

## ABSTRACT

Increasing demand as well as interest for plant-based ingredients such as konjac was occurring. Additionally, in order to stabilize the prices, extend shelf life, and enhance added value of peaches, various processing methods and products must be developed. White peach has a good insight from the market due to its premium imported fruits that can't be cultivated in Indonesia. However, in this study, the project's scope was to investigate the potential and application of white peach in the plant-based jelly products by analyzing the physicochemical (pH, °Brix) and organoleptic properties (9-point hedonic scale test, preference ranking test) on konjac jelly. Different concentrations of peach juice (5%, 10%, and 15%) were used to add value on the konjac jelly. For the physicochemical properties, there was a significant difference on °Brix, while there was no significant difference on the pH. Additionally, on the organoleptic's 9-point hedonic scale test, there was a significant difference between all samples on texture and appearance, and there was no significant difference on the aroma and taste of konjac jelly. Based on the preference ranking test, there was a significant difference on the results meaning that the results were distributed consistently by the panelists. Additionally, 15% addition of peach juice was considered as the right amount used in konjac jelly, and 5% addition of peach juice was considered as the least preferred amount used in konjac jelly. However, future studies with more untrained panelists conducting in sensory booths, and further type of analysis on the physicochemical properties with measuring the initial characteristics of white peach on the konjac jelly are also needed for more accurate results.

**Keyword(s):** *Konjac jelly, White peach konjac jelly, White peach, Fruit, Gelatin replacer, Plant-based jelly, Physicochemical properties, Sensory properties*