

ABSTRACT

This study is experimental in nature. It was conducted at Capiz State University Sigma Satellite College, Sigma Capiz A.Y 2018-2019 to find out the acceptability of lumpia with mussel and mushroom filling. This study was also conducted to know if there is a significant difference among the different treatments in making lumpia with mussel and mushroom filling in terms of appearance, aroma, taste and texture. The evaluators of the study were 5 instructors/professors, 5 BSIE students of Capsu Sigma Satellite College and 5 members of the community. The instrument used to gather the needed information was the evaluation sheet. Mean and ANOVA were the statistical tools used to interpret and analyze the data gathered. The study used the Completely Randomizes Design (CRD). It has five treatments with three replications. Treatment A(100% mussel), Treatment B (75% mussel and 25% mushroom). Treatment C (50% mussel and 50% mushroom), Treadment D (25% mussel and 75% mushroom) Treatment E (100% mushroom). The study used the F-test at 5% level of significant difference among means. The study found out that among the five treatments, treatment C was the most acceptable table in making lumpia. The sensory quality of lumpia was not significantly affected by the amount of mussel and mushroom used except the consistency. Based on the findings of the study researchers recommended that used (50% mussel and 50% mushroom) to produce an attractive appearance, a very pleasant aroma, an acceptable consistency and delicious taste of lumpia.