

ABSTRACT

Es puter is a traditional coconut-milk based cold dessert originated from Indonesia. It generally consists of simple ingredients such as water, coconut milk, sugar, maize flour, and salt. In traditional manufacturing of *es puter*, it is uncommon to incorporate additives such as stabilizer into the formulation. This results in the final *es puter* product having high moisture content, which results in a final product with low stability. This low stability will result in a rapid deterioration of the *es puter* sensorial properties over its storage period. To overcome this problem, a preliminary study was done and found that reformulation of traditional *es puter* resulted product with similar sensory properties as the original formula. In the preliminary study, the reformulation of the *es puter* consisted of the following changes: addition of 0.1% carrageenan, 0.1% guar gum, and partial substitution of 10% sugar with high fructose corn syrup. In this research, the reformulated *es puter* was compared to control (original *es puter*) for its sensorial attributes such as texture, ice crystal, coconut aroma, and taste. The attributes were measured every week over ten weeks period based on liking of 20 untrained panelists. Overall, the hedonic score for the reformulated samples are higher compared to control. In addition, the hedonic score for the reformulated *es puter* remained consistent for a longer period of time, which indicates better stability of the sample. Other than that, result also showed that the hedonic scores of reformulated *es puter* stored after 5 weeks was still comparable with control *es puter* stored at after only 1 week. In conclusion, by adding a combination of stabilizers consisting of 0.1% carrageenan and 0.1% guar gum, and substituting sugar content with high fructose corn syrup by 10% resulted a better *es puter* stability with higher hedonic scores.