PRODUCTION OF KROPEK FROM SABA BANANA (*Musa sapientum balbisiana*) FLOUR

RESEARCH STUDY

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APRIL 2004

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Research Study Presented to the
Faculty of Laboratory School,
College of Education of
the Cavite State University
Indang, Cavite

In partial fulfillment of the requirements
for Graduation

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April 2004

ABSTRACT

CRUCENA, JUDE AGNES L.; NUESTRO, MA. MAECHELLE A.; VIDALLON, BEVERLY V.; Applied Research III (General Science Curriculum), Cavite State University, Indang, Cavite. April 2004. PRODUCTION OF KROPECK FROM SABA BANANA *(Musa Sapientum balbisiana)* FLOUR.

Adviser: Mrs. Nancy C. Alaras

The study "Production of Kropeck from Saba Banana *(Musa Sapientum balbisiana)* Flour" was conducted at Esperanza, Alfonso, Cavite and at HRM Foods Laboratory, College of Education of the Cavite State University to evaluate the acceptability of the kropeck made from different proportion of glutinous rice flour (galapong) to banana flour. It aimed to describe the sensory qualities of each kropeck treatment in terms of color, texture, flavor, and general acceptability; to identify the most acceptable kropeck treatment; and to determine the cost analysis of kropeck from glutinous rice flour (galapong) and the kropeck made from banana flour.

The different treatments used were: 100% glutinous rice flour (T_0); 75% glutinous rice flour – 25% banana flour (T_1); 50% glutinous rice flour – 50% banana flour (T_2); 25% glutinous rice flour – 75% banana flour (T_3); and 100% banana flour (T_4). The characteristics of such treatments were compared with the control treatment (T_0).

The samples of banana kropeck were presented to 30 judges for evaluation. Color, texture, flavor and general acceptability of the samples were significantly different because these attributes were significantly affected by the increasing proportion of banana flour to glutinous rice flour.

Results of the study revealed that banana flour is less acceptable than glutinous rice flour in the production of kropeck. The most acceptable kropeck treatment is T_1 (75% glutinous rice flour and 25% banana flour).

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PRODUCTION OF KROPECK FROM SABA BANANA *(Musa Sapientum balbisiana)* FLOUR

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A Research Study presented to the Faculty of Secondary Education, Laboratory School, Cavite State University, Indang, Cavite, in partial fulfillment of the requirements for graduation, prepared under the supervision of Mrs. Nancy Alaras.

INTRODUCTION

Banana (*Musa sapientum*) is the most widely and commonly grown fruit in the Philippines. The fruit is in demand in our country due to its food value and being rich in carbohydrate content, which helps to maintain good health and proper diet of the Filipinos.

Bananas have different varieties such as *saba, bungulan, latundan, ternate, 40 days*, and others. Among these different varieties, *saba* is the most common grown by farmers because it does not employ highly specialized farming techniques to produce quality crops. Moreover, bananas also yield a number of minor products including sweetmeats, figs, flour, and powder. According to Jumamil and Sulit (1970) banana flour made from saba banana pulp could be manufactured to provide a very good substitute for wheat flour.

Kropeck is a common cracker made of glutinous rice flour (galapong), but because glutinous rice flour (galapong) is expensive compared to banana flour, this study