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Impact of stabilizers on the freezing process, and physicochemical and organoleptic properties of coconut milk-based ice cream

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1 **Impact of stabilizers on the freezing process, and physicochemical and organoleptic**  
2 **properties of coconut milk-based ice cream**

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14 **Highlights**

- 15 - Coconut milk-based ice cream with inulin and locust bean gum (LBG) were  
16 studied.  
17 - Stabilizers concentration reduced the cryoscopic temperature and melting time.  
18 - Inulin and locust bean gum inclusions did not affect ice cream hardness.  
19 - Modification of ice cream by LBG reduces ice cream melting.

20

21 **Abstract**

22 The objective of the study was to characterize the effects of selected stabilizers on the  
23 freezing process and the physicochemical properties of coconut milk ice cream. Two  
24 stabilizers were used: inulin (0.8, 1.6, 2.4, 3.2 and 4 g/100 g of the mixture) and locust bean  
25 gum (LBG) (0.2, 0.4, 0.6 and 0.8 g/100 g of the mixture). Freezing process was performed in  
26 two stages. After the temperature of the ice cream mixtures reached -6 °C, they were hardened

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