

634.772

Ut3

2000

UTILIZATION OF BANANA FLOUR (*Musa Sapientum*)
IN THE PRODUCTION OF SPONGE CAKE

RESEARCH STUDY

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March 2000

UTILIZATION OF BANANA FLOUR
(Musa sapentium)
IN THE PRODUCTION OF SPONGE CAKE

A Research Study
Presented to the Faculty of the
Secondary High School Department
Cavite State University
Indang , Cavite

In Partial Fulfillment
of the Requirements
for Graduation

D.,



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*Utilization of banana flour (Musa
Sapenfium) in the production of sponge
634.772 Ut3 2000
R-313*

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March 2000

ABSTRACT

ABEJUELA, MARKSON R.; MOJICA, MICHAEL V.; NOEL, MICHAEL CHRISTIAN V.; TIN-AO, RUEL C.; Applied Research III (General Science Curriculum), Cavite State University, Indang, Cavite. March 2000. UTILIZATION OF BANANA FLOUR (Musa sapientium) IN THE PRODUCTION OF SPONGE CAKE.

Adviser: Prof. Elsa Vida

This study "Utilization of Banana Flour in the Production of Sponge Cake" was conducted at Food Processing Center and H.E. Ed. Department CED of the Cavite State University, Indang, Cavite to evaluate the acceptability of sponge cake made from different proportion of cake flour to banana flour. It aimed to describe the sensory qualities of each sponge cake treatment in terms of color, mouthfeel, texture, flavor, off-flavor, and general acceptability; to identify the most acceptable sponge cake treatment and to determine the economic feasibility of utilizing banana flour in the preparation of sponge cake.

There were different treatments used; 100% cake flour (T_0), 75% cake flour – 25% banana flour (T_1), 50% cake flour – 50% banana flour (T_2), 25% cake flour – 75% banana flour (T_3) and 100% banana flour (T_4). The effects of such treatments were compared with the control treatment (T_0).

The samples of sponge cakes were presented to 50 judges for evaluation. Color, texture, mouthfeel, flavor, off-flavor and general acceptability of the samples were significantly different because these attributes were significantly affected by the increasing proportion of banana flour to cake flour.

Results of the study revealed that banana flour is less acceptable than cake flour in the production of sponge cake. The most acceptable sponge cake treatment is T₁ (75% cake and 25% banana flour).

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By

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^{1/} 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 advisorship of Professor Elsa Vida and Professor Dulce Ramos.

INTRODUCTION

Banana (*Musa sapientium*), is the most widely and commonly grown fruit in the Philippines. The fruit is available in the market throughout the years and remains the prime fruit commodity. It is considered the mainstay of the Filipino diet due to its being rich in carbohydrate content. As such it is an excellent supplement to rice and corn.

There are some varieties of banana such as "latundan", "saba", "lacatan", "bungulan", "40 days", "ternate" and many others. But among these varieties "saba" is the most grown by farmers because it does not employ highly specialized farming techniques to produce quality crops. Moreover, researcher showed that "saba" can be utilized as chips, crackers and flour. Green mature saba banana were found suitable for banana chips and cracker manufacture (Agtarap, Helen 1966). Banana flour made from