

ABSTRACT

This research is motivated to know how big influence of mustard as natural dye in making green velvet which usually mustard is used as a complement of meatball noodles or fried rice. In this research the method used is experimental, therefore this study aims to find out the formulation of green velvet making using natural green dye from the mustard, prescription formulation that has been tested is whole egg (5 pieces), egg yolks (2 pieces), sugar (135 grams), medium-wheat flour (90 grams), cornstarch (40 grams), baking powder (5 grams), green cabbage (40 grams), margarine (135 grams), while adding cheese filling cream to add flavor With the formulation of cream cheese recipe (250 gr), refined sugar (60 gr), and butter (60 gr) And the acceptance of the community when green velvet using mustard as natural dye. To test the product required organoleptic test of 30 panelists by distributing questionnaires, this strategy is done so that in addition to green dye can avoid artificial food coloring and healthier in its manufacture. And by using a mustard is not just a color alone but the distinctive aroma of mustard greens participate in the green velvet. For consumer acceptance test with a scale of 3-5 is quite like up to very like especially for the color of 30 panelists say interesting (56.66%). Then green velvet using mustard as a natural dye is acceptable and in consumption by consumers.

Keywords: Sawi, Natural dyes, Green Velvet