

ABSTRACT

Candil is a traditional culinary from the archipelago typical of West Java which has a sweet taste with a chewy texture and a round shape like salak seeds, this candil is also known as salak seed. Salak seeds do not have a distinctive aroma. To add aroma, in this study the authors utilized gedong gincu mango peel waste which still contains a lot of good nutrition, but not many have used it. In general, mango rind as organic waste, the use of gedong gincu mango peel can increase its economic value and create new food processing innovations made from waste. The research was conducted using experimental methods and organoleptic tests. A suitable recipe formulation for the manufacture of salak seed compote (candil) based on gedong gincu mango peel as a substitute for tapioca flour using the main ingredients of 50 grams of gedong gincu mango peel flour, 100 grams of tapioca flour, and 200 grams of sweet potato. The results of the consumer acceptance test showed that this product could be accepted by consumers with a positive assessment of 96.7%.

Key words: Innovation, Gedong Gincu Mango Skin, Salak Seed Compote.