An experiment was conducted with five levels of total solid ( 17%, 20%, 23%,26%,and 30%) to examine the influence on the quality of ice cream. A sensory evaluation was carried out by panel of seven judges. Compare quality of ice cream by considering total solid and judges as factors.

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  | **Judges** | | | | | | |
| **Total**  **Solid**  **content** |  | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 1 | 5.72 | 5.48 | 5.78 | 5.68 | 5.48 | 5.44 | 5.45 |
| 2 | 5.58 | 5.48 | 5.78 | 5.68 | 5.48 | 5.44 | 5.45 |
| 3 | 7.54 | 7.59 | 7.68 | 7.95 | 7.84 | 7.68 | 7.87 |
| 4 | 4.32 | 5.00 | 5.36 | 4.98 | 4.87 | 4.65 | 4.00 |
| 5 | 8.52 | 8.59 | 8.2 | 8.1 | 8.54 | 8.65 | 8.87 |