

ABSTRACT

This study discusses the use of Sour n spices Asian dressing as a taste innovation in the form of sauce on fruit salad, while the fruits used are watermelon, apple fruit, papaya fruit and pineapple fruit. Making this recipe formulation due to lack of innovation in salad dressing makes consumers less interested to consume fruit salad. Sauces for salad fruit that existed during this form of Caesar dressing, French dressing, Thousand island, Balsamic, Yogurt and Mayonnaise. Salad sauce is generally only preferred by people outside the country alone, while people in the country more like the dominant taste of spicy and sweet. The study was formulated using Bangkok sauce, lime, ginger, coriander leaves, lemongrass and mint leaves to be divided into three new salad sauces namely Aurazing sauce, Menthifolia sauce, and Citratufolia sauce. This research uses experimental research method, by conducting experimental method and organoleptic test on the receiving power to 30 consumers. Research instrument in the form of questionnaire. The results of this study indicate that the use of bangkok sauce as a taste innovation in the form of sauce on fruit salad requires a low cost, but still has a flavor and aroma that matches the salad. For consumer acceptance test with a scale of 3-5 is quite like up to very like, fruit salad based Sour n Spices Asian dressing can be received and consumed by consumers.

Keywords: Innovation Salad, Fruit Salad, Dressing