

## **Visualization Of The Philosophy Behind The Song “Manuk Dadali” In A Modern Art Cake Made With Cassava Tape Mousse**

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### **ABSTRACT**

This study aims to visualize the philosophy of the Sundanese folk song “Manuk Dadali” by Sambas Mangundikarta in a cassava tape-based *art cake mousse* as a form of culinary innovation that combines local cultural values with pastry products. Culinary tourism is a key attraction in the tourism sector, offering a diverse range of culinary products—both traditional and *modern*—and its development requires efforts to enhance its appeal and visibility [1]. The song “*Manuk Dadali*” embodies philosophical values of courage, unity, solidarity, triumph, and peace, symbolized by the bird as an emblem of strength and majesty. These values are incorporated through the mousse layers, decorations, colors, and presentation of *the art cake*, which is inspired by the song’s meaning and Sundanese culture. Cassava tape (*Manihot esculenta Crantz*) was selected as the main ingredient because it is a traditional Indonesian fermented food with a distinctive flavor that can be developed into a pastry product. The study employed a *Research and Development* (R&D) methodology using experimental, organoleptic, and hedonic testing approaches. The results showed that the visualization of the *Manuk Dadali* philosophy in a *modern* cassava tape-based *mousse art cake* was reflected in a layered *entremets* arrangement featuring a *Manuk Dadali* bird *fondant*, white *mirror glaze* with gold accents, and *rice paper* decorations—which collectively represent the values of courage, “ ” unity, and triumph within the philosophy. Based on the ANOVA test results, it can be concluded that there is no significant difference in the acceptance levels of the two products compared to the original product—*strawberry mousse*—meaning that the incorporation of cultural values through each ornament and the use of cassava tape does not diminish the quality of *the mousse cake*. This demonstrates that the visualization of the “*Manuk Dadali*” song in art cakes can serve as a strategy for cultural preservation.

**Keywords:** *Art cake, mousse, cassava tape, Manuk Dadali, product innovation*

### **Background**

The growth of the culinary industry encourages business operators to continuously introduce product innovations that not only have appealing flavors and appearances but also provide added value by highlighting local cultural identity [2]. One approach is to combine cultural elements with pastry products, resulting in appealing products that simultaneously introduce the richness of local culture to the public. Such innovations serve as a form of cultural preservation that can be applied in the creative culinary industry[3] .

One of the Sundanese cultural heritages with philosophical significance is the song “*Manuk Dadali*.” This song embodies the spirit, courage, unity, and love for the homeland—values that are cherished by the Sundanese people [4]. These values can be incorporated into the design and presentation of culinary products, ensuring that culture is introduced not only through art and music but also through food products that appeal to the public[2] .

Various studies have developed pastry products with a focus on formulation innovation, sensory characteristics, and product appearance. Additionally, the use of local food ingredients as raw materials for pastry products continues to be developed to increase added value and diversify food products [5]. However, research integrating local cultural philosophy—particularly Sundanese folk songs—into the development of art cake products remains relatively limited. Similarly, the use of cassava tape as the main ingredient for mousse in art cakes that incorporate the philosophy of the “*Manuk Dadali*” song has not been widely explored in previous research. This situation indicates an opportunity to develop pastry products that not only possess good sensory characteristics but also embody cultural value.

Based on these conditions, this study focuses on the development of a Modern Cassava Tape-Based Art Cake Mousse that incorporates the philosophy of the “Manuk Dadali” song into the product’s shape and decoration. The research questions addressed are: how to apply the philosophy of the “Manuk Dadali” song to cassava tape mousse-based art cake products, and what are the characteristics of the resulting product in terms of appearance, aroma, taste, and texture. Therefore, this study aims to develop a Modern Cassava Tape-Based Mousse Art Cake that embodies the philosophy of the “Manuk Dadali” song and to determine the product’s characteristics through organoleptic testing, thereby producing a pastry product that combines local cultural values with product processing.

## Literatur Review

The theoretical review in this study was developed as a conceptual foundation for the creation of a Modern Cassava Tape-Based Mousse Art Cake—a pastry product that integrates modern processing techniques with local cultural values. The theoretical discussion covers the concepts of patisserie and art cake as the basis for product development, mousse- -cake as a type of cold dessert, the characteristics of cassava tape as a local food ingredient, and the philosophy behind the song “Manuk Dadali” as inspiration for product design.

