

รายการอ้างอิง

- จีรารัตน์ ทัดติยกุล. 2554. วิทยากระแสนของอาหาร. กรุงเทพมหานคร: สำนักพิมพ์จุฬาลงกรณ์มหาวิทยาลัย.
- พระราชบัญญัติอาหาร พ.ศ. 2522. (2522). ราชกิจจานุเบกษา ฉบับประกาศทั่วไปตามประกาศกระทรวงสาธารณสุข, 222.
- ศูนย์วิจัยกสิกรรมไทย, 2555. ธุรกิจไอศกรีมโฮมเมด (START-UP BUSINESS). [ออนไลน์]. แหล่งที่มา: <http://www.kasikornbank.com/>. เข้าถึงเมื่อ 14 มิถุนายน 2557
- อรุณี อภิชาติสงวร. 2548. การวิเคราะห์อาหารชั้นสูง. ภาควิชาวิทยาศาสตร์และเทคโนโลยีการอาหาร คณะอุตสาหกรรมเกษตร มหาวิทยาลัยเชียงใหม่.
- Adapa, S., Schmidt, K.A., Jeon, I.J., Herald, T.J. and Flores, R.A. 2000. Mechanisms of ice crystallization and recrystallization in ice cream: a review. *Food Reviews International* 16(3): 259–271.
- Akalin, A. S. and Erisir, D. 2008. Effects of inulin and oligofructose on the rheological characteristics and probiotic culture survival in low fat probiotic ice cream. *Journal of Food Science*. 73:184–188
- Akin, M.B., Akin, M.S., and Kirmaci, Z. 2007. Effect of inulin and sugar levels on the viability of yogurt and probiotic bacteria and the physical and sensory characteristics in probiotic ice cream. *Food Chemistry*. 104: 93-99.
- Alamprese, C., Foschino, R., Rossi, M., Pompei, C. and Corti, S. 2005. Effects of *Lactobacillus rhamnosus* GG addition in ice cream. *International Journal of Dairy Technology*. 58(4): 200–206.
- Alamprese, C., Foschino, R., Rossi, M., Pompei, C. and Savani, L. 2002. Survival of *Lactobacillus johnsonii* La1 and influence of its addition in retail-manufactured ice cream product with different sugar and fat concentration. *International Dairy Journal*. 12: 201-208.
- Amin, G. 2005. Popular Medical Plants of Iran, Tehran University of Medical Sciences: Tehran, Iran
- Anuradha, S. and Rajeshwari, K. 2005. Probiotics in Health and Disease. *JACM*. 6(1): 67-72.

- BahramParvar, M., Haddad Khodaparast, M.H., Razavi, S.M.A. 2009. The effect of *Lallemantia royleana* (Balangu) seed, palmate-tuber salep and carboxymethyl-cellulose gums on the physiochemical and sensory properties of typical soft ice cream. *International Journal of Dairy Technology* 62: 571–576.
- BahramParvar, M., Haddad Khodaparast, M.H. and Mohammad Amini, A. 2008. Effect of substitution of carboxymethylcellulose and salep gums with *Lallemantia royleana* hydrocolloid on ice cream properties. *Iranian Food Science and Technology Research Journal* 4(1): 37–47.
- BahramParvar, M., Razavi, S.M.A. and Haddad Khodaparast, M.H. 2010. Rheological characterization and sensory evaluation of typical soft ice cream made with selected food hydrocolloids. *Food Science and Technology International*, 16(1): 79–88.
- Beaufils, S., Sauvageot, N., Mazé, A., Laplace, J.-M., Auffray, Y., Josef Deutscher, J. and Hartke, A. 2007. The cold shock response of *Lactobacillus casei*: relation between HPr phosphorylation and resistance to freeze/thaw cycles. *Journal of Molecular Microbiology and Biotechnology*.13: 65–75.
- Bolliger, S., Wildmoser, H., Goff, H.D. and Tharp, B.W. 2000. Relationships between ice cream mixviscoelasticity and ice crystal growth in ice cream. *International Dairy Journal* 10: 791-797.
- Bourne, M. 2002. *Food Texture and Viscosity* (2nd ed). USA: Academic Press
- Budiaman, E.R. and Fennema, O.R. 1987. Linear rate of water crystallization as influenced by temperature of hydrocolloid suspensions. *Journal of Dairy Science* 70: 534–546.
- Buyong, N. and Fennema, O.R. 1988. Amount and size of ice crystals in frozen samples as influenced by hydrocolloids. *Journal of Dairy Science* 71: 2630–2639.
- Cadena, R. S. and Bolini, H. M. A. 2012. Ideal and relative sweetness of high intensity sweeteners in mango nectar. *International Journal of Food Science and Technology*. 47: 991-996.

