

ABSTRACT

The purpose of this research is to learn the correlation between black tea powder to the sensory quality change from dark chocolate products. The advantages of this research are to learn and also giving information to the public about the using of black tea powder as one of diversified product from dark chocolate processed by adding black tea powder.

The method that was used for this research is linear regression, as for the factor used is a variation of black tea powder concentration with 0%, 2%, 3% and 4%. Physical response for the dark chocolate product with the addition of black tea powder are the color and the texture (firmness and stickiness). Organoleptic response based on QDA test (quantitative descriptive analysis) towards flavors attribute and taste as well as consumer acceptance test based on hedonic quality test and a ranking test for flavors attribute of sweet taste, bitter taste, and a special flavor of black tea and texture (wax mouthfeel).

The result showed that the sample code A1 (black tea powder 2%) is a dark chocolate product with the addition of a black tea powder that were selected by the consumer acceptance test, there are the hedonic quality test and the ranking test.

Keywords: black tea powder, dark chocolate, sensory quality

