

ABSTRACT

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OPTIMIZATION OF FLAVOR ACCEPTANCE OF *MATCHA CAJUPUTS*[®] CANDY WITH THE ADDITION OF OTHER FLAVORINGS

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Cajuputs candy has been developed as a functional product due to its many potential health benefits such as antimicrobial activity and therapeutic effects on sore throat conditions. Matcha is added to the formulation to contribute halitosis-reducing effects on the cajuputs candy since the components of matcha have been reported to inhibit the growth and activity of bacteria associated with halitosis and mouth infections. The flavor profile of matcha cajuputs candy was described using the quantitative descriptive analysis method. Matcha cajuputs candy possess a flavor profile consisting of cajuput, minty, cooling, spicy, warm, sweet taste, bitter taste, green tea, herbaceous, burnt notes, as well as bitter and cool after-taste. However, burnt, bitter taste, and herbaceous were determined to be the attributes contributed by matcha that were least preferable by the panelists. Thus, the objective of this study was to determine the most compatible flavor and the optimum concentration to be added to the matcha cajuputs candy formulation. The most compatible flavor to be added to the formulation was honey flavor with the concentration of B% which obtained the optimum sensory acceptance. The addition of honey flavor in the matcha cajuputs candy increased the hedonic scores to 5.3 ± 1.1 , 5.2 ± 1.2 , and 5.4 ± 1.1 in terms of the taste, aroma, and overall acceptability, respectively.

Keywords: Cajuputs candy, flavor optimization, flavor profile, matcha, quantitative descriptive analysis

References: 48 (1996-2018)