

ABSTRACT

Gelatin candy is a popular food product among various groups of people due to its chewy texture and sweet taste. However, the use of synthetic colors and sweeteners in candy often raises health concerns, especially amid the high incidence of diabetes in Indonesia, which ranks fifth in the world for the number of diabetes sufferers. This study aims to develop gelatin candy using green vegetable juice, such as spinach, as a natural colorant and natural sweeteners like honey, to support healthier food alternatives. The study employs an experimental method with varying recipe ratios and uses natural sweeteners to determine the optimal formulation based on physicochemical properties (color, texture, moisture content) and organoleptic testing (taste, aroma, texture). The results showed that a formulation with 100g of gelatin powder, 120ml of green juice, 10ml of green juice water, and 40g of honey sweetener produced gelatin candy with an attractive natural green color, a chewy texture, and a taste that was well-received by the panelists. The antioxidant content of the green juice also enhances the nutritional value of the product. Further research is expected to explore green juice gelatin candies with various variations, conduct more detailed shelf-life testing, and involve more respondents to obtain more accurate results that can measure consumer satisfaction with green juice-based gelatin candies.

Keywords: Candy, Green Juice, Gelatin, Innovation, Natural.