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Bandrek Cappuccino-Based Pudding Innovation

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ABSTRACT

This research was motivated by the limited product differentiation of Bandrek cappuccino. The purpose of the research was to develop an innovative product "Bacino Bandrek Cappuccino Pudding" by making a recipe formulation and analyzing the sensory characteristics (taste, aroma, and texture) and formulating the recipe formulation. The method used was experimental analysis through sensory testing and recipe development. The results showed that the product innovation "Bacino Bandrek Cappuccino Pudding" has unique sensory characteristics and is acceptable to consumers. The recipe formulation developed also succeeded in producing a consistent product. It is hoped that cappuccino sellers in the city market can adopt this product innovation to increase their competitiveness and income. Further research is needed to gauge the level of market acceptance and effective marketing strategies.

Introduction

The current phenomenon of cakes that is happening today can be considered a challenge for traditional foods to participate in so that their existence can be maintained. Therefore, innovation is needed, one of which is to combine modern products with local food ingredients but still maintain the characteristics of the region (Gemilang, Jayani, & Rani, 2023). Because these contemporary cake products are considered to have the same taste where there is no authenticity value it is predicted that it will not last long. Thus, in the end, people will still return to traditional food products (Andari et al., 2023).

One of the innovation efforts currently carried out is the cappuccino business which is a socio-economic form of the community in meeting the needs of life. The community sees the cappuccino grasshopper business as a promising business opportunity at this time. Cappuccino is no stranger to the Indonesian population (Nurjati, 2022) . From every corner of the city, many impromptu cappuccino traders have sprung up, especially in the market area, so it is not difficult to find and taste the latest phenomenal beverage culinary today.

Bandre Cappuccino is a smart culinary innovation, that combines the benefits of traditional Indonesian spices with modern coffee trends. This drink is not only delicious but also offers a variety of health benefits. Recognising the sociolinguistic reality of

spoken Indonesian: A corpus and usage analysis of a middle diglossic variant (Nataprawira, 2017). This drink combines the warmth and spice properties of traditional Sundanese banks with the softness and complexity of the flavors of an Italian cappuccino. Bandrek, known for its blend of ginger, palm sugar, and selected spices, provides a warm and refreshing sensation, while the cappuccino contributes a distinctive coffee aroma and a soft frothy texture. This blend not only creates a unique flavor profile but also offers a wide range of health benefits (Hanani AR et al., 2024).

Consumption of bank cappuccino can help improve blood circulation thanks to the content of ginger and other spices. The drink is also effective as a body warmer, making it an ideal choice for cold weather or when relaxing (Retnaningsih, Irmawati, Retnawati, & Ruenda, 2024). The added caffeine from the cappuccino component provides an energy boost that can help improve alertness and concentration. In addition, the combination of natural ingredients in Bandrek with milk from cappuccino can contribute important nutrients such as antioxidants, minerals, and calcium.

On the other hand, pudding has long been known as a versatile and healthy dessert. Pudding is not just an ordinary dessert. With the right composition, pudding can be a healthy snack rich in nutrients, especially for children and the elderly. Innovation in turning bank cappuccino into pudding form is a creative step that opens up various new opportunities (Cano et al., 2022). This transformation allows consumers to enjoy the distinctive flavors of Bandrek cappuccino in different formats, creating a unique and exciting culinary experience. By presenting traditional flavors in the form of modern desserts, this innovation has the potential to expand the consumer base, including those who may not be familiar with or dislike hot drinks or coffee (Mahfud, 2018).

Furthermore, converting cappuccino bandrek into pudding can increase the selling value of the product. Bandrek cappuccino pudding can be marketed as a premium dessert that combines traditional and contemporary elements. This innovation can also extend the shelf life of the product compared to its beverage form, opening up opportunities for wider distribution and greater market penetration (Chin, 2021).

From a business perspective, bank cappuccino pudding can be a signature product that distinguishes a culinary business from its competitors. This opens up opportunities for the development of new product lines, such as flavor variants or different forms of presentation. In addition, these innovations can also encourage collaboration between traditional Bandrek producers, coffee, and the dessert industry, creating profitable synergies along the value chain.

From the explanation above, the author will make an innovation in a pudding made from Bandrek cappuccino, The purpose of this study is to find out the formulation of the recipe and consumer acceptance of pudding products made from Bandrek cappuccino.

