

ABSTRACT

This study was conducted to determine which treatment of Squash Churros will produce the best appearance, aroma, taste and texture and which of those are generally acceptable. The treatments tested were 100% Squash Puree, 75% Squash Puree 25% All-purpose flour, 50% Squash Puree 50% All-purpose flour, 25% Squash Puree 75% All-purpose flour, 100% All-purpose flour. The experimental design used was the Completely Randomized Design (CRD). It has five treatments with no replication. A total of 15 evaluators consisting of teachers, students and staff members evaluated the product. Mean and ANOVA were the statistical tools used to analyze the data. The results revealed that the proportion of 100% Squash Puree produced the best sensory quality of Squash Churros. The analysis of variance showed that there are no significant differences among the five treatments in terms of appearance, aroma, taste, and texture of squash churros.