

**SENSORY AND COOKING PROPERTIES OF FRESH FETTUCCINE  
ENRICHED WITH DRAGON FRUIT (*Hylocereus undatus*) PEEL**

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## ABSTRACT

**FREDELITO A. GARCIA.** Sensory and Cooking Properties of Fresh Fettuccine Enriched with Dragon Fruit (*Hylocereus undatus*) Peel. Undergraduate Thesis. Bachelor of Science in Food Technology. Cavite State University, Indang, Cavite. June 2018. Adviser: Janiko Marco R. Luneta.

The study was conducted to utilize dragon fruit (*Hylocereus undatus*) peel in the production of fresh fettuccine. Specifically, the study aimed to formulate fresh fettuccine and characterized the produced fettuccine in terms of sensory and cooking properties.

Formulation and processing technology of fettuccine from the study of Barcelon, et. al. (2015), where adopted with some modifications. Fresh fettuccine was produced in for treatment; Treatment 0 was produced with no added dragon fruit peel, Treatment 1 (fresh fettuccine added with 5% dragon fruit peel), Treatment 2 (fresh fettuccine added with 10% dragon fruit peel), and Treatment 3 (fresh fettuccine added with 15% dragon fruit peel). Added dragon fruit peel were blanched and homogenized prior adding it to the pasta dough mixture.

Increasing color intensity was observed as the amount of dragon fruit peel was increased. Addition of dragon fruit peel does not affect the aroma, texture and flavor of the produced fresh fettuccine. Produced fettuccine with 15% dragon fruit peel has the lowest percentage in terms of weight increase and pH of cooking water. However, it is still considered to be high-quality pasta because it conforms to the standards.

Results of the study indicate that addition of dragon fruit peel enhances the color and reduces cooking properties but does not impart changes on the general acceptability of the produced fettuccine.



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