



A PROJECT REPORT  
ON  
**Development of Cream cheese cake**

**Submitted To:**

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**Submitted By:**

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**Date of Submission: 23 December,2018**

## LETTER OF TRANSMITTAL

Date: 23 December, 2018

To

Prof. Dr. Bellal Hossain

Head

Department of Nutrition and Food Engineering

Faculty of Allied Health Sciences

Daffodil International University

**Subject: Submission of project work report.**

Dear sir,

It is an extraordinary delight and respect for me to have the chance to submit me anticipate work provide details regarding Product Development (cream cheesecake) as a part of the Nutrition and Food Engineering (NFE) program educational modules.

I have arranged this report dependent on the procured taste learning amid my Project Period. It is incredible accomplishment to work. Without your assistance, this report would have been difficult to finish. This report depends on, "Concentrates on Product Development(cream cheesecake).I have the chance to work in your University on Product Development.

This is the primary occasions this task gave me both scholarly and functional exposures. Initially of all I have picked up learning about the hierarchical culture of an unmistakable on Product Development cream cheesecake of our nation. Besides, the venture allowed me the chance to build up a system with the professional workplace. I consequently, might want to put this answer to your judgment and proposal. Your benevolent exhortation will urge me to perform better arranging in future.

Sincerely Yours,

-----  
**Rashel**

**ID:161-34-494**

Department of NFE

Daffodil International University

## LETTER OF AUTHORIZATION

Date: 23 December, 2018

To

Prof. Dr. Bellal Hossain

Head

Department of Nutrition and Food Engineering

Faculty of Allied Health Sciences

Daffodil International University

**Subject: Declaration regarding the validity of the project Report.**

Dear Sir,

This is my honest announcement that the "Venture Report". I have arranged isn't a duplicate any Thesis report recently made some other understudy.

I additionally express my genuinely affirmation in help to the way that said venture report has nor been utilized before to satisfy my other course related not it will be submitted to some other individual an expert in future.

Yours Sincerely

---

**Rashel**

**ID: 161-34-494**

Department of Nutrition and Food Engineering

Daffodil International University.

## CERTIFICATE OF APPROVAL

I am satisfied to guarantee that the Project cover Product Development (cream cheddar cake) directed by, Rashel bearing separately ID No: 161-34-494 of the branch of Nutrition and Food Engineering has been endorsed for introduction and guard/viva-voice.

I am satisfied to therefore confirm that the information and finding introduced in the report are the

Credible work of Rshel. I unequivocally prescribed the report displayed by Rashel further scholastic proposals and resistance/viva-voice Rashel bears a solid good character and an exceptionally charming identity. It has undoubtedly an incredible joy working with him. I wish him all accomplishment throughout everyday life.



