

ABSTRACT

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Study Program : *Hotel Business*
Title : *Trial Production of Chocolate Mousse Using Aquafaba As
An Egg White Replacement*

This study was to determine the development of aquafaba which can be a substitute of the basic ingredients of egg white in pastry products, specifically chocolate mousse. The goal of the study is to determinate or prove whether egg whites could be replaced with aquafaba obtained from soaked canned chickpeas (garbanzo). The preparation used in this study is an experiment method by performing two behaviors with soaking water for canned chickpeas (garbanzo) because it can produce good pastry chocolate mousse products. Descriptive analysis methode is used to analyze the results of observations from expert panelists based on the organoleptic test approach. Then, it can be seen that the water soaked in canned chickpeas (garbanzo) can be used as a substitute for egg whites which produces a good appearance, taste, aroma and texture in chocolate mousse products.

Keywords: food product experiment, pastry product, aquafaba, chocolate mousse, chickpeas (garbanzo).