The development of new products has been constantly innovating, in order to meet consumer needs. Currently seeking out food products that meet their nutritional needs and that can contribute to the strengthening of their health and maintain your wellness. Allied to this consumer demand for healthy foods with attractive sensory characteristics, as well as having practical preparation. There is also a concern to meet a specific niche that they are children. Given these expectations has been the petit suisse. The aim of this study was to develop a petit suisse added of carrot, orange and honey, and thus obtain a product rich in nutrients. Three formulations were developed, Formulation 1: with addition of 15% honey and 18.4% milk cream, Formulation 2: with addition of 17% honey and 16.4% Milk cream, and Formulation 3: contained 19% honey and 14.4% of milk cream. The sensory evaluation was performed with untrained panel sensory (n=80), through acceptance tests with hedonic scale evaluating the attributes of color, flavor, texture and global acceptance. Statistical analysis. ANOVA test was used to determine significant differences between samples. The results indicate that the Formulation 1 with lesser amount of honey and greater amount of milk cream, has better acceptance than the other samples (p≤0.05). In conclusion, this study allowed the development a new food product with good acceptability and highly nutritious and practical for consumption.