

ABSTRACT

Shania Edeline (01034170055)

THE EFFECTS OF THE RATIO OF SUGAR TO HONEY AND GELATINE CONCENTRATION TOWARDS THE PROPERTIES OF PINEAPPLE JELLY CANDY

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Jelly candy is one of many confectionery products often made with juice to improve physicochemical and nutritional profile. It has a structure highly dependent on that given by gelling agents such as gelatine. The incorporation of honey as a natural sweetener has been proven to improve texture, but the effect of its ratio to sugar towards pineapple jelly candies were to be investigated. The objectives of this experiment were to study the effects of different sugar:honey ratio (1:0, 1:1, and 0:1) and gelatine concentration (5%, 7.5%, 10%, and 12.5%) towards the physicochemical and organoleptic properties of pineapple jelly candy. The best formulation was determined and analysed for its water activity. Jelly candies of 0:1 sugar:honey ratio and 7.5% gelatine concentration had the best characteristics with a hardness value of 755.21 g, cohesiveness of 1.02, gumminess of 764.85, lightness of 44.83, °Hue of 68.54, moisture content of 56.06%, water activity of 0.728, dark yellow perceived colour (5.28), slight fruity aroma (4.13), slight fruity taste (4.08), slight sweetness (4.35), slightly not sticky (3.20), slight chewiness (4.20), neutral acceptance of fruity aroma (4.48) and fruity taste (4.45), slightly liked colour (4.85), sweetness (4.83), stickiness (4.63), chewiness (4.58), and overall acceptance (4.73).

Keywords : Gelatine, honey, jelly candy, pineapple

References : 93 (2000-2020)