- Cai, H., Rodriguez, B.T., Zhang, W., Broadbent, J.R., and Steele, J.L. 2007. Genotypic and phenotypic characterization of *Lactobacillus casei* strains isolated from different ecological niches suggests frequent recombination and niche specificity. *Microbiology*. 153: 2655-2665.
- Caldwell, K.B., Goff, H.D. and Stanley, D.W. 1992a. A low temperature scanning electron microscopy study of ice cream. I. Techniques and general microstructure. *Food Structure* 11: 1–9.
- Caldwell, K.B., Goff, H.D. and Stanley, D.W. 1992b. A low temperature scanning electron microscopy study of ice cream. II. Influence of selected ingredients and processes. *Food Structure* 11: 11–23.
- Champagne, C.P., Gardner, N.J. and Roy, D. 2005. Challenges in the Addition of Probiotic Cultures to Foods. *Critical Reviews in Food Science and Nutrition*. 45(1): 61-84.
- Chandan, R.C. 2006. *Manufacturing yogurt and fermented milks*. USA: Blackwell Publishing Ltd.
- Chang, Y. and Hartel, R.W. 2002a. Development of air cells in a batch ice cream freezer. *Journal of Food Engineering* 55(1): 71–78.
- Chang, Y. and Hartel, R.W. 2002b. Stability of air cells in ice cream during hardening and storage. *Journal of Food Engineering* 55(1): 59–70.
- Chavez-Montes, B.E., Choplin, L. and Schaer, E. 2007. Rheological Characterization of Wet Food Foams. *Journal of Texture Studies* 38(2): 236-252.
- Clarke, C. 2004. *The Science of Ice Cream*. The Royal Society of Chemistry: Cambridge, UK.
- Cruz, A.G., Antunes, A.E.C., Pillegi, A.L.O.P.S., Faria, J.A.F. and Saad S.M.I. 2009. Ice cream as probiotic food carrier. *Food Research International* 42:1233–39.
- Dalgleish, D.G. and Morris, E.R. 1988. Interactions between carrageenans and casein micelles: electrophoretic and hydrodynamic properties of the particles. *Food Hydrocolloids* 2: 311–320.
- Damodaran, S. and Paraf, A. 1997. *Food proteins and their applications*. New York: Marcel-Dekker.

- Diaz-Muniz, I., Banavara, D.S., Budinich, M.F., Rankin, S.A., Dudley, E.G. and Steele, J.L. 2006. *Lactobacillus casei* metabolic potential to utilize citrate as an energy source in ripening cheese: a bioinformatics approach. *Journal of Applied Microbiology* 101(4): 872-882.
- Dickinson, E. 2003. Hydrocolloids at interfaces and the influence on the properties of dispersed systems. *Food Hydrocolloids* 17: 23–39.
- Dickinson, E. 1992. *An introduction to Food Colloids*. Oxford University Press, Oxford, pp. 1-207.
- Dogan, M. and Kayacier, A. 2007. The effect of ageing at low temperature on the rheological properties of kahramanmaras-type ice cream mix. *International Journal of Food Properties* 10(1): 19–24.
- Donhowe, D. P., Hartel, R. W. and Bradley, R. L. 1991. Determination of ice crystal size distribution in frozen desserts. *Journal of Dairy Science* 74: 3334-3344.
- Donhowe, D.P. and Hartel, R.W. 1996. Recrystallization of ice during bulk storage of ice cream. *International Dairy Journal*. 6(11-12): 1209-1221.
- Doublier, J.L., Garnier, C., Renand, D. and Sanchez, C. 2000. Protein–polysaccharide interactions. *Current Opinion in Colloid & Interface Science* 5: 202–214.
- Eisner, M.D., Wildmoser, H. and Windhab, E.J. 2005. Air cell microstructure in high viscous ice cream matrix. *Colloids and Surfaces A: Physicochemical and Engineering Aspects* 263: 390–399.
- FAO/WHO, Food and Agriculture Organization of the United Nations/World Health Organization. 2002. *Guidelines for the Evaluation of Probiotics in Food*. London, Ontario, Canada. April 30 and May 1, 2002.
- Farhoosh, R. and Riazi, A. 2007. A compositional study on two types of salep in Iran and their rheological properties as a function of concentration and temperature. *Food Hydrocolloids* 21: 660–666.
- Favaro-Trindade, C.S., De carvalho Balieiro, J.C., Dias, P.E., Sanino, F.A. and Boschini, C. 2007. Effect of culture, pH and fat concentration on melting rate and sensory characteristics of probiotic fermented yellow mombin (*Spondias*

