

ABSTRACT

The innovation of green mustard used as a coloring agent in making putu ayu cake has never been done before. The using of green mustard as a substitute for synthetic dyes, in an effort to reduce synthetic substances that enter the human body. In this study the method used was experimental, so this study aimed to determine the formulation of putu ayu cake using natural green coloring from green mustards. Using an organoleptic test to determine consumer acceptance of putu ayu cake with green mustard as a natural dye, by distributing questionnaires to 30 respondents. Through the results of the consumer acceptance test it was concluded that putu ayu cake with natural coloring from green mustard was acceptable to all consumers based on taste and texture, based on the flavour consumers liked it with the percentage of 87%, based on color it was attractive according to consumers with the percentage of 97%, based on physical appearance consumers liked with the percentage of 93%.

Keywords: Putu Ayu, Green Mustards, Natural Dye, Organoleptic