

RESEARCH ARTICLE

TURMERIC (*Curcuma Longa*) INFUSED SWEET POTATO (*Ipomoea Batatas*) POLVORON: RECIPE FORMULATION

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Manuscript Info

Abstract

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Culinary Innovation, Product Development, Sensory Evaluation, Sweet Potato Polvoron, Turmeric Powder

This study delves into the product development of Sweet Potato Polvoron with Turmeric Powder, focusing on Aroma, Color, Taste, and overall General Product Development. Employing an experimental design, the research gathered data using the weighted mean method. Three distinct formulations were explored: Treatment 1 (T1) incorporated 50 grams of turmeric powder, Treatment 2 (T2) featured 100 grams, and Treatment 3 (T3) utilized 25 grams. Upon analysis of the aroma, CTU-TuburanTuburan Campus employees rated T1 as "Very Pleasant" with a weighted mean of 3.46, T2 received a rating of 3.4, also falling within the category of "Very Pleasant," and T3 achieved an impressive weighted mean of 4.8, corresponding to "Extremely Pleasant." In terms of color, T1 was rated as "Very Appealing" with a weighted mean of 4.1, T2 received a rating of 4.0 (Very Pleasant), and T3 was deemed "Extremely Appealing" with a weighted mean of 4.8. For taste, T1 earned a "Very Palatable" rating with a weighted mean of 4.16, T2 was rated "Very Pleasant" with a weighted mean of 3.89, and T3 achieved an "Extremely Palatable" rating with a weighted mean of 4.6. Considering general acceptability, T1 was rated "Very Acceptable" with a weighted mean of 4.08, T2 received a rating of 4.0 (Very Pleasant), and T3 emerged as the most preferred with a weighted mean of 4.64. In conclusion, Treatment 3 demonstrated superior performance in terms of Aroma, Color, Taste, and overall General Product Development. This suggests that T3 holds significant potential as an Income Generating Program (IGP) within the institution and as a favored sweet delicacy in the Municipality of Tuburan. The study provides valuable insights into the sensory attributes, market potential, and economic viability of Sweet Potato Polvoron with Turmeric Powder.

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Introduction:

Rationale

Polyoron, a popular Filipino delicacy, is traditionally made from toasted flour, powdered milk, sugar, and butter. It has long been a favored sweet treat due to its simplicity, affordability, and nostalgic value among Filipino families. In recent years, the food industry has witnessed growing interest in functional foods-those that not only provide basic nutrition but also offer additional health benefits. Both turmeric (Curcuma longa) and sweet potato (Ipomoea batatas) have been recognized for their nutritional and medicinal properties. Turmeric is widely known for its antiinflammatory, antioxidant, and antimicrobial benefits, primarily attributed to its active compound, curcumin. On the other hand, sweet potato is rich in dietary fiber, vitamins, and minerals, and offers natural sweetness and vibrant color, making it a versatile ingredient in various food innovations. The concept of recipe formulation for turmericinfused sweet potato polyoron extends beyond mere culinary experimentation. It embodies a holistic approach to food development, wherein nutritional enhancement, flavor fusion, and cultural relevance converge. The research endeavors to encapsulate this holistic perspective by meticulously crafting a recipe that balances the nutritional benefits of turmeric and sweet potato with the delicate, crumbly texture and buttery notes characteristic of polyoron. This endeavor not only paves the way for a novel culinary creation but also underscores the potential for traditional sweets to serve as vehicles for nutritional enrichment. In addition to the culinary and nutritional dimensions, the formulation of turmeric-infused sweet potato polyoron holds implications for cultural preservation and reinterpretation. Polvoron, a quintessential Filipino shortbread, embodies a rich culinary heritage and cultural significance. By infusing this beloved confection with turmeric and sweet potato, the research endeavors to pay homage to traditional Filipino flavors while infusing a contemporary twist. This approach celebrates the dynamism of culinary traditions and propels the evolution of culinary narratives, fostering a renewed appreciation for heritage ingredients within a modern context. The incorporation of turmeric and sweet potato into the polyoron formulation also holds the potential for addressing contemporary dietary preferences and nutritional needs. As the global culinary landscape embraces a shift towards health-conscious consumption, the introduction of functional ingredients such as turmeric and sweet potato into traditional confections aligns with the demand for nutrient-dense, vet indulgent, treats. The research aims to present a compelling case for the fusion of tradition and innovation, catering to evolving consumer preferences while preserving the essence of beloved culinary traditions. The formulation of a recipe for turmeric-infused sweet potato polyoron is underpinned by a commitment to culinary inclusivity and the celebration of diverse flavors. By integrating turmeric and sweet potato into the polvoron, the research seeks to cater to a broad spectrum of palates and dietary preferences, transcending cultural and geographical boundaries. This inclusive approach underscores the potential for traditional sweets to serve as canvases for flavor experimentation and nutritional enrichment, appealing to individuals with varying dietary requirements and flavor inclinations. Despite the increasing trend in functional food product development, there remains limited exploration of incorporating these two superfoods into traditional Filipino snacks such as polyoron. Most polyoron variants available in the market today focus on flavors such as cookies and cream, ube, pinipig, and cashew, with minimal attention given to formulations that aim to boost nutritional value while retaining consumer acceptability. The absence of turmeric and sweet potato infusion in polyoron recipes highlights a research gap, especially in local product development that aligns with the growing demand for healthier snack alternatives. Thus, this research aims to formulate a turmeric-infused sweet potato polyoron recipe that will not only introduce a new twist to a traditional delicacy but also enhance its nutritional profile. The study will specifically focus on the balance of taste, texture, color, and overall sensory acceptability while ensuring that the health-promoting properties of turmeric and sweet potato are effectively incorporated. Furthermore, the research seeks to address consumer preference and acceptance, which are critical factors in the successful adoption of innovative food products in the market. The rationale of this study stems from the potential of merging traditional Filipino food culture with modern nutritional advancements. By developing a turmeric and sweet potato-infused polyoron, the research intends to contribute to local food innovation, promote the utilization of indigenous crops, and create value-added products that could benefit small and medium food enterprises (SMEs). This study also aligns with the broader advocacy for healthier snacking options and supports the livelihood of local turmeric and sweet potato farmers through increased demand for these crops. Recent studies have explored innovative approaches to enhance the nutritional profile and functionality of polvoron, a traditional Filipino snack. Researchers have successfully incorporated various ingredients such as tiesa fruit (Padilla et al., 2016), squash powder (Bayogos, 2024), and a combination of saba peel, monggo, and malunggay (Ronquillo et al., 2020) into polyoron formulations. These modifications have resulted in improved nutritional content, including increased levels of protein, fiber, vitamins, and minerals. Sensory evaluations have demonstrated high acceptability of these novel polyoron variants among consumers (Padilla et al., 2016; Bayogos, 2024). Additionally, the use of by-products like tapuy lees and saba peel in polyoron production addresses waste management issues in food processing (Manaois & Amelia, 2014; Ronquillo et al., 2020). These

