

ABSTRACT

HONEY MAE C. ALGABRE Davao del Sur State College (DSSC), Digos City, Davao del Sur. Institute of Teacher Education, Bachelor of Technology and Livelihood Education major in Home Economics. August 2023. **"ACCEPTABILITY LEVEL OF POLVORON FROM POWDERED TILAPIA (*Oreochromis niloticus*) BONES"**. Undergraduate Thesis.

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This study was primarily conducted which aimed to determine the acceptability level of polvoron from powdered tilapia (*Oreochromis niloticus*) bones in terms of sensory characteristics namely; palatability, odor, color, texture, and appearance; to determine the significant difference on the level of acceptability among five treatments; and to identify the significant difference on the level of acceptability among the respondents. The study's findings indicated that, among the five treatments tested, treatment 2 was the most acceptable. The study's respondents were 15 randomly selected students and 15 randomly selected Faculty members from Davao del Sur State College. Given that there were five treatments in this study, the Randomized Complete Block Design was utilized, and each treatment was replicated three times.

The study used descriptive statistics to determine that the treatment 2 of polvoron from powdered tilapia (*Oreochromis niloticus*) bones was rated as the most acceptable by the respondents in terms of sensory characteristics such as palatability, texture, odor, color, and appearance. Furthermore, the T-test result suggested that there was no significant difference on the level of acceptability of polvoron from powdered tilapia (*Oreochromis niloticus*) bones among the respondents. The ANOVA result indicated that there was a significant difference on the level of acceptability of polvoron from powdered tilapia (*Oreochromis niloticus*) bones among the five treatments. Moreover, the study indicated that treatment 2 of polvoron from powdered tilapia (*Oreochromis niloticus*) bones was the most acceptable could be sought after for future studies to be worked on in anticipation of commercialization.

Keywords: *Development, sensory characteristics, polvoron, nutritional, acceptability, food, tilapia bones*

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