

ABSTRACT

This study was conducted to determine which treatment of cookies using kamansi seed flour will produce the best appearance, aroma, taste and texture and which of those are generally acceptable. The treatments tested were 100% bread flour, 75% kamansi seeds flour and 25% bread flour, 50% kamansi seeds flour and 50% bread flour, 25% kamansi seeds flour and 75% bread flour, 100% kamansi seeds flour. The experimental design used was the Completely Randomized Design (CRD). It has five treatments with three replications. There were 15 evaluators consisting of teachers, students and community members who have a background in food technology. The statistical tools used to analyze the data were the mean and one-way ANOVA. The results revealed that treatment A composed of 100% bread flour produced the best cookies. Further, findings also revealed that Treatment B using 75% kamansi seed flour and 25% bread flour yielded the best cookies. The Analysis of Variance showed that there are significant differences in terms of aroma, taste and texture and has no significant differences in terms of appearance of sensory quality of cookies using kamansi seeds flour.