

ABSTRACT

This study was conducted to investigate the acceptability of Kangkong Polvoron according to its sensory characteristics such as, appearance, aroma, texture, taste and general acceptability. Specially this study had the following objectives: 1. Determine which treatment of Kangkong Polvoron is acceptable in terms of appearance, aroma, texture, taste and general acceptability. 2. Determine the significant difference in the sensory qualities of kangkong Polvoron among five (5) different treatments in terms of flavor, appearance, aroma, texture, taste and general acceptability. 3. To find out the cost and yield of Kangkong Polvoron.

This study was single factor experiment with five (5) treatments and was replicated three times. The five treatments were: Treatment A (0g of Kangkong flour, 200g of all-purpose flour) Treatment B (50g of Kangkong flour and 150g of all-purpose flour), Treatment (100g of Kangkong flour and 100g of all-purpose flour) Treatment D (150g Kangkong flour and 50g all-purpose flour)and Treatment E (200g of Kangkong flour and 0g of all-purpose flour).

A panel of thirty (30) experts was composed of BSA, BSBA, BSHM and other faculty of Capiz State University, Pilar Campus. The product was evaluated using a score card in five (5) point hedonic scale. The treatment obtained the highest acceptability level was subjected for consumer testing with one hundred (100) consumer.