- mombin*) ice creams. *Food Science and Technology International* 13(4): 285-291
- Faydi, E., Andrieu, J. and Laurent, P. 2001. Experimental study and modeling of the ice crystal morphology of model standard ice cream. Part I: direct characterization method and experimental data. *Journal of Food Engineering* 48: 283–291.
- Fernandez, P.P., Martino, M.N., Zaritzky, N.E., Guignon, B. and Sanz, P.D. 2007. Effect of locust bean, xanthan and guar gums on the ice crystals of sucrose solution frozen at high pressure. *Food Hydrocolloids* 21: 507–515.
- Figura, L.O. and Teixeira, A.A. 2007. *Food Physics: Physical Properties–Measurement and Application*. Berlin, Springer, pp. 117-206.
- Flores, A.A. and Goff, H.D. 1999a. Ice crystal size distribution in dynamically frozen model solution and ice cream as affected by stabilizers. *Journal of Dairy Science* 82: 1399-1407.
- Flores, A.A. and Goff, H.D. 1999b. Recrystallization in ice cream after constant and cycling temperature storage conditions as affected by stabilizers. *Journal of Dairy Science* 82: 1408–1415.
- Fuller, R. 1989. Probiotics in man and animals. *Journal of Applied Bacteriology*. 66, 365-378.
- Gill, C.O. 2006. Microbiology of frozen foods. In S. Da-Wen (Ed.), *Handbook of frozen food processing and packaging* pp. 85–100. Boca Raton: CRC Press.
- Gilland, S.E. and Walker, D.K. 1990. Factors to consider when selecting a culture of *Lactobacillus acidophilus* as a dietary adjunct to produce a hypocholesterolemic effect in humans. *Journal of Dairy Science* 73(4):905-11.
- Glicksman, M. 1982. *Food Hydrocolloids*, Vol. 1, CRC Press: Boca Raton, FL.
- Glicksman, M. 1983. *Food Hydrocolloids*, Vol. 2, CRC Press: Boca Raton, FL.
- Glicksman, M. 1986. *Food Hydrocolloids*, Vol. 3, CRC Press: Boca Raton, FL.

- Goff, H. D. and M. E. Sahagian. 1996. Freezing of Dairy Products. Chap. 8 in: Freezing Effects on Food Quality. L. E. Jeremiah, ed. Marcel Dekker, Inc., New York. pp. 299-335.
- Goff, H. D., Caldwell, K. B. and Stanley, D. W. 1993. The influence of polysaccharides on the glass transition in frozen sucrose solutions and ice cream. *Journal of Dairy Science* 76:1268-1277.
- Goff, H.D. 2002. Formation and stabilization of structure in ice-cream and related products. *Current Opinion in Colloid & Interface Science* 7: 432–437.
- Goff, H.D. 2003. Ice Cream,. In P.F. Fox and P.L.H. McSweeney, eds. *Advanced dairy chemistry volume 1: proteins*. Kluwer/Plenum Publishers, New York. 1063-1082 pp.
- Goff, H.D. 2006. Hydrocolloid applications in frozen foods: an end-users viewpoint. In *Gums and Stabilizers for the Food Industry 13*, Williams, P.A., Ed., Royal Society of Chemistry: Dorset, UK. 403–412.
- Goff, H.D. and Caldwell, K.B. 1991. Stabilizers in ice cream: how do they work? *Modern Dairy* 70(3): 14–15.
- Goff, H.D. and Davidson, V.J. 1994. Controlling the viscosity of ice cream mixes at pasteurization temperatures. *Modern Dairy* 73: 12–14.
- Goff, H.D. and Hartel, R.W. 2004. Ice cream and frozen desserts. In *Handbook of Frozen Foods*, Hui, Y.A., Ed., Marcel Dekker: New York. 494–565.
- Goff, H.D. and Sahagian, M.E. 1996. Freezing of dairy products. In *Freezing Effects on Food Quality*, Jeremiah, L.E., Ed., Marcel Dekker: New York, 299–335.
- Goff, H.D., Caldwell, K.B. and Stanley, D.W. 1993. The influence of polysaccharides on the glass transition in frozen sucrose solutions and ice cream. *Journal of Dairy Science*. 76:1268-1277
- Goff, H.D., Ferdinando, D. and Schorsch, C. 1999. Fluorescence microscopy to study galactomannan structure in frozen sucrose and milk protein solutions. *Food Hydrocolloids* 13: 353–362.
- Gorbach, S.L., Chary, T. and Golden, B. 1987. Successful treatment of relapsing *Clotridium difficile* colitic with *Lactobacillus* GG. *Lancet*. 2: 1519.

