

Abstract

This experimental study was conducted to find out the acceptability of Turnip in making pudding. It also aimed to determine which of the sample proportion in the most acceptable in terms of its appearance, color, flavor, and texture and the extent to which they differ in these quality attributes. The products were evaluated by the twenty-two third year Bachelor of Science in Industrial Technology, major in Food Technology students of HIPSC, Estancia, Iloilo. The t-test and the means were the statistical tools used in this study. Findings revealed that the acceptability of turnip in making pudding in terms of appearance, color, odor, flavor and texture ranged from "very acceptable" to "moderately acceptable". Results of the study also showed no significant differences existed on the general acceptability of Samples A and D compared to Sample C in terms of the quality attributes. However, there was a significant difference on the general acceptability when Sample C was compared to Sample A in terms of its quality attributes, too.