

ABSTRACT

In Indonesia, the utilization of green grass jelly in the food world is still not optimal, this is indicated by the minimal variety of dishes with green grass jelly as the basic ingredient in the market. This study examines the modernization process of green grass jelly ice into a modern dessert in the form of mousse by using a food deconstruction technique approach to create new sensations, textures, and presentations while maintaining the original, familiar taste of the dish to attract modern market tastes measured through organoleptic and hedonic tests by 30 panelists to assess the level of consumer acceptance of the taste, color, aroma, texture, and appearance of green grass jelly ice mousse products. Organoleptic and hedonic tests stated an average value of 47% in terms of aroma, 63% in terms of texture, 57% in terms of color, 80% in terms of appearance, and 53% in terms of taste. Overall, the results of the study indicate that the deconstruction product of green grass jelly ice into mousse as a modern dessert can be well accepted by panelists in terms of appearance as the attribute with the highest assessment.

Keywords: Deconstructed Food, Green Grass Jelly, Mousse