Method

Experimental research on bank cappuccino pudding was carried out to develop innovative products that combine the traditional taste of the bank with the modern nuances of cappuccino in the form of pudding. To measure consumer acceptance, this

study uses organoleptic tests. This test involves a sensory evaluation of key aspects of the product such as taste, aroma, texture, and visual appearance. The panel of testers, consisting of potential consumers, was asked to rate samples of Bandrek Capuccino pudding based on these parameters.

The sample in this study is as many as 35 panelists, referring to the theory of Roscoe (1975) in Uma Sekaran (2006) which provides guidelines for determining the minimum sample size. The product development process consists of several stages, starting with recipe development through the creation of various pudding variations, considering ingredient ratios, processing techniques, and the use of additional ingredients. Furthermore, sensory tests are carried out to evaluate the organoleptic characteristics of pudding. Finally, data collected from formulation development and organoleptic tests are comprehensively analyzed to assess the success rate of innovations.

Results and Discussion

Pudding Recipe Formulation

The choice of Bandrek as the basis for innovation is inseparable from the historical value and cultural significance of this drink for the Sundanese people. Bandrek, with its main composition of ginger and brown sugar and additional spices such as cloves, cinnamon, and pandan leaves, has long been known to have body-warming properties. On the other hand, cappuccino, as a representation of global coffee culture, offers a distinctive taste with the perfect combination of espresso, steamed milk, and foam. Meanwhile, pudding, with its flexibility in ingredients and preparation methods, becomes the ideal medium to integrate the two elements. This blend not only aims to create a new taste sensation but also maintains the essence and local wisdom in modern products.

The formulation of the pudding recipe made from Bandrek cappuccino is as follows:

Table 1
Recipe Formulation

It	Ingredients	Qty
1	Bandrek	100 gr
2	Gelatin	30 gr
3	Coconut	800 gr
4	Fresh milk	1000 ml
5	Sugar	10 gr
6	Jelly	30 gr
7	Pandan leaves	10 gr

Table 2
Equipment & Utensil

It	Equipment & Utensil
1	Stove
2	Pot
3	Spatula
4	Bowl

5	Sieve
6	Spoon
7	Knife
8	Ballon whisk
9	Scales
10	Measuring spoon
11	Chopping board

How to Make Bandrek Pudding:

1. First prepare the tools and materials to be used.
2. Weigh the materials to be used
3. Then, mix the jelly, sugar, milk, and water.
4. Stir until evenly distributed and boiling.
5. After boiling, add the bank that has been added to the water,
6. Then, stir again until it boils.
7. After boiling, put it in the prepared place.
8. Let stand until set.

How to Make Jelly:

1. Prepare the tools and materials to be used.
2. Add water and add jelly.
3. Then, stir until boiling.
4. Then pour it into the prepared place.

How to Make Vla:

1. Prepare the tools and materials used.
2. Put the powdered vla in a bowl.
3. Give warm water little by little.
4. Stir until smooth and not clumpy.
5. Vla is ready to serve.

Consumer Acceptance

1) Based on Appearance

Based on the appearance in the organoleptic test of the innovative pudding product made from Bandrek cappuccino, the results of the distribution of the questionnaire are as follows:

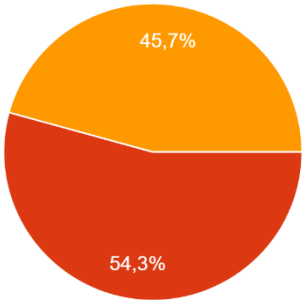

Figure 1 Based on Appearance

Based on the figure above, the results of the dissemination of the pudding innovation based on Bandrek cappuccino on a very uninteresting, uninteresting, quite interesting, mantric, and very interesting scale showed that of the 35 panelists who filled out the organoleptic test, 45.7% were interesting and 54.3% were very interesting. Based on the appearance indicators, it can be concluded that consumers like the appearance of the product on the Bandrek cappuccino pudding.

