

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College during the first semester of 2017-2018 to determine the sensory quality and general acceptability of Saba Banana in making Polvoron as substitute from flour. This study has four treatments with three replications. The data were collected using evaluation sheet. Fifteen evaluators was invited to evaluate the sensory quality of the samples. It consists of instructors, students, and community members. Mean and ANOVA were the statistical tools used to analyze the data gathered. The study found out that the treatment of Saba Banana Polvoron which most generally accepted was treatment D with 75% Banana Flour and 25%. There was no significant difference among the treatments of Saba Banana Polvoron used in terms of appearance, aroma, taste, texture and general acceptability.