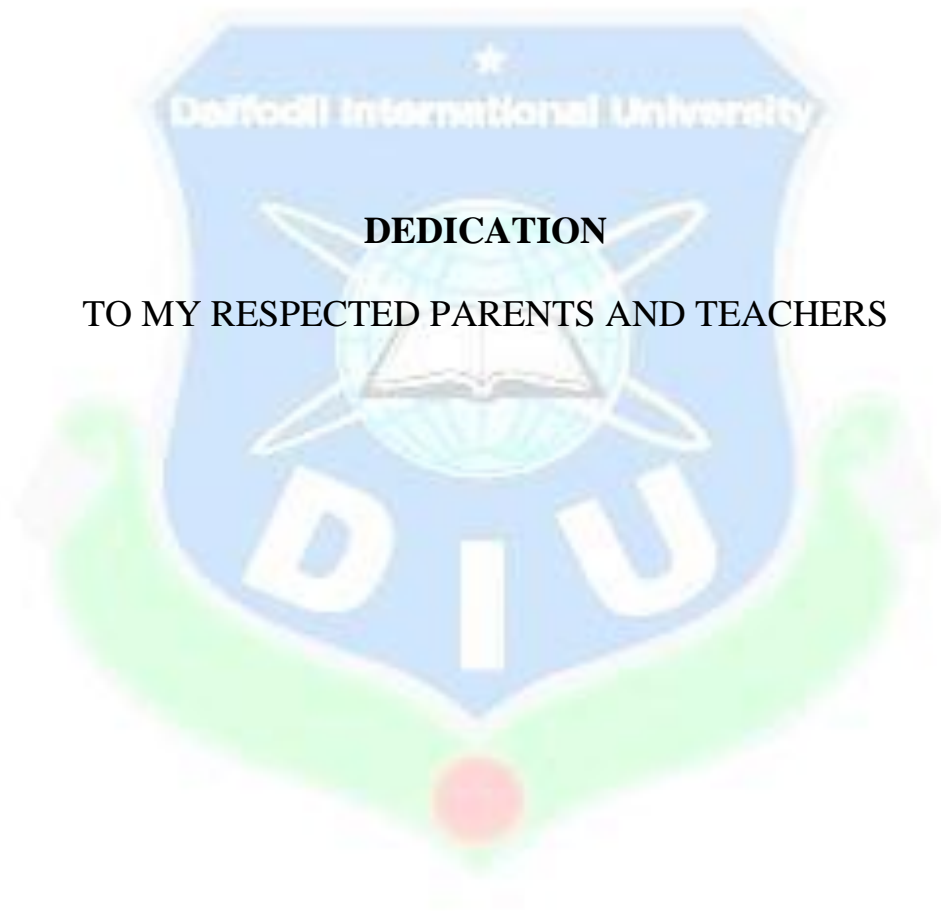
Professor Dr. Md. Bellal Hossain  
Department of Head NFE  
Daffodil International University

## ACKNOWLEDGEMENT

In the planning of this report, I might want to recognize the support and help provide for me by various individuals. At first, I might want to offer my thanks to all-powerful Allah for empowering me the quality and chance to finish the report in the calendar times effectively. I am taking this benefit to convey my appreciation to every single individuals who are included with me in each period of my lives. I am thankful to my folks without whom I can't be here. Without the help of my folks, I couldn't have the capacity to accomplish my targets and objectives.

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**DEDICATION**

TO MY RESPECTED PARENTS AND TEACHERS



## ABSTRACT

Food Energy comes from three sources: fat, protein, and carbohydrates. A cream cheese cake intake are good for human body. It contains fat, protein, carbohydrates more energy. Also contains vitamin A, vitamin B12 and more.

The developed cream cheese cake are analyzed for colour, nutritional quality and sensory attributes.

In sensory test we got:

40% of people liked moderately. 25% of people overall accepted it very much. 15% of people overall accepted extremely. 10% of people overall accepted it slightly. 5% neither like.

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## **CHAPTER 01**

### **1.1 .Introduction**

Cheese cake is a combination of cream cheese,sugar,butter, salt, sour cream,eggs and other nutritive ingredients.cream cheese cake contain a lots of nutrient.such as calcium, iron, protein , fat, sodium, carbohydrates and other minerals.There are many health benefits of cream cheese cake .It prevents many types of desiges such as common cancer, osteoporosis.It is believed that cheese cake is originated in ancient Greece.Historians say cheesecake served first in Olympic Games in 776 B.C.Alan Davidson wrote that cheesecake was mentioned in Marcus Porcius Cato's De re Rustica around 200 BCE described about his cheese libum that is similar to modern cheesecake.

From the Greece and Europe cheesecake spread to Romans.Then centuries later cheesecake spread to America the recipes brought over by immigrants.

## **1.2 .Aim of the study:**

The main objective of this study is to find out a suitable way to formulate, nutritional analysis, sensory evolution and determining **cream cheese cake**. The objectives can be summarized as follow-

- To know about the physical properties.
- To know about the Quality parameter.
- Applying the knowledge gained from institution and organization.
- Improve the nutritional value of non dairy ice cream.
- Introduce a new and delicious food product to the consumer.
- Sensory evaluation.
- Gain new product development

## **1.3. Scope of the Report :**

The extent of this venture report is Large as it very well may be marketed on sustenance industry. On the off chance that the revive is prevailing than we can acquaint another sustenance item with the market, by Applying this investigation one association can win enormous measure of benefit. Then again buyer will entryway a new, sustenance contain and heavenly nourishment item.

