

ABSTRACT

Pastry is one of the most popular bakery products for giving a multi sensory experience. "5 Days Croissant" is a product by PT Prima Top Boga commercialized in Indonesia stores with a theoretical shelf life of six months. This project is aimed to analyze the quality difference of this product with chocolate and cheese variations that are stored at room temperature and freezer in real time by conducting monthly checking to validate the theoretical shelf life. The quality checking parameters are including color and mold observation, and spoiled taste identification which take place in the RnD room of PT Prima Top Boga with three panelists who are the RnD staff. In addition, firmness analysis is also conducted using TVT 6700 once every three months. The samples are obtained from the production department and the data will then be statistically analyzed in SPSS using the independent T test method. No pattern is observed for the croissant color changing from both variants and there is also no mold seen. Taste changes started in March for chocolate and the cheese experienced changes in April. The firmness of both chocolate and cheese decreases from February to May, however all results show that the storing temperature does not affect the parameters significantly from February until May.

Keywords: Croissant, shelf life, color, taste, mold, texture, firmness, freezer, room temperature