- Granger, C., Leger, A., Barey, P., Langendorff, V. and Cansell, M. 2005. Influence of formulation on the structural networks in ice cream. *International Dairy Journal* 15: 255–262.
- Ha, M.Y., Kim S.W., Lee, Y.W., Kim, M.J. and Kim, S.J. 2003. Kinetics analysis of growth and lactic acid production in pH-controlled batch cultures of *Lactobacillus casei* KH-1 using yeast extract/corn steep liquor/glucose medium. *Journal of Bioscience and Bioengineering*. 96(2): 134-140.
- Hagiwara, T. and Hartel, R.W. 1996. Effect of sweetener, stabilizers, and storage temperature on ice recrystallization in ice cream. *Journal of Dairy Science* 79: 735–744.
- Hartel, R.W. 1996. Ice crystallization during the manufacture of ice cream. *Trends in Food Science & Technology* 7: 315–321.
- Hartel, R.W. 1998. Mechanisms and kinetics of recrystallization in ice cream. In *The Properties of Waters in Foods: ISOPOW 6*, Reid, D.S., Ed., Blackie Academic & Professional: New York. 287–319.
- Haynes, I. N. and Playne, M. J. 2002. Survival of probiotic cultures in low-fat ice cream. *Australian Journal of Dairy Technology* 57(1): 10-14.
- Herrera, M.L.; M'Cann, J.I.; Ferrero, C.; Hagiwara, T.; Zaritzky, N.E. and Hartel, R.W. 2007. Thermal, mechanical, and molecular relaxation properties of frozen sucrose and fructose solutions containing hydrocolloids. *Food Biophysics* 2: 20–28.
- Holzapfel, W.H., Haberer, P., Geisen, R., Bjorkroth, J., and Schillinger, U. 2001. Taxonomy and important features of probiotic microorganisms in food and nutrition. *The American Journal of Clinical Nutrition*. 73: 365-373.
- Homayouni, A., Azizi, A., Ehsani, M. R., Yarmand, M. S. and Razavi, S. H. 2008b. Effect of microencapsulation and resistant starch on the probiotic survival and sensory properties of symbiotic ice-cream. *Food Chemistry*. 111(1): 50–55.

