

## ABSTRACT

This study was conducted to investigate the acceptability of NIPA-UBE MACAROONS according to its sensory characteristics such as, Appearance, Taste, Aroma, Texture, and General Acceptability. This study aimed to utilize nipa palm fruit in making of macaroon with ube. Specifically this study had the objectives. 1. To determine the level of acceptability in four different proportion of nipa-ube macaroons in terms of appearance, taste, aroma, texture, and general acceptability. 2. To determine the significant difference of four proportion treatment of nipa-ube macaroons in terms of appearance, taste, aroma, texture, and general acceptability. 3. To determine the cost and yield of four proportion treatment of Nipa-Ube Macaroons. This study was single factor experiment with four (4) treatment replicated three (3) times. The four treatments were: Treatment A (0g of Nipa Pulp, 200g Ube Flour) Treatment B (150g Nipa Pulp,50g Ube Flour) Treatment C (100g Nipa Pulp, 100g Ube Flour) Treatment D (50g Nipa Pulp,150g Ube Flour). Treatment E (200g Nipa pulp,0g Ube Flour).

A panelist of the study was composed 30 students of Capiz State University, Pilar Capiz. They will be selected using sample random sampling technique. Twenty (20) from 2nd year BSHM Student with laboratory subjects, and ten (10) for faculty of Capiz State University -Pilar Satellite Collage. The product was evaluated using a score card in nine (9) point Hedonic scale. The treatment obtained the highest acceptability was subjected for consumer testing with seventy two (72) consumer.