ABSTRACT

This study was conducted to determine which treatment of banana blossom empanada will produce the best appearance, aroma, taste, texture, and consistency that is generally acceptable. The treatments tested were (A) 100% banana blossom, (B) 75% banana blossom and 25% ground pork, (C) 50% banana blossom and 50% ground pork, (D) 75% ground pork and 25% banana blossom, (E) 100% ground pork. The experimental design used was Completely Randomized Design (CDR). It had 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 proportion of 50% banana blossom and 50% ground pork produced the best sensory quality of empanada filling. The analysis of Variance showed no significant differences among the five treatments in terms of appearance, aroma, taste, and texture of banana blossom empanada.

Keywords: *Acceptability, Banana Blossom, Empanada*