

ABSTRACT

The internship report highlights the work as a Research and Development intern for five months carried out by the authors in PT Nutrifood Indonesia. It is a limited liability company that operates in the food industry and specializes in producing healthy foods and beverages. The intern was responsible for new product development and enhancing existing orange powder drinks and RTD products (oat and almond). Moreover, the intern must complete the internship project titled "Development and Sensory Analysis of Different Gelling Agents on No-Sucrose Banana Chocolate Pudding." The research will assess consumers' acceptance and preference for sucrose in Banana Chocolate Pudding with different gelling agents CG (Carrageenan), GG (Guar Gum), and GC (Gelatin and carrageenan) on pudding appearance, color, aroma, taste, sweetness, texture, and overall liking. The sensory evaluation method was done by 30 internal company panelists and consisted of (1) a Concept test, (2) a 6-point hedonic scale, and (3) a ranking test. The data were analyzed further using Microsoft Excel and IBM SPSS Statistics 26. The result was that appearance, sweetness, aroma, and aftertaste had a significance value < 0.05 , considered not significantly different. In contrast, texture and overall liking got the significance value > 0.05 , which was considered considerably different. For the ranking test, sample GC got the first rank, followed by CG and GG for the least preferred sample.

Keywords: *Gelling agent, Overall Liking, Product Development, Sensory Evaluation, Texture*