

ABSTRACT

Watermelon is one of the most popular fruit in Indonesia. Lots of processed foods made from watermelon. Although watermelon is popular, in point of fact not many people know if watermelon rind also can be processed into a processed food. In fact, citrulline substance that contained inside watermelon rind is much greater in value than the fruit. Citrulline substance is very potent compound to decrease free radicals. Beetroot is a plant that contains high natural dyes. The pulp contains the purple pigment betacyanin and the yellow pigment betasantin that can replace synthetic dyes. Candied fruit is one of favorite processed fruit which is usually used to be a souvenir. The purpose of this study is to know the utilization of watermelon rind if it used as the main ingredient and beetroot as natural colorant of candied fruit and customer acceptance of candied watermelon rind. The method used in this research are experimental research and also conduct organoleptic test on 30 customers using questionnaire to know customer acceptance.

Keyword: Watermelon Rind , Beetroot, Candied Fruit, Natural Dye