culture and it is not available in the local market. Therefore, there is a possibility of using locally available yoghurt-culture for above purpose. However, the possible problems occur with the yoghurt culture is the high acidity which is undesirable. The aim of this project is to identify the potential problems when use yoghurt culture for the manufacturing yoghurt-ice cream and find solutions for them. The main problem found was the high acidity. Therefore, some treatments were applied to find the desirable time temperature combination for the fermentation. A sensory evaluation and some physiochemical tests were carried out to determine the preference of above treatments.

Based on the result, it concluded yoghurt-ice cream could be manufacture by using locally available yoghurt culture in small-scale industry. Also the results indicate the desirable pH value of yoghurt-ice cream is around 4.76 and suitable time temperature combination for the fermentation is 40°C for 2.5 hours.