

ABSTRACT

The internship at PT. Symrise, a global manufacturer of flavors and fragrances, offered valuable practical experience in the food industry, specifically in flavor application for the sweets and beverages department. Tasks included compounding prototypes, analyzing physicochemical properties, and contributing to sensory evaluations. The focus on developing flavors for diverse products, such as ready-to-drink beverages and bakery items, provided a well-rounded experience. Contributions to the analysis of flavored carbonated soft drinks revealed variations in pH values and titratable acidity percentages, influencing taste perceptions. The total soluble solids content aligned with industry standards. Sensory evaluations of sweetened condensed milk prototypes showed alignment with market products, though inconsistent rankings among panelists and potential sensory fatigue were acknowledged as challenges. Recommendations include exploring additional sensory analysis techniques for a comprehensive evaluation and understanding consumer habits for enhanced precision. The internship emphasized the importance of aligning prototypes with consumer preferences and provided insights into the product development process. Overall, this experience equipped the intern with essential skills for a rewarding career in the dynamic food industry.

Keywords: Internships, PT. Symrise, flavors, pH values, total soluble solids, sensory evaluations & analysis, sweetened condensed milk, carbonated soft drinks, consumer preferences