

Research Article

Onde-Onde Premix

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Abstract: *Onde-onde is a popular and favourite traditional Malay dessert in Malaysia. The aim of this study was to formulate convenient onde-onde premix with different fillings (palm sugar, milk chocolate and white chocolate). The main ingredients of the premix were glutinous rice flour, pandan powder and rice flour. The premixes and respective fillings were measured and packed until further analysis. Sensory evaluation of different variations of onde-onde made using the premix was performed using the 9-point Hedonic scale to evaluate the sensory attributes such as colour, aroma, flavour, texture, sweetness, and overall acceptability using thirty untrained panellists. Results showed that onde-onde with white chocolate was the most preferred with the highest mean score obtained for the following sensory attributes: flavour, sweetness, and overall acceptability. Onde-onde premix formulated with different fillings is expected to ease consumers in the preparation and ensure preservation of product consistency and authenticity.*

Keywords: *Onde-onde premix; Malay dessert; palm sugar; chocolate.*



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1. INTRODUCTION

Globalization, food technology, and time constraints are among the reasons why the younger generation prefers ready-to-eat foods to traditional foods (Shazali et al., 2017). Onde-onde premix is one of the food innovations in bakery-related premixes such as cakes, cupcakes, and others. Thus, this product can be easier for consumers to make the traditional dessert without having to worry the dessert spilling out. This study discovered that certain individuals who make these desserts do not achieve perfect results. Due to the desire to keep up with modern culture, traditional Malaysian cuisine has undergone a process of evolution and innovation (Khairunnisa & Nor, 2021). Some of the dough is too soft owing because use of too much water and the small chunks of palm sugar which does not give a balanced taste to the dessert. This premix not only benefits housewives or women but it may also benefit any individual, despite adolescence or mature age. Many commercial premixes in the market nowadays use synthetic coloring and flavoring. The premix come out by used pandan powder which the colour extract from naturally pandan leaves which have scent of pandan. The premix can be made by adding liquid which is water. The final result depends on the substances supplied. Onde-onde premix comprises starch; using glutinous flour and rice flour, milk chocolate and white chocolate as the filling. Malay kuih, also known as Malay dessert, is a food made with particular raw materials, methods, procedures, techniques, materials, and equipment, and whose recipes have been passed

down from generation to generation (Humairah et al., 2015). The market grows because of an increasing interest in health and fitness, increasing demand for nutritious foods, and the convenience of using food premixes as a single ingredient instead of several (Research & Market, 2018).

2. METHOD & MATERIAL

2.1 Material

Materials for onde-onde premix were purchased from online market platform and local supermarkets. The percentage of ingredients needed to create Onde-onde Premix is shown in Table 1.

Table 1. Formulation of Onde - Onde Premix

Ingredient	Control (%)	Variation 1	Variation 2
Glutinous rice flour	65.5	65.5	65.5
Palm sugar	16	0	0
Milk chocolate	0	16	0
White chocolate	0	0	16
Rice flour	12	12	12
Pandan powder	6.5	6.5	6.5

Variations:

Control – palm sugar filling

Variation 1- milk chocolate filling

Variation 2 – white chocolate filling

2.2 Method

The processing step of onde-onde premix

a. Measuring

Glutinous rice flour, rice flour, pandan powder, palm sugar, milk chocolate and white chocolate are measured according to the recipe.

b. Chopping

Palm sugar, milk chocolate and white chocolate are chopped into a smaller cube size.

c. Packing

Glutinous rice flour, rice flour, and pandan powder were put into an aluminium zip lock bag. Same goes to the three different fillings. The zip lock bag of mixing flour and fillings will be put into a box.

2.3 Consumer Acceptance Test

The purpose of the sensory evaluation is to evaluate the acceptance of the product based on color, aroma, texture, flavor, sweetness and overall acceptance. The 30 panelist is among the students of UiTM Cawangan Terengganu Kampus Dungun. The onde-onde given to the panel has been packed in clear plastic and labeled with a three random digit number and a sequence variation using permutation number to avoid bias in the Google form. The total of onde-onde sample is 90 pieces since

1 piece was provided for every variation. To obtain more accurate results and a high level of sensory satisfaction among the panelists, the 9 -point hedonic scale were used, where 1 score for dislike extremely while 9 is liked extremely. The only thing that differs between these variants is the type of fillings; palm sugar, milk chocolate and white chocolate.

