

ABSTRACT

Es cendol is a typical Indonesian drink made from rice flour, served with grated ice, liquid brown sugar and coconut milk, with a sweet and savory taste. In this study the authors replaced the use of suji leaves as a natural dye for cendol, using Moringa leaves. Apart from their bright color, Moringa leaves also have many good nutrients, one of which is protein and vitamin C which can protect skin cells from damage. In fact, Moringa leaves can also maintain health, hair strength, benefits for pregnant women and for those who are practicing a healthy life style. In Indonesia, there are still not many product innovations using Moringa leaves as a natural dye that does not contain synthetic and chemical substances. Therefore, the authors intend to make optimal use of Moringa leaves. The processed product of moringa leaves is utilized so that it can increase the economical value of moringa leaves, and to study the effect of moringa leaves on the characteristics of cendol itself. In this study, the aim of this research is to obtain the right formulation to substitute suji leaves for Moringa leaves and cendol, as well as to obtain data on the level of preference for the cendol product itself. The results of this test obtained a comparison of the recipe formulation using 100% suji leaves replaced by Moringa leaves, so that the taste and color displayed can be accepted by the community.

Key words: Moringa Leaves, Natural Dyes, Cendol