NUTRITIONAL AND SENSORY ATTRIBUTES OF BANANA COFFEE PRODUCED FROM CAVENDISH BANANA (*Musa cavendishii*) FLESH AT DIFFERENT MATURITY STAGE

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THESIS SUBMITTED TO THE FACULTY OF INSTITUTE OF COMPUTING, ENGINEERING AND TECHNOLOGY, DAVAO DEL SUR STATE COLLEGE, MATTI, DIGOS CITY, IN PARTIAL FULFILLMENT OF THE REQUIREMENTS FOR THE DEGREE OF

BACHELOR OF SCIENCE IN AGRICULTURAL AND BIOSYSTEMS ENGINEERING

JUNE 2024

ABSTRACT

ITANG, KRIS CARESZA KATE C., Davao del Sur State College, Matti, Digos City, June 2024. **"NUTRITIONAL AND SENSORY ATTRIBUTES OF BANANA COFFEE PRODUCED FROM CAVENDISH BANANA (*Musa cavendishii*) FLESH AT DIFFERENT MATURITY STAGE".** Undergraduate Thesis.

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This study was conducted to utilized and process rejected cavendish banana fruits into coffee. Sensory Evaluation (Aroma, Texture, Color, and General Acceptability), Nutritional Analysis (Protein, Fat, Fiber, Ash, and Carbohydrates), and Microbial Analysis in terms of Bacterial and Fungi Count were performed to assess the quality and characteristics of the banana coffee and were analyzed using T-Test.

In the overall rating, T2 got higher mean rating percentage of Aroma (3.26%), Texture (4.2%), Color (4.106%), and the General Acceptability parameter with 3.36%. For proximate analysis, T1 got higher content percentage in terms of Protein (3.742%), Fiber (2.21%), and Ash (5.5%), and T2 for Carbohydrates (86.8%) and Fat (5.6%). In microbial analysis, both treatments got equal Bacterial Count (Total Plate Count) of

<1.1 cfu/g however, T2 contained less Yeast and Molds Count (Fungi Count) of 4.7×10^2 cfu/g present in the composite sample.

Based on the T-test result, only aroma difference was not statistically significant while texture, color, and general acceptability showed significant difference. Hence, this study still needs more modification in order to enhance the quality of processing cavendish banana into coffee.

Keywords: *Banana coffee, processing, sensory evaluation, proximate analysis, microbial analysis*