ABSTRACT

Every year, the vegetarianism rate has grown significantly. According to data gathered from 4.3 million people in the Asia Pacific area, a low-meat or vegetarian diet has been adopted by up to 36% of consumers. The demand for vegetarian foods rose as people's understanding of health issues, environmental protection, animal rights, and ethics increased. Consumer adoption of meat substitutes is influenced by its texture, flavor, and taste. This study aims to determine how various storage conditions (room temperature and low temperature) affect the organoleptic properties and physical characteristics of vegan floss over the course of a 45 days period. The samples physical analysis (water activity (Aw), moisture content (WC%), color (L*, a*, b*)), and sensorial properties using a 9-point hedonic scale (aroma, taste, color, texture, and overall acceptability) were analyzed. Based on the results obtained, there was no significant difference between the day 0 vegan floss and the day 45 vegan floss that is stored in chiller condition, while there was a significant difference between the day 0 vegan floss and the day 45 vegan floss that was stored in room temperature. These results indicated that the vegan floss stored for 45 days in chiller condition temperature maintains its desired quality that is similar to the day 0 vegan floss.

Keywords : Vegan floss, shelf life testing, storage condition, physical analysis, sensory evaluation