

This study was conducted from April 2023 to June 2023 at Food Technology Department of Capiz State University Mambusao Satellite College Mambusao Capiz. Generally, this study was conducted to determine the drying condition of mangrove crab trimmings for powder production, to evaluate the quality and acceptability of mangrove crab trimmings in making seasoning powder in terms of aroma, taste, color, flavor, and general acceptability, to determine the acceptability of seasoning with powdered mangrove crab trimmings when used as seasoning in instant pancit canton and to determine the cost of production of seasoning with powdered mangrove crab trimmings. The study was composed of nine (9) treatments and were replicated three times. It followed a 3x3 factorial experiment. Factor A was the drying temperature while factor B was the levels of powdered mangrove crab trimmings in the formulation of seasoning powder. Seasoning with 50% powdered mangrove crab trimmings dried at 52°C had the highest acceptability rating in terms of color. Seasoning with 75% powdered mangrove crab trimmings and dried at 41°C had the highest acceptability rating for aroma. Likewise seasoning with 50% powdered mangrove crab trimming dried at 63°C had the highest acceptability for texture, while seasoning with 75% mangrove crab trimmings dried at 41°C had the highest rating for general acceptability. Acceptability of seasoning powder when added to instant pancit canton or revealed that color, aroma, taste and general acceptability were all acceptable and fall within the like moderately" category in the 9-point Hedonic scale. Lastly, in terms of production cost, seasoning with 75% powdered mangrove crab trimming had the highest cost while seasoning with 25% powdered mangrove crab trimmings had the lowest.