

ABSTRACT

Dragon fruit is kind of plant that has a lot of advantage. Beside the flesh of the fruit, the fruit leather has an advantage as a natural dye too, because it contains antioxidants, one of it is antoxianin. The purpose of the research is to utilizing a fruit leather being a dye on soft candy in extract form. The mothod of the research is consist of beginning research that have a purpose to decide the best extract, the steeps are : trimming the dragon fruit, washing, separation between leather and fruit, size reduction, screening, evaporation and produced a thick extract. The main research is used to decide the concentrate of extract and concentrate of gelatine while making soft candy, the steeps are : dissolving sugar & gelatine, heating, mixing (sorbittol, citrat acid, and extract), forming and freezing. The method designs by using random and group design (RAK). Result of the research showed that combination between treatment of percentage by adding an extract of read dragon fruit's leather is 30% and gelatine 14% are the best result with characteristic : water content 28,80%, sugar reduction 9,42%, violence 6,28 mm det 50 gram, antioxidant 18746,85 ppm, and antoxianin 0,217 mg/L.