

ABSTRACT

This study is based on research into the use of coconut milk and glutinous rice flour as substitutes for fat solids in mousse products. Mousse is a French dessert that contains fat solids or cream as one of its ingredients. In this study, the author aims to use coconut milk and glutinous rice flour as substitute ingredients for fat solids. The objective of this study is to determine the effect of substituting fat solids with glutinous rice flour and coconut milk on the physical and sensory characteristics of mousse products, such as texture, color, and stability. Additionally, the study aims to analyze consumer acceptance levels of mousse formulated using glutinous rice flour and coconut milk as substitutes for fat solids. This study implemented an experimental method to conduct a series of experiments to investigate and obtain experimental results. The method used in this study aimed to determine consumer acceptance of glutinous rice flour and coconut milk mousse through a series of organoleptic and hedonic tests. The participants in this study consisted of 30 panelists, including 3 academic researchers, 3 researchers from the culinary industry, and 24 untrained panelists from the general public. The sampling technique used was purposive sampling, which involves the deliberate selection of participants based on criteria relevant to the research objectives. Data collection was conducted through the completion of organoleptic and hedonic test questionnaires. Participants were asked to evaluate the product based on taste, color, aroma, texture, appearance, and level of preference (hedonic). The instrument used was a Likert scale-based evaluation sheet ranging from 1 to 5, from “very unpleasant/unliked” to “very pleasant/liked.” The expected research results indicate that mousse made from glutinous rice flour and coconut milk achieves good acceptance levels in terms of taste, color, aroma, texture, and appearance. The recipe formulation for glutinous rice flour and coconut milk mousse yields the highest average scores across all evaluation parameters, categorized as “very liked” by the panelists. The fat content of coconut milk-based mousse is lower than that of whipping cream-based mousse, making this product healthier and more economical.

Keywords: Sticky Rice Flour, Coconut Milk, Mousse, Dessert