### A. Pastry and Art Cakes

Patisserie is a field within the culinary arts that focuses on the creation of cakes, pastries, and desserts by combining technical skills, presentation, and creativity. Over time, patisserie has come to emphasize not only taste but also presentation and the use of ingredients as integral parts of the product [2].

One type of patisserie product is the art cake, a cake that emphasizes visual appeal and decoration as integral parts of the product [6]. Art cakes combine baking techniques with the use of color, shape, texture, and decoration to achieve a specific aesthetic.

### B. Mousse Cake as a Cold Dessert

Cold desserts are a category of patisserie products served cold, either as chilled or frozen desserts [6]. Products in this category require an understanding of ingredient characteristics, structural stability, and specific preparation techniques to achieve the desired texture. One of the most commonly developed cold dessert products in patisserie is the mousse cake [7].

Mousse cake is a patisserie product characterized by a light, soft, and porous texture resulting from the aeration process achieved by whipping cream or egg whites. The mousse structure is formed through a combination of aeration, emulsification, and gelation using stabilizers such as gelatin [8].

In art cakes, mousse cakes are often used because they have a smooth and stable surface, making them suitable for decorative applications such as mirror glaze. Additionally, the multi-layered structure of mousse allows for the combination of various components with different flavor and texture characteristics within a single product [8].

### C. Cassava Tape as a Base Ingredient for Pastry Innovation

Cassava tape is a traditional Indonesian fermented food product made by fermenting cassava using specific microorganisms. The fermentation process produces distinctive characteristics, including a sweet-sour taste, a fermented aroma, and a soft texture [9].

The use of local ingredients such as cassava tape in pastry products is a form of food diversification that can increase the added value of traditional commodities[9]. In the development of mousse cakes, cassava tape can be used as the primary flavor source by processing it into a puree, which is then combined with the mousse components.

### D. The Philosophy of the Song “Manuk Dadali” as Visual Inspiration for the Product

The song “Manuk Dadali” is a Sundanese folk song that conveys philosophical values regarding spirit, courage, unity, and chivalry [11]. Composed by Sambas Mangundikarta, this song portrays the dadali bird as a symbol of majesty and strength[4].

In the development of culture-based products, philosophical elements can be conveyed through visual elements such as color, shape, and design composition. The representation of culture through food products is a form of visual communication that allows a value or message to be conveyed through sensory experience.

## Research Method

This study employed a quantitative method with an experimental approach. The research was conducted to develop a cassava tape (*Manihot esculenta Crantz*)-based *mousse art cake* with a visual concept that highlights the philosophical values of the Sundanese folk song “Manuk Dadali.”



### A. Research Object

The subject of this study is *the Manuk Dadali Mousse Art Cake*, an entremets product that uses cassava tape as its main ingredient. The product consists of four main components: a sponge cake as the base, cassava tape mousse as the main component, a cassava *tape jelly* insert as a flavor element, and a *mirror glaze* as the final coating.

### B. Instruments and Product Testing

Product testing was conducted using organoleptic and hedonic tests with a questionnaire employing a 1–5 Likert scale. The organoleptic test was used to assess the product's sensory characteristics based on human senses, including taste, color, aroma, texture, and appearance. Meanwhile, the hedonic test was conducted to determine the panelists' overall level of preference for the product.

Table1 . Research Participants

| Participants           | Criteria                                                                                                   | Number |
|------------------------|------------------------------------------------------------------------------------------------------------|--------|
| Trained Panelists      | Academics in the fields of culinary arts, pastry, or food technology with experience in sensory evaluation | 3      |
| Semi-Trained Panelists | Culinary/pastry practitioners with at least 2 years of work experience                                     | 3      |
| Untrained Panelists    | General consumers aged 18–35 who enjoy dessert products                                                    | 35     |
| Total                  |                                                                                                            | 41     |

Source: Compiled by the Author, 2026

Table2 . Evaluation Attributes

| No | Evaluation Attributes | Scale                                        |
|----|-----------------------|----------------------------------------------|
| 1  | Taste                 | 1 = very bad to 5 = very tasty               |
| 2  | Color                 | 1 = very unattractive to 5 = very attractive |
| 3  | Aroma                 | 1 = very unpleasant to 5 = very pleasant     |
| 4  | Texture               | 1 = very rough to 5 = very smooth            |
| 5  | Appearance            | 1 = very unattractive to 5 = very attractive |
| 6  | Overall (Hedonic)     | 1 = strongly dislike to 5 = very much like   |

Source: Compiled by the Author, 2026

### C. Research Procedure

The research was conducted from March to May 2026. The literature review, recipe analysis, and product trials were carried out at the researcher's residence in Bandung. Sample production and panelist acceptance testing were conducted at the Faculty of Applied Sciences Building, Telkom University, Bandung.

