ABSTRACT

PT. Symrise Indonesia develops novel fragrance, flavor, natural nutrition, and cosmetic components. They provide unique ingredient solutions and boost value propositions to the food and beverage, aquafeed, and pet food businesses in the areas of flavor, nutrition, and health. Lately, bakery goods are becoming more popular worldwide due to their availability, affordability, convenience, and taste. Cookies are the most commonly eaten bakery snack worldwide. Sugar is one of the main ingredients in cookie recipes that makes cookies in general have a high level of sugar. A Symrise's tool, called Symlife Sweet Modulation was applied to solve the issues created due to sugar reduction of cookie base. This study develops cookies with a comparable sweet taste and preference to full sugar and determines how it impacts texture, moisture, and color. Five cookie types with different sweet modulation flavors were tested at identical sugar amounts. The statistic used for texture, moisture content, and color is one-way ANOVA with 3 technical replicates. The method used for texture was three-point bend test and for the moisture content the setting parameters 95°C and fast were used. The color of the cookies were analyzed using the colorimeter. 9-point hedonic was used to examine panelists' preferences, descriptive statistics and Kruskall-Wallis were employed to evaluate the differences between samples. The most preferred cookie is F4 which is the reduced sugar cookie that contains sweet modulation B. The texture, color, and moisture content were impacted by maltodextrin as a filler, sucrose, and baking process. Sweet modulation and formulation affects cookie acceptability. Texture, moisture content, and color were also related to sensory acceptance.

Keywords : Reduce sugar cookie, Sweet modulation flavor, Physical properties, Consumer acceptance