

## **ABSTRACT**

The experiment was conducted at the HM Laboratory Room at Capiz State University, Pilar, Campus from June 09-13, 2023 with the following objectives of determining the acceptability of macaroon using scaloop at the different levels base on appearance, taste, aroma, texture, and general acceptability and to determine which of the different level of scaloop white was the most acceptable in making macaroons. A Completely Randomized Design was used in the study with five treatments and three replications. The of panels of evaluators involved are 20 BSHM students and 10 Faculty members to determine the appearance, taste, texture, aroma and general acceptability of scaloop macaroons.

Study revealed that the scaloop`s macaroons were highly acceptable, sensibly interpreted as very much liked as evaluated and tasted by the panel of consumers. Specifically, Treatment D (75 percent of scaloop) has the highest mean and acceptable and was very much liked by consumers. It was followed by treatment A ( 0 percent of scaloops), Treatment E (100 percent of scaloops) Treatment B (25 percent of scaloops) and lastly, Treatment C (M equal 7.26) who got the lowest means but also considered as acceptable and was also very much liked by the consumers. The result implies that the scaloop`s macaroons were acceptable and very much liked by the panel of consumers who evaluated the product.