

## ABSTRACT

Garcia, MJ. et al., **Acceptability of Native Sweet Potato (*Ipomoea Batatas*) in Doughnut Making in the Philippines.** Research and Development. Bread and Pastry Production NC II. Quezon National Agricultural School. December, 2022.

The study was conducted to determine the acceptability of sweet potato as an alternative to wheat flour in doughnut making. Sweet potatoes and rice are common food staples among Filipinos. Deterioration of these food commodities significantly affect their marketability which leads to create innovations for consumption and profitability. This study aimed to develop a doughnut made from mash sweet potato as base ingredients. This descriptive study utilizes mean to determine the level of acceptability of the respondents to the product. Each sensory quality of the sweet potato was rated on a nine hedonic scale. It was conducted at Quezon National Agricultural School last December 2022. Three (3) treatment was used namely; T1 - control: 100 grams of wheat flour, T2 - 50% of kneaded dough: 50 grams of mash sweet potato, 50 grams of wheat flour and T3 - 70% of kneaded dough: 70 grams of mash sweet potato, 30 grams of wheat flour. Generally, the results show that T2 is most like acceptable among the treatment based on flavor, texture, palatability and general acceptability.