

ABSTRACT

Swiss roll is a type of roll cake made from soft and tender sponge cake. Swiss roll products can be produced in various flavors and variants, including using mango as an additional ingredient. The use of mango fruit in Swiss roll products can taste fresh and sweet and have a distinctive aroma. Mango fruit also contains many nutrients such as vitamin C, vitamin A, fiber, and potassium which are good for health. This Swiss roll product with the addition of mango fruit can be a healthy and delicious cake alternative to be used as a snack or dessert. In producing Swiss roll with mangoes, it is necessary to pay attention to the quality factor of the mangoes used. Ripe and fresh mangoes will give a more delicious taste and aroma to the Swiss roll product. In addition, the use of quality ingredients and proper baking techniques are also very important to produce delicious and tender Swiss rolls. The research was conducted using experimental methods and organoleptic tests. Formulation of a recipe suitable for making swiss rolls made from gedong lipstick mango as a substitute for sugar using the main ingredients gedong lipstick mango puree 260 gr, low protein flour 180 gr, eggs 7 eggs, cornstarch 60 gr, tbm 22 gr, baking powder $\frac{1}{2}$ tsp, salt $\frac{1}{2}$ tsp, margarine 50 gr. The results of the consumer acceptance test show that this product can be accepted by consumers with a positive rating of 96.7%.

Keywords: Innovation, Gedong Gincu Mango, Swiss Roll