

ABSTRACT

Black glutinous rice contains high levels of fiber, antioxidants, and minerals, making it a potential alternative food ingredient in the production of healthy frozen desserts. This study aims to explore the utilization of black glutinous rice as the main ingredient for sorbet. The method used was a quantitative approach through organoleptic and hedonic tests involving 30 panelists. The results showed that sorbet with a 50% concentration of black glutinous rice obtained the highest scores in taste, color, texture, appearance, aroma, and overall preference among the panelists. Statistical tests indicated a significant effect of varying black glutinous rice concentrations on the sensory quality of the sorbet. In addition, fiber and antioxidant content increased with higher concentrations of black glutinous rice. The findings of this study indicate that black glutinous rice is effective as an alternative ingredient in making healthy sorbet and has the potential to be developed as an innovative local food with economic value.

Keywords: Black Glutinous Rice, Frozen Dessert, Sorbet, Innovation, Organoleptic.

