

ABSTRACT

Red beans are commodities that have nutritional value, but in the use of red beans do not have variations in the processing, therefore the use of red beans is still rarely used. The existence of this study aims to determine the formulation of red bean-based candy compote and acceptance of consumers. The author uses a well known experimental method that the innovation of red bean candy compote can be said to be successful, because based on the organoleptic test the positive value received from the public (panelist) with a percentage of 85.5%, which means that the red bean candy companion is preferably started from taste, aroma, texture, color and physical. The results showed the prescription of red bean-based candy compote as a substitute for sweet potatoes with the formulation of red bean candy composition, among others, the use of red bean puree as much as 80% and starch of 20%. For the manufacture of red bean candy, the puree of beans used is not less than 80% and the starch is not more than 20%, so the taste and texture of red beans is felt. To simplify the making of candil can be used red bean flour with percentage of 80% red bean flour and 20% starch starch.

Keywords: Candil Fruit, Red Bean, Sweet Potato.