The study used a *culinary product development experiment* design. The research stages consisted of recipe analysis, production trials, and consumer acceptance testing.

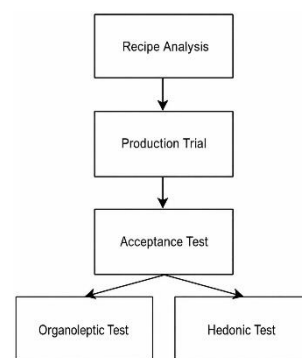


Figure1 . Research Flowchart

Source: Compiled by the Author, 2026

Product development was carried out through the formulation and testing of a cassava tape-based mousse *art cake*. The product was designed using *the entremets* concept, consisting of *sponge cake*, cassava tape mousse, a cassava tape *jelly insert*, and *mirror glaze*, as well as *rice paper* elements to enhance the product's aesthetic appeal.

3 . Table: Product Components

| Components                       | Main Ingredients                   | Function                             |
|----------------------------------|------------------------------------|--------------------------------------|
| <i>Sponge cake</i>               | Eggs, wheat flour, sugar, butter   | Basic Product Structure              |
| <i>Cassava Tape Mousse</i>       | Cassava heavy tape, cream, gelatin | Key components of flavor and texture |
| <i>Cassava tape jelly insert</i> | Cassava tape extract, gelatin/agar | Adds flavor to the center            |

|                     |                                                         |                                               |
|---------------------|---------------------------------------------------------|-----------------------------------------------|
| <i>Mirror Glaze</i> | White compound chocolate, gelatin, edible gold coloring | Final layer and visual element                |
| <i>Ornaments</i>    | Fondant, rice paper, edible gold dust                   | Representation of the Manuk Dadali philosophy |

#### D. Data Analysis

The data from the organoleptic and hedonic tests were analyzed using quantitative descriptive analysis by calculating the mean value for each evaluation attribute, including taste, aroma, texture, color, appearance, and likability.

Next, a statistical test was conducted using *one-way ANOVA* with the aid of IBM SPSS *Statistics software* to determine whether there was a difference in the level of acceptance between the cassava tape-based *Modern Mousse Art Cake* and the control product. Hypothesis testing was performed at a significance level of  $\alpha = 0.05$ . The following research hypotheses were then formulated:  $H_0$ : There is no significant difference in the panelists' acceptance levels of the cassava tape-based *mousse art cake* and the control product.

$H_1$ : There is a significant difference in the panelists' acceptance levels of the cassava tape-based *art cake mousse* product and the control product.

### Results and Discussion

#### A. Visualization of the Philosophy of the Song "Manuk Dadali" in a Cassava Tape-Based Mousse Art Cake

The concept was visualized by translating the core values of the song "Manuk Dadali"—courage, unity, solidarity, triumph, and peace—into the product's characteristics. This philosophy was brought to life through the use of *fondant* ornaments shaped like the *Manuk Dadali* bird, the layered arrangement of the *entremets*, the use of *mirror glaze* accented with gold, and decorative elements made from *rice paper*.



Image2 . Final Product Display Source: Author's Documentation, 2026

Table4 : The Philosophy of the Song "Manuk Dadali" and Product Design Elements

| Philosophical Values | Visual Elements of the Product                                                                                                  | Meaning of Representation                                          |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------|
| Courage              | A fondant ornament of a <i>Manuk Dadali</i> bird with its wings spread                                                          | Symbolizing courage, strength, and an unyielding spirit            |
| Unity                | Layers of <i>sponge cake</i> , <i>cassava tape mousse</i> , <i>jelly insert</i> , and <i>mirror glaze</i> that blend seamlessly | Symbolizing the values of togetherness and unity                   |
| Solidarity           | <i>Cassava tape jelly insert</i> at the core of the product                                                                     | Representing a sense of care and mutually supportive relationships |
| Prosperity           | <i>Mirror glaze</i> with <i>gold accents</i> and <i>rice paper ornaments</i>                                                    | Depicts nobility and a chivalrous spirit                           |
| Peace                | Use of <i>white mirror glaze</i>                                                                                                | Symbolizes sincerity, harmony, and a peaceful life                 |

Source: Adapted from Sari, et al. (2021) and Hidayat (2020), developed by the author

Based on the results of this development, the product not only serves as a dessert but also acts as a medium for conveying cultural values through visual and experiential approaches.

