

5 CONCLUSION AND SUGGESTION

5.1 Conclusion

- The proximate test result shows that the pilot plan sample using non-palm based emulsifier, as a replacement in non-dairy creamers, is not significantly different from the reference.
- Based on the internal sensory test, samples between one another also have a similar performance in taste, mouthfeel, and appearance with the reference.
- This sensory data is supported by CAR test results that show that samples (S0161, S0162, S0163, S0164, and 60S) are not significantly different with the reference in the attribute appearance, taste, mouthfeel and after taste samples are comparable and having a similar profile.
- Although there are no significant differences between the samples, the products with emulsifiers B give the best performance in each application, and the selection of S0163 is supported with a lower concentration of additives so that it would help cost-effectiveness.

5.2 Suggestion

- Further research is necessary to study the shelf life and to monitor product performance and taste as its age.

