



## Sensory Properties of Chocolate Truffles and Peanut Butter as Affected by Onion Skin Powder Addition

\* Celale KIRKIN<sup>a</sup> , Merve ÇINAR<sup>b</sup> , Bade DERİNDERE<sup>b</sup> , Keri ERIKMAN<sup>b</sup> ,  
Naz ONURAL<sup>b</sup> 

<sup>a</sup> Istanbul Technical University, Faculty of Chemical and Metallurgical Engineering, Department of Food Engineering, Istanbul/Turkey

<sup>b</sup> Özyeğin University, School of Applied Sciences, Department of Gastronomy and Culinary Arts, Istanbul/Turkey

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### Abstract

Onion skin is a valuable waste product with good bioactive properties, and its utilization as an ingredient in foods would be beneficial. Thus, chocolate truffles added with 5% and 10% onion skin powder (OSP), and peanut butter samples added with 3% and 6% OSP were prepared. The effects of the OSP on the sensory properties were investigated. The flavor and overall acceptance of chocolate truffles decreased as OSP content increased. The OSP addition decreased the internal color and oiliness of chocolate samples. The bitterness of the control was not different from that of 5% OSP containing chocolate truffles. The addition of OSP to the chocolate truffles did not affect the odor and sweetness. The odor, color, oiliness, and texture of peanut butter added with OSP did not change. The OSP addition of up to 3% did not affect the sensory properties of peanut butter, while 6% OSP decreased the flavor, sweetness, and overall acceptance compared to the control.

### Article Type

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\* Corresponding Author  
E-mail: kirkin@itu.edu.tr (C. Kirkin)