3. FINDINGS

3.1 *Onde-onde Premix Characteristics*

The only difference between the three variations of onde-onde is the filling, which varies between palm sugar, milk chocolate, and white chocolate. It is in a powder form with lightly green pandan colour accompanied with suggested filling. The onde-onde then can be prepared into a spherical shape with suggested weight of each onde-onde is 13 g, while the weight per pack of onde-onde premix is 308 g. Onde-onde has a soft and chewy texture. The onde-onde premix can be stored at room temperature in dry storage section.



Figure 1. Onde-onde Premix in packaging

3.2 *Consumer Acceptance*

Customer acceptance is the process by which an assessment is made of whether it is sensible (or not) to do business with a particular customer or prospect. A mean score of sensory evaluation of Onde-onde premix is shown in Table 2 with 3 samples. Color, aroma, texture, flavor sweetness and overall acceptability were the attributes being evaluated. Control is the original version of onde-onde, which consists of palm sugar. Variation 1 is onde-onde with milk chocolate filling and Variation 2 is onde-onde with white chocolate filling.

Table 2. Sensory result of Onde-onde Premix

Attributes	Control	Variation 1	Variation 2
Colour	8	8	8
Aroma	8	8	8
Texture	8	8	8
Flavour	9	8	9
Sweetness	8	8	9
Overall acceptability	9	8	9

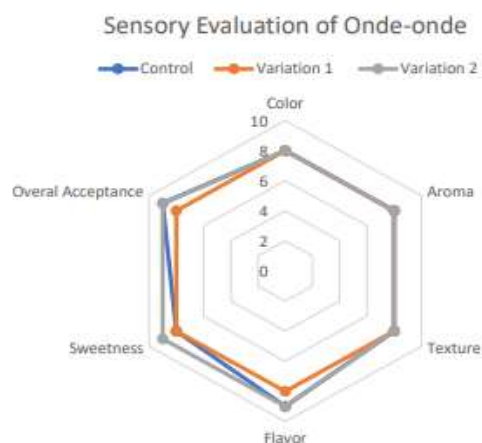


Figure 2. Sensory evaluation of Onde-onde

4. DISCUSSION

Color, aroma, texture, flavor, sweetness, and overall acceptance are the qualities that were evaluated for onde-onde samples. In order to determine which variation is the panelists' top choice, the mean scores for the Control, Variation 1 and Variation 2 are obtained. Control is the original version of onde-onde, which consists of palm sugar. Variation 1 is onde-onde with milk chocolate filling and Variation 2 is onde-onde with white chocolate filling. Results are shown in Table 2 and Figure 2.

The filling for onde-onde varies according to the variation. All three varieties received the same scores for color, aroma, and texture since the dough is described as being chewy and not too thick while still having a pleasing color and aroma. Control and Variation 2 both obtain a mean score of 9, whereas Variation 1 only receives an 8 for the flavor profile. This shows that both the original onde-onde and the white chocolate version of onde-onde filling are beloved by the panel. Additionally, as evidenced by the result, panels like the sweetness of Variation's 2 onde-onde the most. This is because it earns the greatest mean score when compared to the other variations. From the results, Variation 2 is the most acceptable onde-onde variation among the three because it receives the best scores for most characteristics, with the exception of color, aroma, and texture, leading to its selection for commercialization.

5. CONCLUSION

In conclusion, Onde-onde premix is a product that offers lower ingredient inventories and quality expenses without adding elements that can affect the final product's taste or texture. Additionally, Onde-onde premix utilized easy recyclable packaging that substantially decreased the quantity of waste produced. The recommendation for Onde-onde premix includes varying the filling of onde-onde. Research should be done to determine the filling that will be suitable for onde-onde other than chocolate and palm sugar filling.

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