

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College Sigma, Capiz during the AY 2021-2022. Its primary objective was to determine the general acceptability of leche flan made from malanga roots. This study has five treatments with three (3) replications. The evaluators of this study were the five (5) faculty, five (5) students of CAPSU Sigma, and five (5) members of the community. The instruments used to gather the needed data was an evaluation sheet or score card. Mean and Analysis of Variance were the statistical tools used to analyze and interpret the data. The study found out that the proportion with 25% malanga roots and 75% egg yolk was the most acceptable treatment. It was also found out that the sensory quality of malanga flan such as appearance, aroma, and taste were not significantly affected by the different amount of malanga roots used.