## **CHAPTER 02**

### **(Materials and Equipment)**

#### **2.0. Materials and Equipment**

##### **Materials of cream cheese cake**

1. Cream cheese
2. Butter
3. sugar
4. salt
5. Egg
6. Flour
7. Graham cracker crumbs

##### **1. cream cheese**

Cream cheese is an main ingredient of cream cheese cake.

##### **Health Benefits of cheese cake**

- vitamin C
- **A**
- **B12**
- **E**
- D
- B6
- MINERALS
- iron
- Zinc
- Phosporus
- megnesium

## 2. Butter

It is highly concentrated fluid milk. It contains up to 80% butter fat. It is solid in room temperature.

## 3. sugar

**Sugar** is a simple, edible, crystalline carbohydrate. Sugar comes in many different forms, however, all variations have a sweet flavor.

The main types of sugar are sucrose, lactose and fructose. Common table sugar is typically sucrose which is extracted from cane or beets.

### Health Benefits of sugar

- carbohydrate.
- Environment benefit.
- Vitamin minerals.
- fat.
- Heart and Liver Health.
- Blood and insulin benefits

#### 4. salt

##### Salt (NaCl):

Basic salt is a mineral made principally out of sodium chloride (NaCl). Sodium chloride/ sodium ' otherwise called salt, regular salt, table salt or halite, is an ionic compound with the synthetic equation NaCl, speaking to a 1:1 proportion of sodium and chloride particles. Sodium chloride is the salt most in charge of the saltiness of seawater and of the additional cell liquid of numerous multicultural life forms. As consumable or table salt.

##### Health Benefits of salt

- iodine
- calcium .
- potassium
- iron
- zinc
- minerals.

## 2.1. Require Equipment :

- Oven
- Springform pan
- Bowl
- Mixing Pan
- salt
- Cutter
- refrigerator

### For cleaning and hygiene

- Musk
- Apron
- Hand gloves
- Place are clean

### For Packaging :

- Plastic or other packaging

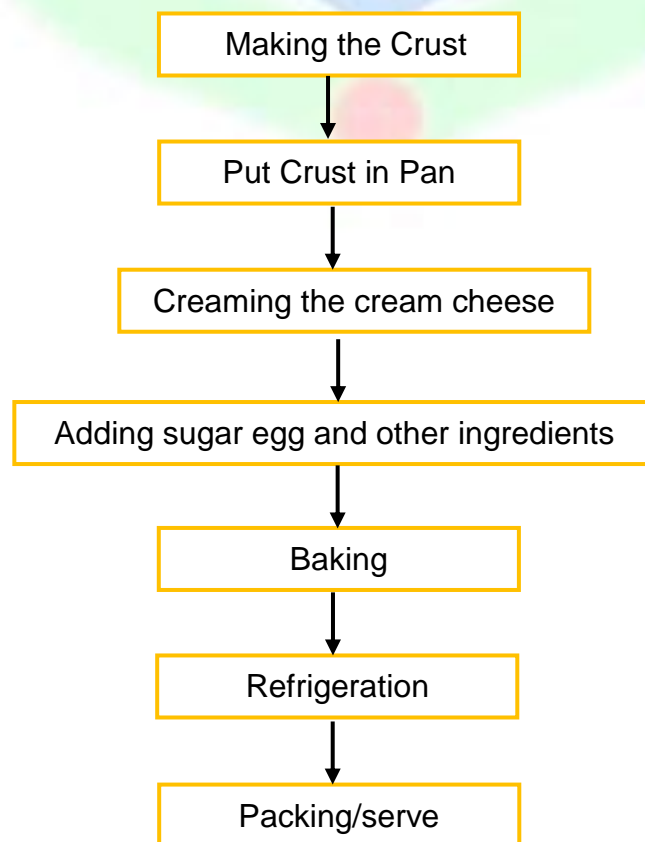
## 2.3. Ingredients of Non Dairy Ice Cream

S.N	Ingredient	quantity
1	Cream cheese	2 cups
2	Graham cracker	1 ½ cups
3	Granulated sugar	2/3 cups
4	Butter	1teaspoon
5	Sugar	¼ cups
6	Salt	1/8teaspoon

## Chapter 03

### 3.0. Process method of Cream cheese cake :

#### Process flow chart



### **3.2. Procedure of cream cheese cake:**

#### **Make the crust :**

At first take 8/9 pice cookies and crust these. Then mix the crust with milted butter.

