

ABSTRACT

Frozen dessert are a type of frozen dessert that is popular among various groups of people, especially ice cream. However, most commercial ice cream products still use animal milk, which contains high levels of saturated fat. This study aims to develop a healthier alternative to frozen desserts by using soy milk and black sesame as a substitute for fat solids. The study was conducted using an experimental method with several variations of soy milk and black sesame paste formulations. Sensory tests were performed to evaluate taste, color, aroma, texture, and appearance, as well as acceptability testing by 30 panelists. The results showed that the combination of soy milk and black sesame seeds produced frozen desserts with satisfactory sensory characteristics and were well-received by the panelists. Based on the overall data analysis with scores above 4.4 on a 5-point scale, it is recommended that further research explore variations in ingredient proportions to enhance flavor and texture. Additionally, this formulation is considered a potential healthier alternative product and has the advantage of being environmentally friendly.

Keywords: Soy Milk, Black Sesame, Fat Solids, Frozen Dessert, substitution