

## **ABSTRACT**

The Experimental was conducted at the HM Laboratory Room at CapSU, Pilar Satellite College from May 25-26 with the following objectives of determining the acceptability of Empanada using Taro Flour at the different levels base on flavor, color, texture and general acceptability and to determine which of the level of All-purpose and Taro flour is the most acceptable in making Empanada. A completely Randomized Design was used in the study with five treatments and three replications.

All data collected were subjected to Analysis of Variance using F-test and LSD test for treatment mean comparisons both 5% and 1% levels of significance. The study for revealed the Empanada using Taro Flour, treatment E, got the higher mean in terms of flavor, color, texture and general acceptability. Data further revealed that treatment A, B and C were verbally interpreted as Attractive. While treatment D, and E were verbally interpreted as very attractive. Study revealed that treatment A, (100% All-purpose flour), treatment B (70% all-purpose flour and 30% Taro flour) and treatment C 50% All-purpose flour and 50% Taro flour), treatment D (30% All-purpose flour and 70% Taro flour), treatment E (100% Taro flour) got mean which is verbally interpreted as Acceptable. It was also found out that the flavor and texture are not significantly affected by the amount of Taro flour. For the flavor, treatment A and B got a mean which is verbally interpreted as tasty. While C, D and E got a mean which is verbally interpreted as very tasty. If the procedure prefer very smooth Empanada treatment B and E are good for them to use.