

ABSTRACT

This study discusses the use of mangosteen peel as a basic ingredient and natural dyes in panna cotta. This research is in the background because in the Puspahiang area of Tasikmalaya Regency there are so many mangosteen fruit trees. Usually the mangosteen fruit can only be consumed by the fruit, and a lot of mangosteen skin waste is wasted. By making mangosteen peel a basic ingredient and natural coloring agent for panna cotta, mangosteen fruit consumers can make innovations made from mangosteen peel. The results of this study were to find a panna cotta recipe with the addition of mangosteen peel, to determine the extent of consumer acceptance of pannacota products with additional mangosteen peel as a basic ingredient and natural coloring, comparing the taste and aesthetics of panna cotta with additional mangosteen peel. Through the acceptance test results, consumers can reject that panna cotta mangosteen peel can be accepted by consumers with a percentage of 76% of consumers choosing likes based on taste, 80% interest based on color, 79.3% sweet-smelling based on aroma, 71.3% soft based on texture, and 86.6% of consumers choose their likes based on appearance.

Key words: panna cotta, mangosteen peel, natural dyes