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## DEVELOPMENT OF CHOCOLATE ALTERNATIVE USING AVOCADO SEED (*PERSEA AMERICANA*) – A REVIEW

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**Abstract:** With increasing consumer demand for sustainable and health-conscious food options, there is a growing interest in finding alternative ingredients to replace traditional ones. Avocado seeds, often regarded as waste, present a promising opportunity due to their unique nutritional and functional properties. This review explores the potential of avocado seeds (*Persea Americana*) as a novel substitute for cocoa in chocolate production. It examines the nutritional benefits of avocado seeds, highlighting their high fiber content and bioactive compounds that could contribute to a healthier chocolate alternative. The review also discusses the various processing methods required to transform avocado seeds into a viable chocolate product, including techniques to address their inherent bitterness and achieve desirable texture and flavor. Furthermore, it assesses the sensory characteristics of avocado seed-based chocolate and its market feasibility compared to traditional chocolate. Challenges in production and consumer acceptance are addressed, along with future research directions for advancing this innovative approach. Overall, the review provides a comprehensive overview of avocado seeds as an eco-friendly and nutritious alternative in the chocolate industry.

**Keywords:** Avocado Seed, Chocolate Alternative, Innovation, Sustainable, Nutrition