

ABSTRACT

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Study Program : *Hotel Business*
Title : *Product Trial Mousse with Instant Coconut Milk as Cream Substitute*

Mousse is a sweet or savory dish made as a smooth light mass with whipped cream and beaten egg white, flavored with chocolate, fish, etc., and typically served chilled. This dessert is very famous throughout Europe to Asia but unfortunately cream is an ingredient that is not widely available in Indonesia. Therefore, this product trial aims to substitute the main ingredient in mousse which is cream, into coconut milk which is widely available and easy to be found in Indonesia. The trial start with 100 percent of coconut milk until 40 percent of coconut milk as pre-trial. As the result from pre-trial, we found that scale from 40 percent to 55 percent of coconut milk are the best composition for the mousse. The data were analyzed using SPSS platform. Then, we conducted the organoleptic test which includes difference test called Paired Sample T-test. The results showed that coconut milk can be used as a substitute for the cream in the making of mousse is 55 percent. After that, we used the result of organoleptic ratio between coconut milk and cream to be used on hedonic test. In hedonic test, we tested two different brand coconut milk in Indonesia, which Brand Kara and Brand Sasa. The research was conducted using favorability test which include 170 persons from teenagers to elders. As the result form hedonic test, we found that Brand Sasa are mostly liked from all the panelists with the aspect of color, scent, texture, and taste. The panelist who mostly liked the Brand Sasa is female teenager who already test mousse.

Keyword: *Coconut milk, pastry, cream, mousse*