

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College during the first semester, A.Y.2021-2022. Its objectives are to determine which treatment of bamboo shoots macaroons will produce the best appearance, aroma, taste, and texture and which of those are generally acceptable. The treatments tested were 100% Bamboo shoots, 100% Desiccated Coconut, 75% Bamboo Shoots and 25 % Desiccated coconut, 50% Bamboo Shoots and 50% Desiccated coconut, 25% Bamboo Shoots and 75% Desiccated.

The experimental design used was the Completely Randomized Design (CRD). It has five treatments with no replication. A total of 15 evaluators consisting of teachers, students and community members evaluated the product. Mean and ANOVA were the statistical tools used to analyze the data. The results revealed that the 100% Bamboo Shoot got the highest results in terms of aroma, appearance, taste, and texture. The Analysis of Variance showed no significant differences among the 5 treatments in terms of appearance, aroma, taste and texture of Bamboo shoot macaroons. The results revealed that 100% Bamboo Shoots got the highest mean of 8.00 and was verbally interpreted as very acceptable. This indicates that this treatment is the most liked by the evaluators and, thus, the generally most acceptable proportion for bamboo shoot macaroons.

Keywords: *Bamboo Shoots, Macaroons, Acceptability*