- Homayouni, A., Ehsani, M. R., Azizi, A., Razavi, S. H. and Yarmand, M. S. 2008a. Growth and survival of some probiotic strains in simulated ice-cream conditions. *Journal of Applied Sciences*. 8(2): 379–382.
- International Dairy Foods Association. 2013. What's Hot in Ice Cream. [ออนไลน์]. แหล่งที่มา: <http://www.idfa.org/>. เข้าถึงเมื่อ 14 มิถุนายน 2557.
- Ferraz, J.L., Cruz, A.G., Cadena, R. S., Freitas, M.Q., Pinto, U.M., Carvalho, C.C., Faria J.A.F. and Bolini, H.M.A. 2012. Sensory Acceptance and Survival of Probiotic Bacteria in Ice Cream Produced with Different Overrun Levels. *Journal of Food Science* 77(1):524-528.
- Kailasapathy, K. and Songvanich, W. 1998. Effect of replacing fat in ice cream with fat mimetics. *Food Australia* 50(4): 169-173.
- Kaya, S. and Tekin A.R. 2001. The effect of salep content on the rheological characteristics of a typical ice cream mix. *Journal of Food Engineering*, 47, 59–62.
- Kilara, A. and Chandan, R.C. 2008. Ice cream and frozen desserts. In *Dairy Processing & Quality Assurance*, Chandan, R.C., Kilara, A., Shah, N., Eds., Wiley-Blackwell: New Delhi, India. 364–365.
- Kim, H.S. and Gilliland, S.E. 1983. *Lactobacillus acidophilus* as dietary milk adjunct to acid lactose digestions in humans. *Journal of Dairy Science*. 66: 66-956.
- Kim, J.S., Srinivasan, D. and Yethiraj, A. 2009. Retardation of Ice Crystallization by Short Peptides. *The Journal of Physical Chemistry A* 113: 4403-4407.
- Klaenhammer, T.R. 1998. Functional activities of *Lactobacillus* probiotics: Genetic mandate. *International Dairy Journal* 8: 497-505.
- Klaver, F.A.M. and Meer, R. 1993. The assumed assimilation of cholesterol by *Lactobacilli* and *Bifidobacterium bifidum* is due to their bile salt-deconjugating activity. *Applied and Environmental Microbiology*. 59:1120-1124
- Klesment, T., Stekolštšikova, J. and Laos, K. 2011. The Influence of Hydrocolloids on Storage Quality of 10% Dairy Fat Ice Cream. *Ageonomy Research* 9(2): 403-408.

- Kouassi, K., Jouppila, K. and Roos, Y.H. 2002. Effects of **K**-carrageenan on crystallization and invertase activity in lactose–sucrose systems. *Journal of Food Science* 67(5): 2190–2195.
- Kullen, M.J. and Klaenhammer, T.R. 1999. Identification of the pH-inducible, proton-translocating F_1F_0 -ATPase (*atpBEFHAGDC*) operon of *Lactobacillus acidophilus* by differential display: gene structure, cloning and characterization. *Molecular Microbiology*. 33(6): 1152-1161.
- Kus, S., Altan, A. and Kaya, A. 2005. Rheological behavior and time-dependent characterization of ice cream mix with different salep content. *Journal of Texture Studies* 36: 273–288.
- Lee, W.J. and Lucey, J.A. 2004. Structure and Physical Properties of Yogurt Gels: Effect of Inoculation Rate and Incubation Temperature. *Journal of Dairy Science* 87(10): 3153-3164
- Lee, Y.L. and Salminen, S. 1996. The coming of age of probiotics. *Trends in Food Science and Technology*. 6: 241–245.
- Lilly, D.M. and Stillwell, R.H. 1965. Probiotics Growth promoting factors produced by micro-organisms. *Science*. 147: 747-748.
- Macosko, C.W. 1994. *Rheology: Principles, Measurements, and Applications* (1st ed). Germany: Wiley-VCH
- Magariños, H., Selaive, S., Costa, M., Flores, M. and Pizarro, O. 2007. Viability of probiotic microorganisms (*Lactobacillus acidophilus* La-5 and *Bifidobacterium animalis subsp. lactis* Bb-12) in ice-cream. *International Journal of Dairy Technology*. 60(2): 128–134.
- Makras, L., Acker, G.V. and Vuyst, L.D. 2005. *Lactobacillus paracasei* subsp. *paracasei* 8700:2 Degrades Inulin-Type Fructans Exhibiting Different Degrees of Polymerization. *Applied and Environmental Microbiology*. 6531-6537.
- Marcos, A., Wärnberg, J., Nova, E., Gómez, S., Alvarez, A., Alvarez, R., Mateos, J.A. and Cobo, J.M. 2004. The effect of milk fermented by yogurt cultures plus