2) By Color

Based on the color in the organoleptic test of the pudding innovation product made from Bandrek cappuccino, the results of the distribution of the questionnaire are as follows:

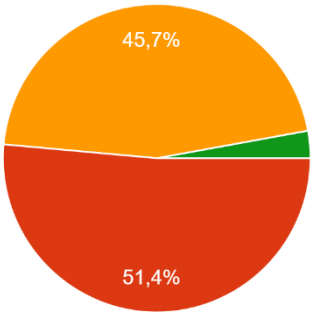

Figure 2 Based on Color

Based on the figure above, the results of the dissemination of the innovation questionnaire based on Bandrek cappuccino on a very uninteresting, uninteresting, quite interesting, mannerly, and very interesting scale showed that of the 35 panelists who filled out the organoleptic test, 2.9% were quite interesting, 45.7% were interesting, and 51.4% were very interesting. Based on the appearance indicators, it can be concluded that consumers like the color of the product in the Bandrek cappuccino pudding.

3) By Aroma

Based on the aroma in the organoleptic test of the innovative pudding product made from Bandrek cappuccino, the results of the distribution of the questionnaire are as follows:

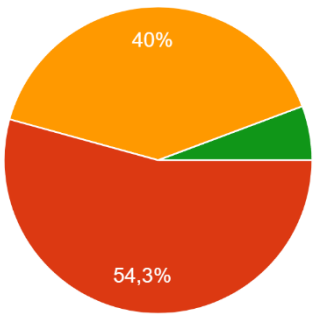

Figure 3 By Scents

Based on the figure above, the results of the distribution of innovation questionnaires based on Bandrek cappuccino on a scale of very unscented, unscented, moderately fragrant, fragrant, and very fragrant showed that of the 35 panelists who filled the organoleptic test, 5.7% were quite fragrant, 40% were fragrant, and 54.3% were very fragrant. Based on the aroma indicator, it can be concluded that consumers like the aroma of the product in the Bandrek cappuccino pudding.

4) By Texture

Based on the texture in the organoleptic test of the pudding innovation product made from Bandrek cappuccino, the results of the distribution of the questionnaire are as follows:

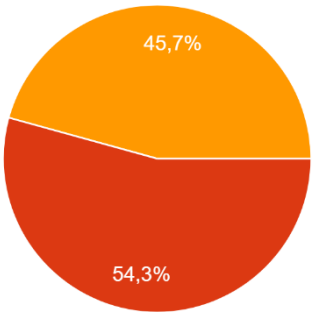

Figure 4 Based on Texture

Based on the figure above, the results of the dissemination of the innovation questionnaire based on Bandrek cappuccino with a scale of very not soft, not soft, quite soft, soft, and very soft showed that of the 35 panelists who filled the organoleptic test, 45.7% were soft and 54.3% were very soft. Based on the texture indicator, it can be concluded that consumers like the texture of the product in the Bandrek cappuccino pudding.

5) By Taste

Based on the texture in the organoleptic test of the pudding innovation product made from Bandrek cappuccino, the results of the distribution of questioner are as follows:

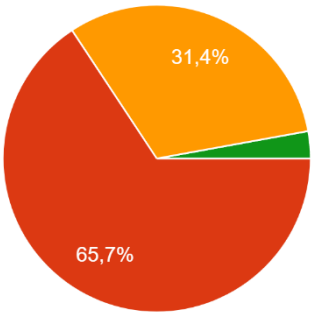

Figure 5 By Taste

Based on the figure above, the results of the dissemination of innovation questionnaires based on Bandrek cappuccino on a scale of very unpleasant, unpleasant, quite delicious, tasty, and very tasty showed that of the 35 panelists who filled out the organoleptic test, 2.9% were sufficient, 31.4% were delicious, and 65.7% were very delicious. Based on the taste indicator, it can be concluded that consumers like the taste of the product in the Bandrek cappuccino pudding.

Conclusion

Based on the results of the trials carried out in this study, the results of the experiments that have been carried out through experiments and creating pudding innovations made from Bandrek cappuccino get the right recipe formula. This was declared successful with ingredients consisting of 100 grams of bank, 30 grams of gelatin, 800 grams of coconut, 1000 ml of fresh milk, 10 grams of sugar, 30 grams of jelly, and 10 grams of pandan leaves.

The results of the organoleptic test by distributing questionnaires to 35 panelists to determine consumer acceptance, the average consumer gave a score of three to five. So it can be concluded that pudding innovations made from Bandrek cappuccino can be accepted and liked by consumers.

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