

**ACCEPTABILITY OF EMPANADA USING TWO VARIETIES OF RICE
AS DOUGH WITH DIFFERENT FILLINGS**

A Project Report

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BACHELOR IN SCIENCE IN AGRICULTURE

By

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ABSTRACT

This study was conducted at the College of Agriculture, Resource and Environmental Sciences laboratory room, Central Philippine University, Jaro, Iloilo City on May 31, 2019. This study aimed to determine the acceptability of empanada using different varieties of rice and different fillings in terms of hedonic rating scale, descriptive analysis and economic analysis. There are 2 types of dough (polished Rc10 and polished Rc222) and different types of fillings such as (tofu, sprouted mungbean and chicken). These were laid out in a factorial completely randomized design (CRD) with three replications. Each of the type of dough was rated by 20-members of the taste panel. In terms of appearance and aroma, the empanada made of either polished Rc10 or polished Rc222 dough filled with either tofu, sprouted mungbean or chicken was moderately liked (4) by the evaluators. However, in terms of texture, taste and overall acceptability, the polished Rc10 dough was rated as neither liked nor disliked (3) by the evaluators while the rest where rated as moderately liked. As to the return on investment (ROI), polished Rc10 dough filled with tofu has the highest ROI, while empanada made of polished Rc222 dough filled with chicken has the lowest ROI.