

ABSTRACT

This study was conducted to investigate the acceptability of Saba Banana Cookies according to its sensory characteristic such as, appearance, flavor, texture and general acceptability. Specifically this study had the following objectives: 1.) To determine the acceptability level of Saba banana flour into Cookies in terms of appearance, flavor, texture and general acceptability. 2.) To determine the significant differences among the treatments in terms of appearance, flavor, texture and general acceptability of Saba banana flour into cookies. 3.) To determine the cost and yield of the product.

This study was single factor experiment with five (5) treatments and was replicated three times. The five treatments were: Treatment A (50g of Saba banana flour, 150g of All purpose-flour) Treatment B (100g of sab banana flour, 100g of All-purpose Flour) Treatment C (150g of Saba banana flour, 50g of All -Purpose Flour) Treatment D (200g Saba banana flour) and Treatment E (200g of All- Purpose Flour).

A panel of ten (10) experts was composed of BSHRM, and other faculty of Capiz State University, Pilar Campus. The product was evaluated using a score card in a nine 9 point hedonic scale. The treatment obtained the highest acceptability level was subjected for consumer testing with one hundred (100) consumer.

Results revealed that all treatments were all acceptable in terms of appearance, texture, flavor and general acceptability of Saba banana cookies.

As to the cost, Treatment using (200g Saba Banana flour) obtained the lowest cost. As to the result of yield, all treatments yielded the same number of pieces of Saba banana cookies.