

ABSTRACT

The study investigated the acceptability and economic viability of black rice noodles enhanced with moringa scallop. Conducted at Capiz State University, Pilar Satellite College, the research employed sensory evaluation and statistical analysis to assess appearance, flavor, texture, aroma, and general acceptability. Five treatments with varying proportions of black rice flour, moringa, and scallop were tested on 45 panelists comprising faculty members and BSHM students. Results revealed high acceptability across treatments, with no significant differences noted in sensory quality. Treatment B, containing a higher proportion of scallop, yielded the highest income per yield, suggesting a potential economic advantage. Cost and yield analysis indicated a positive correlation between the amount of scallop used and income. This suggests that black rice noodles with moringa scallop could be a promising product, both in terms of consumer acceptability and economic viability. Further research could explore scaling up production and marketing strategies to capitalize on these findings.