

## ABSTRACT

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*Potato skin is a part of potatoes that is rarely processed and used, even though the use of potatoes as food can be found everywhere in Indonesia.*

*This causes a lot of potato peels that are just thrown away by people. On the other hand, it is known that potato skin contains nutrients such as, high calories, carbohydrates, iron, zinc and other substances which are quite a lot. This study discusses the ingredients of potato peels made as an additional ingredient for making puddings, and the consumer's acceptance of the pudding products with the addition of potato peels. The research method used in this study is a quantitative and research method using data and questionnaire to determine consumer acceptance of potato's peel pudding. The results obtained are, the 90:10 formulation is the formulation with the best organoleptic test results, with positive community positive reception. Potato peels also have benefits such as increasing hemoglobin levels for anemic patients, high calorie as a body fatter. But the economic benefit generated by this product is not significant*

*Keywords: Utilization, Potato Skin, Pastry, Pudding*