- Lactobacillus casei* DN-114001 on the immune response of subjects under academic examination stress. *European Journal of Nutrition*. 43(6):381-9.
- Marshall, R.T. and Arbuckle, W.S. 1996. Ice cream, 5th ed, New York: Chapman and Hall. 29–40, 230–231, 258–270.
- Marshall, R.T., Goff, H.D. and Hartel, R.W. 2003. Ice Cream, 6th ed., Kluwer Academic/Plenum Publishers: New York,.
- Miller-Livney, T. and Hartel, R.W. 1997. Ice recrystallization in ice cream: interactions between sweeteners and stabilizers. *Journal of Dairy Science* 80: 447–456.
- Minhas, K.S., Sidhu, J.S., Mudahar, G.S. and Singh, A.K. 2002. Flow behavior characteristics of ice cream mix made with buffalo milk and various stabilizers. *Plant Foods for Human Nutrition* 57: 25–40.
- Mishra, V. and Prasad, D.N. 2005. Application of *in vitro* methods for selection of *Lactobacillus casei* strains as potential probiotics. *International Journal of Food Microbiology*. 103: 109-115.
- Morishita, T., Fukada, T., Shirota, M. and Yura, T. 1974. Genetic basis of nutritional requirements in *Lactobacillus casei*. *Journal of bacteriology* 120(3): 1078.
- Morris, E. R. 1995. Polysaccharide rheology and in-mouth perception. In M. A. Stephen (Ed.), *Food polysaccharides and their applications*. New York: Marcel Dekker Inc.
- Morris, E.R., Cutler, A.N., Ross-Murphy, S.B. and Rees, D.A. 1981. Concentration and shear rate dependence of viscosity in random coil polysaccharide solutions. *Carbohydrate Polymers* 1(1):5-21.
- Morris, E.R., Ree, D.A., Young, G., Walkinshaw, M.D. and Darke, A. 1977. Order-disorder transition for bacterial polysaccharide solution. *Journal of Molecular Biology* 110:1.
- Muhr, A.H. and Blanshard, J.M.V. 1986. Effect of polysaccharide stabilizers on the rate of growth of ice. *Journal of Food Technology* 21: 683–710.
- Muse, M.R. and Hartel, R.W. 2004. Ice cream structural elements that affect melting rate and hardness. *Journal of Dairy Science* 87: 1–10.

- Oya, B.K., Mehmet, G., Kurban, Sevinkaya Y. and Talip, K. 2009. The functional, rheological and sensory characteristics of ice cream with various fat replacer. *International Journal of Dairy Technology*, 62: 93-99.
- Patmore, J. V., Goff, H. D. and Fernandes, S. 2003. Cryogelation of galactomannans in ice cream model systems. *Food Hydrocolloids* 17: 161-169.
- Poveda, J. M. and Cabezas, L. 2006. Free fatty acid composition of regionally-produced Spanish goat cheese and relationship with sensory characteristics. *Food Chemistry* 95: 307-311
- Rao M.A. 1999. *Rheology of Fluid and Semisolid Foods, Principles and Applications*. Maryland: Aspen Publications, pp. 27-28, 371-372.
- Razavi, S.M.A., Mohammadi Moghaddam, T., Mohammad Amini, A. 2008. Physico-mechanic and chemical properties of Balangu seed. *International Journal of Food* 4(5): 1–12.
- Regand, A. and Goff, H.D. 2003. Structure and ice recrystallization in frozen stabilized ice cream model systems. *Food Hydrocolloids* 17: 95–102.
- Rosen, S.L. 1993. *Fuandamental Principlees of polymeric Material*, 2 nd ed. Wiley-Interscience, New York.
- Rosenthal, A.J. 1999. *Food Texture Measurement and Perception*. Gaithersburg, Maryland, Aspen Publishers, Inc., pp. 65-98.
- Roy, C., Gies, H. and Elliott, G. 1990. Ozone depletion. *Nature* 347(6290): 235-36.
- Saavedra, J.M., Bauman, N.A., and Oung, I. 1994. Feeding of *Bifidobacterium bifidum* and *Streptococcus thermophilus* to infants in hospitals for prevention of diarrhea and shedding of rotavirus. *Lancet*. 344: 9-1046.
- Sagdic, O., Öztürk, I., Cankurt, H, and Tornuk, F. 2012. Interaction between some phenolic compounds and probiotic bacterium in functional ice cream production. *Food Bioprocess Technology*. 5: 2964–2971.
- Salminen, S., von Wright, A., Morelli, L., Marteu, P., Brassard, D., de Vos, W. 1998. Demonstration of safety of probioticsd a review. *International Journal of Food Microbiology* 44: 93-106.

