ABSTRACT

This study aims to provide innovative pudding products based on basil leaves. Basil leaves have a high chlorophyll content, so they can be used as a substitute for natural dyes which are healthier and more environmentally friendly than artificial dyes. Pudding is made by extracting basil leaves and mixing them with milk, sugar, agar-agar, and water. Basil leaves not only give the pudding a natural green color, but also give it a unique taste and aroma. Because it does not contain artificial coloring which is harmful to health, this basil leaf pudding is good for health. The use of natural ingredients in this pudding makes it environmentally friendly and possibly increases its selling value. This can be applied to other food products, giving consumers a safer and healthier choice of natural dyes. The method used in the manufacture of basil leaf-based pudding is an organoleptic test, with a total of 30 respondents. The results of these three experiments are the difference which lies in the experimental results on the color produced in the pudding. The first experiment produced a pale or not too intense color, in the second experiment the basil leaf pudding produced a fairly intense color and in the third experiment the basil leaf pudding had a much darker color than the first and second results. And the most preferred is the third experiment because the taste and aroma are more pleasing to the tongue of the respondents.

Keywords: Innovation; Pudding, Basil leaves