

## ABSTRACT

**Berlian Septina. B.1710058.** Evaluation of the Sensory Profile of Carrot (*Daucus Carota* L.) and Tomato (*Lycopersicum Esculentum* Mill.) Pudding with the CATA (Check-All-That-Apply) Method. Supervised by Tiana Fitrilia and Erna Puspasari.

Pudding is a dessert made from starch that is processed by boiling to produce a gel with a soft texture. In its processing, pudding can be combined with local raw materials, one of which is carrots and tomatoes. This study aims to identify the sensory profile of carrot and tomato pudding with four types of treatments which were then sensory tested with hedonic and CATA (Check-All-That-Apply) tests. The analysis used in CATA includes Cochran's Q test, correspondence analysis, principal coordinates analysis (PCoA), and penalty analysis and preference mapping using XLSTAT. Based on the test results, there are 13 sensory attributes including yellowish-orange color, reddish-orange color, solid appearance, soft texture, sweet milk aroma, not fishy aroma, fresh aroma, sweet taste, fresh milk pudding flavor, vegetable and fruit flavor, silky mouthfeel, and mouthfeel lips and leaf coating. where each treatment produces different sensory characteristics. Statistical analysis showed that the addition of tomato fruit was significantly different except for the attribute of forming 1 phase based on Cochran's Q test. The ideal carrot and tomato pudding according to panelists is the sweet taste, fresh milk pudding flavor, and fresh aroma, while the sweet taste attribute is included in the must-have group. Then mapping consumer acceptance of the product was carried out and it was found that the average level of consumer acceptance was 20% - 80%.

**Keywords:** pudding, carrot, tomatos, CATA, sensory evaluation

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**Berlian Septina. B.1710058.** Evaluasi Profil Sensori Puding Wortel (*Daucus Carota* L.) dan Tomat (*Lycopersicum Esculentum* Mill.) dengan Metode CATA (*Check-All-That-Apply*). Dibawah bimbingan Tiana Fitrilia dan Erna Puspasari.

Puding merupakan hidangan penutup (*dessert*) yang dibuat dari pati yang diolah dengan cara merebus sehingga menghasilkan gel dengan tekstur yang lembut. Pada pengolahannya puding dapat dikombinasikan dengan bahan baku lokal, salah satunya yakni wortel dan tomat. Penelitian ini bertujuan untuk mengidentifikasi profil sensorial puding wortel dan tomat dengan empat jenis perlakuan yang kemudian diuji sensorial dengan uji hedonis dan CATA (*Check-All-That-Apply*). Analisis yang digunakan dalam CATA meliputi uji *cochran's Q test*, *correspondence analysis*, *principal coordinates analysis* (PCoA), dan *penalty analysis* serta *preference mapping* menggunakan perangkat XLSTAT. Berdasarkan hasil uji menunjukkan ada 13 atribut sensorial meliputi warna oranye kekuningan, warna oranye kemerahan, penampakan padat, tekstur lunak, aroma susu manis, aroma tidak amis, aroma *fresh*, rasa manis, rasa puding *fresh milk*, rasa sayur dan buah, *mouthfeel silky*, dan *mouthfeel lips and leaf coating*. Dimana setiap perlakuan menghasilkan karakteristik sensorial yang berbeda. Analisis statistik menunjukkan bahwa penambahan buah tomat berbeda nyata kecuali atribut terbentuk 1 fase berdasarkan uji *Cochran's Q test*. Puding wortel dan tomat yang ideal menurut panelis adalah rasa manis, rasa puding *fresh milk* dan aroma *fresh*, sedangkan atribut rasa manis masuk dalam kelompok *must have*. Kemudian dilakukan pemetaan penerimaan konsumen terhadap produk dan diketahui bahwa rata-rata tingkat penerimaan konsumen sebesar 20% - 80%.

**Kata kunci:** puding, wortel, tomat, CATA, evaluasi sensorial

