



De La Salle University– Dasmariñas
HOTEL AND RESTAURANT MANAGEMENT DEPARTMENT



THE DEVELOPMENT OF

AMPALAYA (*Momordica Charantia*) PUFF PASTRY

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ABSTRACT

The aim of this thesis is to test the acceptability of Ampalaya Puff Pastry to the market and to the recent trends in terms of developing a puff pastry combined with a healthy ingredient which is Ampalaya. Ampalaya Puff Pastry has been successfully used to test the product if it would be acceptable in terms of its taste, appearance, aroma, color, and texture. The test and experimentation of this study, aims to describe the Ampalaya Puff Pastry's suitability for further development. This thesis first examined the testing procedures for the Ampalaya if it will work as one of the main ingredient in Puff Pastry. This is to find out if it will not affect the texture and original appearance of an ordinary puff pastry. In a second stage, a test was done to know if it will be acceptable for the consumers. Finally, the last step was to improve and develop the Ampalaya Puff Pastry flavors such as the plain, vanilla, cinnamon and the coffee which was the best seller. At the end of the study, it was a successful experimentation on how to develop Ampalaya Puff Pastry along with the qualitative variability test to get the general acceptability of this product.



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Appendix H (Nutrition Facts of the Developed Ampalaya Puff Pastry)

EXHIBITS

Exhibit 1 (Procedures)

Exhibit 2 (Finished Products)

Exhibit 3 (Panel Evaluation)

Curriculum Vitae