#### B. Formulation Development of Cassava Tape-Based Art Mousse Cake

Based on the results of the formulation trials, the final composition of the cassava tape mousse was obtained by adjusting the proportions of cassava tape puree, sugar, *white chocolate*, gelatin, and *whipping cream*.

Table5 . Final Mousse Formula

| Ingredient         | Amount |
|--------------------|--------|
| Cassava Tape Puree | 30 g   |
| Granulated sugar   | 10 g   |
| White chocolate    | 25 g   |
| Gelatin            | 1.5 g  |
| Whipping cream     | 100 g  |
| Powdered sugar     | 10 g   |

Source: Compiled by the Author, 2026

### C. Organoleptic and Hedonic Test Results

Based on the organoleptic test results, the *Modern Art Mousse Cake* made from cassava tape received a good level of acceptance across all sensory attributes. The highest ratings were for appearance and texture, indicating that the product received positive responses from panelists for both attributes.

Table6 . Percentage of Organoleptic and Hedonic Test Results

| Evaluation Attributes | Results of the Innovative Product                        |
|-----------------------|----------------------------------------------------------|
| Color                 | 67% very appealing, 29% appealing, 4% somewhat appealing |
| Texture               | 68% very soft, 31% soft, 1% somewhat soft                |
| Scent                 | 47% very fragrant, 38% fragrant, 15% somewhat fragrant   |
| Taste                 | 63% very tasty, 37% tasty                                |
| Appearance            | 69% very appealing, 30% appealing, 1% somewhat appealing |
| Overall (hedonic)     | 59% love it, 41% like it                                 |

Source: Compiled by the Author, 2026

### D. Hypothesis Test Results

The results of the one-way ANOVA analysis showed a significance value of 0.497 ( $>0.05$ ). Thus,  $H_0$  was accepted and  $H_1$  was rejected, indicating that there was no significant difference between the panelists' acceptance levels of the cassava tape-based *Modern Art Mousse Cake* and the original product.

Table7. SPSS One-Way ANOVA Analysis

| ANOVA          |                |    |             |      |                   |
|----------------|----------------|----|-------------|------|-------------------|
| skor           | Sum of Squares | df | Mean Square | F    | Sig. <sup>a</sup> |
| Between Groups | 4.033          | 1  | 4.033       | .473 | .497              |
| Within Groups  | 238.933        | 28 | 8.533       |      |                   |
| Total          | 242.967        | 29 |             |      |                   |

a. Confidence Interval: 95%

Source: SPSS 2026 Data Analysis Results

This indicates that the use of cassava tape as the main ingredient does not have a negative effect on the panelists' acceptance levels.

### Conclusion

Research on the development of a cassava tape-based *Modern Art Mousse Cake* that visualizes the philosophy of the song "Manuk Dadali" shows that local cultural values can be incorporated into pastry products through their shape, color, and decoration. The philosophy of "Manuk Dadali" is reflected in bird-inspired ornaments, the use of white and gold in the mirror glaze, and the arrangement of the product's components—which symbolize the values of courage, unity, solidarity, triumph, and peace.

The results of the organoleptic and hedonic tests conducted on 41 panelists showed that the product received high ratings for color, aroma, taste, texture, appearance, and overall likability. The highest percentage ratings for each attribute showed that 67% of panelists rated the color as very appealing, 68% rated the texture as very smooth, 47% rated the aroma as very fragrant, 63% rated the taste as very delicious, and 69% rated the appearance as very appealing. In the hedonic test, 59% of panelists stated they "really liked" the product, and 41% stated they "liked" it overall.

The results of the one-way ANOVA test yielded a significance value of 0.497 ( $>0.05$ ), so  $H_0$  was accepted and  $H_1$  was rejected. Thus, there was no significant difference between the panelists' acceptance levels of the cassava tape-based art cake mousse and the control product. These results indicate that cassava tape can be used as the main ingredient in making art cake mousse that is acceptable to panelists while also incorporating Sundanese cultural values through the product's shape and decoration.

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