

ABSTRACT

This study discusses the use of butternut squash as a substitute for sweet potato ingredients in making Candil compote. In general, butternut squash is a plant that has many health benefits and has a fairly complete nutritional content. The benefits of butternut squash contain vitamins and minerals that help boost the immune system, as well as a high vitamin C content than sweet potatoes which can increase collagen production in the body. Butternut squash has a high fiber content compared to sweet potatoes, with high fiber content it can help control blood sugar levels in the body so that it can reduce the risk of diabetes. With the many benefits and values contained in butternut squash, butternut squash can be used as a food base and used as an innovation for traditional food to add new variations to healthy and nutritious Indonesian food. In this study, the authors also discussed the formulation of the butternut squash-based Candil compote recipe. The method used in this study was experimental and conducted a consumer acceptance test using an organoleptic test to 100 respondents by distributing questionnaires in the district of Bandung. The results of this study were to find out the recipe formulation of compote candil based on butternut squash and consumer acceptance in the Bandung district Based on the results for the consumer acceptability test through consumer judgement Which gives an average value of 3 to 5 which indicates that the product can Accepted and favoured by consumers.

Keywords: Innovation, Traditional Food, Candil Compote , Butternut Squash