

ABSTRACT

Edamame is a food that has high nutritional value and provides health benefits. However, in the processing process, it often produces organic waste in the form of edamame skin. To overcome this problem, researchers innovated by utilizing edamame skin, which has always been considered waste, processed into flour as the main ingredient in making healthy snacks. The edamame skin turns out to contain various contents that have the potential to provide health benefits. This study aims to formulate an innovative recipe for edamame skin-based flour as a healthy, plant-based snack and to determine consumer acceptance of innovative edamame skin-based flour products as healthy, plant-based snacks. This study uses an experimental method to find the right formulation for innovative edamame skin-based products as healthy, plant-based snacks. To test consumer acceptance, researchers use organoleptic tests to assess taste, texture, aroma, and appearance which will be tested by 30 panelists consisting of trained panelists and general panelists. The innovation formulation of edamame skin flour has been successfully carried out with the composition of ingredients namely edamame skin flour, cornstarch, salt, vanilla, sugar powder, chicken eggs, garlic powder, and honey producing snacks with a balanced taste, crunchy texture, distinctive aroma, and attractive appearance that is highly accepted by consumers, with a total acceptance rate reaching 90% in all organoleptic test parameters. This innovation also contributes to reducing edamame skin waste and provides an alternative plant-based functional food product that is environmentally friendly and has added value.

Keywords: *Edamame, Healthy snacks, Organoleptic test, Innovation, consumer acceptance*