#### **Mixing and filling :**

Mix all ingredients by mixing machine. All ingredients have to mix well. After mixing take a springform pan. At first fill with crust then fill the cream.

#### **Baking:**

After filling we have to bake the cake by baking machine. It may took 1 to 1 1/2 hour. We have to bake carefully.

#### **Freezing:**

After baking we have to cool it for 8 hour. After cooling it is ready to serve or packing for sell.



## Chapter 04

### 4.0. Objective of Packaging:

- To protect air for damage
- Ensure product quality
- Protect from air
- For long time preserved
- To protect microbial or other contamination

### 4.1. Packaging Materials :

- Plastic paper and ceramics

We instantly use for packaging are plastic paper for wrapping and preserved .primarily observation for shelf life

## **CHAPTER 05**

### **(QUALITY EVALUATION)**

#### **Quality Evaluation :**

#### **5.0. Physical analysis:**

Appearance, Color, flavor, texture test by visually.

#### **Organoleptic test**

Organoleptic test is a tactile based examination. For such kind of investigation we have to lead a field overview or gathering information from buyers straightforwardly. For organoleptic assessment of recently developed non dairy dessert, I directed a review among 20 man.

**CHAPTER 06**

**(RESULT & DISCUSSION)**

**6.3. Sensory evaluation:** I conducted a survey among 20 person. Total data are submitted below.

Name :Rashel						Product : develop of cream cheese cake				
Panelist No :						Date :20.12.2018				
<p>Instructions: Taste the given samples, then place a <math>\surd</math> mark on the point in the scale which best describes your feeling.</p>										
SCORE	SAMPLE CODE									
	Sample 1					Sample 2				
	Appearance	Flavor	Taste	Texture	Overall Acceptance	Appearance	Flavor	Taste	Texture	Overall Acceptance
(9) Like extremely	5	12	17	7	13					
(8) Like very much	2	14	19	18	15					
(7) Like moderately	4	10	4	6	8					
(6) Like slightly	1	1	2	6						
(5) Neither like nor dislike	1			1						
(4) Dislike slightly										
(3) Dislike moderately										
(2) Dislike very much										
(1) Dislike extremely										

Total responds=20

## Appearance:

### In Appearance:

25% of people liked it moderately. 20% of people liked it extremely. 45% of people liked it very much. 5% of people liked it slightly. 5% neither like.

### In Flavor:

50% of people liked it very much. 20% Of people liked it slightly.10% of people liked it moderately. And 20% dislike slightly

### In Taste:

30% of people liked it moderately. 10% of people liked it very much. 5% of people liked it extremely. 15% of people liked it slightly.30% neither like.10% dislike slightly.

### In Texture:

20% of people liked it moderately. 20% of people liked it very much. 30% of people liked it slightly. 5% of people liked it extremely.20% nether like.5% dislike slightly.

### Overall Acceptance:

40% of people liked moderately. 25% of people overall accepted it very much. 15% of people overall accepted extremely. 10% of people overall accepted it slightly.5% neither like.

## 6.2. Nutritional value of cream cheese cake:

Serving size 57gm / 1 pcs	
<b>Protein</b>	<b>3 gm</b>
<b>Fat</b>	<b>12 gm</b>
<b>Sodium</b>	<b>160 gm</b>
<b>Carbohydrate</b>	<b>25 gm</b>

## Concolution

Cream cheesecake are intake for vitamin, and other high energy foods targeted at people who require and dragger food energy but do not have time for a meal. They are different from cake. Energy in food comes from three sources: fat, protein, and carbohydrates.

The nutritious are cream cheesecake have gained more importance and popularity in the global market during recent years and today the market is offering wide variety of food product in different name. This product are intake most necessary for everybody and human being. So we are intake properly and healthy everyday.

## References

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