

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College Sigma, Capiz during the 2nd semester of A. Y. 2021-2022. The main objective of the study was to determine the general acceptability of tahong as meat substitute in making burger patty. The study used the Complete Randomized Design (CRD). It has five treatments with three replications. There were fifteen evaluators who served as tasters of the product. They were composed of five faculty member of Capiz State University Sigma Satellite College, five BSHM students, and five community members. The instrument used in obtaining the data were evaluation sheet. The statistical tools used were mean and ANOVA. Results of the study revealed that the five (5) treatments were acceptable but Treatment A made from 300g purple sweet potato flour got the highest mean score and were the most acceptable among the treatments. Lastly, it was found out that no significant differences were found among treatment in terms of taste, aroma, texture, appearance, and general acceptability.