

ABSTRACT

The study was conducted at the BSHM Laboratory of Capiz State University Pilar Satellite College, Pilar, Capiz last November 11, 2024. The study aimed to determine the level of acceptability of banana (*Musa sapientum*) lumpia wrapper in terms of appearance, taste, texture, and general acceptability. The study also aimed to know if there is a significant difference among the five treatments of banana (*Musa sapientum*) lumpia wrapper in terms of appearance, taste, texture, and general acceptability. Cost and yield per treatment of banana (*Musa sapientum*) lumpia wrapper were also included. The study used an experimental method in Completely Randomized Design (CRD) layout with five (5) treatments and three (3) replications. Data was collected from 50 panel of evaluators using a five-point hedonic scale sensory evaluation scoresheet. Mean, ANOVA were statistical tools used to analyze the data gathered. Findings revealed that in making Banana Lumpia Wrapper, there is no significant difference among treatments in term of appearance, taste, texture and general acceptability. The result also further showed showed that treatment C received the highest mean for texture, taste and general acceptability and treatment A for Appearance.

Keywords: Acceptability, Banana flour, Lumpia wrapper, Sensory Quality