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ACCEPTABILITY OF BANANA FLOUR AS A SUBSTITUTE  
IN MAKING POLYORON

*Research Study*

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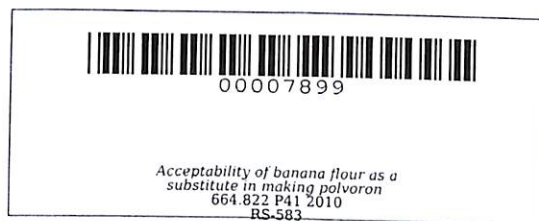
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**ACCEPTABILITY OF BANANA FLOUR AS A SUBSTITUTE  
IN MAKING POLVORON**

A Research Study Presented to the Faculty of the  
Science High School, College of Education  
Cavite State University  
Indang, Cavite

In partial fulfillment of the  
requirements for graduation



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## ABSTRACT

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The study "Acceptability of Banana Flour as a Substitute in Making Polvoron" was conducted at Food Processing Center of the Cavite State University and at Alulod, Indang, Cavite to evaluate the acceptability of the polvoron made from different proportion of banana flour and all-purpose flour. It aimed to determine: 1) the sensory properties of saba banana flour in terms of taste, color, texture, and aroma as a substitute in making polvoron; 2) the level of acceptability of saba banana flour as a substitute in making polvoron; 3) the best treatment of banana flour that could satisfy the consumers in making polvoron by using banana flour instead of commercial flour; and 4) the difference between the best treatment of banana flour and commercial flour in terms of color, texture, aroma, taste, and general acceptability in making polvoron.

The different treatments used were :  $T_0$ -100% all- purpose flour,  $T_1$ . 75% all-purpose flour + 25% banana flour,  $T_2$ -50% all- purpose flour + 50% banana flour,  $T_3$ -25% all- purpose flour + 75% banana flour,  $T_4$ -100% banana flour. The characteristic of the best treatment was compared with the control treatment  $T_0$ .

The samples of banana polvoron were presented to 100 respondents for evaluation. Taste, color, aroma, texture and general acceptability were significantly different because these attributes were significantly affected by the increasing proportion of banana flour to all-purpose flour.

Results of the study showed, that banana flour was equally acceptable to all-purpose in the production of polvoron. The most acceptable polvoron treatment was T<sub>2</sub> (50% all-purpose flour and 50% banana flour).

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# **ACCEPTABILITY OF BANANA FLOUR AS A SUBSTITUTE IN MAKING POLVORON**

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A research study presented to the faculty of Science High School, College of Education, Cavite State University, Indang, Cavite in partial fulfilment of the requirements for graduation with Contribution No. SHS 2010-021. Prepared under the supervision of Dr. Edna dA. Vida.

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## **INTRODUCTION**

Philippines is one of the world's largest banana exporters. For Japan, Philippine banana is the major trade partner. Significant tracts of land are devoted to banana production in the regions of Southern Mindanao, Southern Tagalog, the CARAGA, and Western Visayas. Large contiguous areas are devoted for commercial production in four provinces in Mindanao, namely Davao del Norte, Davao del Sur, South Cotabato, and Misamis Oriental. Japan has consistently been the largest importer of Philippine bananas, accounting for more than 60 percent of the country's total fresh banana export and about 15 percent of banana chips export.

Banana is considered as the most important fruit crop in the country in terms of volume of production and export earnings. Banana production contributes significantly not only to the national income in terms of export earnings but also to employment.