

EFFECT OF UNSWEETENED APPLE (*Malus domestica*) ON
TASTE CHARACTERISTICS AND SENSORIAL ACCEPTANCE
OF LITCHI (*Chinese Litchi*) PADDING

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**EFFECT OF USING APPLE (*Malus domestica*) ON PHYSICAL
CHARACTERISTICS AND SENSORY ACCEPTANCE OF
LYCHEE (*Chinese litchi*) PUDDING**

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DECLARATION

I hereby declare that this research is based on my original work except for quotations and summaries which have been acknowledged.

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**THE EFFECT OF USING APPLE (*Malus domestica*) ON PHYSICAL
CHARACTERISTICS AND SENSORY ACCEPTANCE
OF LYCHEE (*Chinese litchi*) PUDDING**

ABSTRACT

This study was conducted to determine the effect of using apple on physical characteristic and sensory acceptance of lychee pudding when in combination with lychee and apple puree are used instead of mango puree. Six sample of puddings were prepared in which one one sample control with 100% of lychee puree and five samples which are pudding with 90% lychee and 10% apple puree, 80% apple and 20% apple puree, 70% lychee and 30% apple puree, 60% lychee and 40% apple puree, and also 50% lychee and 50% apple. Research was shown that percentages of pH, total soluble solid, colour, and texture were different with increased apple puree. Addition of apple puree increased the texture values were decreased in order with the formulation. A group of 50 untrained panels were involved in the sensory evaluation. Affective test of pudding showed significant different at $p < 0.05$ in all of the sensory attributes such as colour, odour, taste, texture and overall acceptance. Pudding with 50% lychee and 50% apple puree was widely accepted by panelists followed pudding with 60% lychee and 40% apple puree. Pudding with 50% lychee and 50% apple also were showed highest mean score for all sensory attribute such as colour, odour, taste, texture, and overall acceptance. From the result, using apple on physical characteristic of lychee pudding was effected to colour, taste and texture. Apple used in lychee pudding were suitable with lychee characteristic.

KESAN PENGGUNAAN EPAL TERHADAP CIRI-CIRI FIZIKAL DAN PENERIMAAN SENSORI PUDING LAICI

ABSTRAK

Kajian ini dilakukan untuk melihat kesan penggunaan epal terhadap ciri-ciri fizikal dan penerimaan sensori puding laici bagi menggantikan puri mangga. Terdapat enam sampel puding yang dihasilkan yang terdiri daripada satu sampel kawalan iaitu puding daripada 100% laici puri, dan lima sampel kajian iaitu puding dengan 90% laici dan 10% epal, 80% laici dan 20% epal puri, 70% laici dan 30% epal, 60% laici dan 40% epal, dan juga 50% laici dengan 50% epal. Kajian ini menunjukkan pertambahan penggunaan epal dalam formulasi mengubah nilai untuk ujian ciri-ciri fizikal seperti pH, tekstur, kandungan pepejal larut, dan warna. Pertambahan penggunaan epal juga mengurangkan nilai tekstur dimana ia semakin kurang kenyal. 50 panel tidak terlatih telah terlibat dalam penilaian sensori ke atas enam sampel puding. Ujian afektif menunjukkan bahawa terdapat perbezaan yang signifikan ($p < 0.05$) antara semua atribut sensori yang diuji iaitu warna, tekstur, bau, rasa, dan penerimaan keseluruhan. Puding dengan 50% laici dan 50% epal puri paling diterima sekali diikuti oleh puding dibuat dengan 60% laici dan 50% epal puri. Puding dengan 50% laici dan 50% epal puri juga mendapat min skor tertinggi bagi semua atribut penilaian sensori. Dari keputusan, ia menunjukkan penggunaan epal dalam ciri-ciri fizikal puding laici mengubah atau mempengaruhi warna, bau dan juga tekstur puding itu sendiri. Penggunaan epal dalam puding ini adalah sesuai dengan kombinasi ini.