

---

University of Vermont and State Agricultural College  
Vermont Agricultural Experiment Station  
BURLINGTON, VERMONT

---

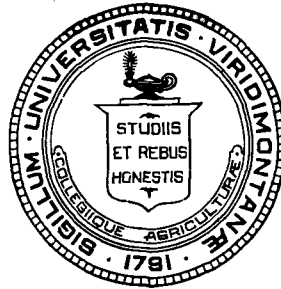
THE STORAGE OF PACKAGED ICE CREAM

By RICHARD W. SMITH, Jr.

Dhananjayrao Gadgil Library



GIPE-PUNE-047020



47020

Vanilla, strawberry, chocolate and maple walnut ice creams in quart and pint packages were placed in cold storage at from  $-6$  to  $-20^{\circ}$  F. for from 16 to 24 weeks and judged from time to time as to changes in weight, volume, body, texture and flavor.

Weight, volume, body and texture were not altered.

Surface film developed in unlined but not in lined packages in from three to four months' time.

Flavor began to deteriorate in the strawberry in from one to two months and in the vanilla in about three months, whereas the flavor of the chocolate and maple walnut ice creams remained unimpaired at the end of four months.

The true age of an ice cream is measured by the age or condition of the ingredients of which it is made rather than by the length of time since it was last frozen. Ice cream must be good to begin with or successful storage is impossible.