

## ABSTRACT

Obesity has become one of the major health problems that increase the level of consumer awareness to seek healthy food choices. *Greek Yogurt (GY)* is a dairy product that is suitable for alternative substitution of cream cheese (*CC*) in the production of cheesecake. This study aims to determine the effect of using different types of *GY* on cheesecake application as a substitution for (*CC*). The analysis will be evaluated on the physical and chemical properties of cheesecake including color, texture, viscosity, and pH, followed by sensory evaluation using a 9-point hedonic scale test. Four formulations were developed: formula 1 (Control), formula 2 (Original), formula 3 (High Protein), and formula 4 (Low-Fat). Results show that there were significant differences ( $p < 0.05$ ) in pH, texture, viscosity, and color. The *HP* sample had the lowest pH value, which is associated with higher acidity levels and an increase in hardness. The control sample had increased viscosity as the fat content increased, whereas the moisture level decreased. The 9-point hedonic scale test was evaluated in terms of taste, texture, odor, and overall acceptability. There were no significant differences between all four samples. To conclude, Greek yogurt can be a suitable alternative to cream cheese substitution in making a healthy cheesecake.

**Keywords:** *Obesity; Cream cheese; Greek yogurt; Cheesecake*