- Sauvageot, N., Beaufils, S., Maze, A., Deutscher, J., and Hartke, A. 2006. Cloning and characterization of a gene encoding a cold-shock protein in *Lactobacillus casei*. FEMS Microbiology Letters. 254: 55-62.
- Shah, N.P. 2001. Functional foods from probiotics and prebiotics. Food Technology 55(11):46.
- Snoeren, T.H.M., Both, P. and Schmidt, D.G. 1976. An electronmicroscopic study of carrageenan and its interaction with *kappa*-casein. Netherlands Milk Dairy Journal(30): 132–141.
- Snoeren, T.H.M., Payens, T.A.J., Jeunink, J. and Both, P. 1975. Electrostatic interaction between *kappa*-carrageenan and *kappa*-casein. Milchwissenschaft, 30, 393–396.
- Sofjan, R.P. and Hartel, R.W. 2004. Effect of overrun on structural and physical characteristics of ice cream. International Dairy Journal 14(3): 255–262.
- Sommer, H.H. 1932. The Theory and Practice of Ice Cream Making, 1st ed., Author: Madison, WI., Application and Functions of Stabilizers in Ice Cream 403.
- Soukoulis, C. and Tzia, C. 2010. Response surface mapping of the sensory characteristics and acceptability of chocolate ice cream containing alternate sweetening agents. Journal of Sensory Studies. 25: 50-75.
- Soukoulis, C., Chandrinou, I. and Tzia, C. 2008. Study of the functionality of selected hydrocolloids and their blends with *kappa*-carrageenan on storage quality of vanilla ice cream. Food Science and Technology 41: 1816–1827.
- Spagnuolo, P.A., Dalgleish, D.G., Goff, H.D. and Morris, E.R. 2005. *Kappa*-carrageenan interactions in systems containing casein micelles and polysaccharide stabilizers. Food Hydrocolloids 19: 371–377.
- Steffe, J.F. 1996. Rheological methods in food process engineering (2nd ed). USA: Freeman Press East Lansing, MI.
- Syrbe, A., Bauer, W.J. and Klostermeyer, H. 1998. Polymer science concepts in dairy systems—an overview of milk protein and food hydrocolloid interaction. International Dairy Journal 8: 179–193.

- Talwalkar, A. I. and Kailasapathy, K. A. 2004. A review of oxygen toxicity in probiotic yoghurts: Influence on the survival of probiotic bacteria and protective techniques. *Critical Reviews in Food Science and Safety* 3(3): 117-124.
- Tamine, A.Y. 2005. Probiotic dairy products. UK:Blackwell Publishing Ltd.
- Thaiudom, S. and Goff, H.D. 2003. Effect of *kappa*-carrageenan on milk protein polysaccharide mixtures. *International Dairy Journal* 13: 763–771.
- Turgut, T. and Cakmakci, S. 2009. Investigation of the possible use of probiotics in ice cream manufacture. *International Journal of Dairy Technology* 62:44-451.
- Vasiljevic, T. and Shah, N. P. 2008. Probiotics – From Metchnikoff to bioactives. *International Dairy Journal* 18(7): 714–728.
- Vega, C. and Goff, H.D. 2005. Phase separation in soft-serve ice cream mixes: rheology and microstructure. *International Dairy Journal* 15: 249–254.
- Vinzoso, M.G., Franz, C. M.A.P, Schilinger, U. and Holzapfel, W.H. 2006. *Lactobacillus* spp. with in vitro probiotic properties from human faeces and traditional fermented products *International Journal of Food Microbiology* 109: 205-214.
- Walstra, P. and M. Jonkman. 1998. The role of milkfat and protein in ice cream, pp. 17-24. In *Ice Cream. Proceeding of the International Symposium Held in Athens, Greece, 18-19 September 1997-1998*.
- Wilbey, R.A., Cooke, T. and Dimos, G. 1998. Effects of solute concentration, overrun and storage on the hardness of ice cream. In: Buchheim, W. (ed.), *Ice cream. Proceedings of the International Symposium, Athena, Greece, 1997*, International Dairy Federation, Brussels, Belgium 186–187.
- Wildmoser, H., Jeelani, S.A.K. and Windhab, E.J. 2005. Serum separation in molten ice creams produced by low temperature extrusion processes. *International Dairy Journal* 15: 1074–1085.
- Yadav, H., Jain, S. and Sinha, P.R. 2006. Production of free fatty acids and conjugated linoleic acid in probiotic dahi containing *Lactobacillus acidophilus* and *Lactobacillus casei* during fermentation and storage. *International Dairy Journal* 17: 1006–1010.