studies highlight the potential for developing healthier, more nutritious versions of polvoron while maintaining its appealing sensory characteristics and exploring sustainable ingredient sourcing. Sweet potato consumption can have positive health effects, including improving vitamin A status, blood glucose, blood pressure, iron absorption, constipation, and liver function (Qin,et al. 2022). Sweet potato is a nutritious food crop rich in health-promoting phytochemicals with antioxidant, anti-inflammatory, and other beneficial effects (Santos,et al, 2022). Sweet potatoes can contribute to nutrition-sensitive agriculture, energy security, and quality of life through sustainable production practices (Tedesco, et al, 2023). Turmeric is also called as Curcuma longa, is used as a flavoring agent, medicinal herb, and dye in Asian countries. In India where Ayurveda is a system of herbal medicine, turmeric is known for strengthening and warming the whole body. The main component in turmeric is curcumin, which has a wide range of properties, such as anti-inflammatory, antioxidant, antimuta-genic, and antimicrobial. This paper provides an overview of turmeric (Curcuma longa), including its botanical classification, uses, and chemical composition (Kumar et al., 2021). Turmeric has various beneficial pharmacological activities, including anti-inflammatory and antioxidant effects, and its safety and toxicity are discussed (Ahmad, et al, 2020). Turmeric contains the active compound curcumin, which has various beneficial health properties, but its bioavailability can be improved through encapsulation techniques (El-Hack, et al, 2021).

Theoretical Background.

The theoretical underpinnings of the research on turmeric-infused sweet potato polyoron draw upon several key concepts and frameworks that encompass culinary innovation, cultural gastronomy, and nutritional enrichment. At its core, the study is informed by the following theoretical foundations:

Sensory Evaluation Theory. Adopted by Harry T. Lawless (2019), Sensory Evaluation Theory provides a structured approach to assessing the sensory attributes of food products, including their appearance, aroma, flavor, texture, and overall palatability. In the context of the research, this theory guides the systematic evaluation of the turmericinfused sweet potato polyoron, enabling the identification of sensory synergies between the traditional shortbread and the added ingredients. By employing sensory evaluation methodologies, such as descriptive analysis or consumer testing, the study aims to elucidate the sensory impact of the infused flavors and textures on the overall gustatory experience of the polyoron. Cultural Gastronomy Framework. Adopted by Lucy M. Long (2018), The Cultural Gastronomy Framework encompasses the exploration of culinary traditions, heritage ingredients, and cultural significance within the context of food innovation. Applied to the research on turmeric-infused sweet potato polyoron, this framework serves as a lens through which to examine the cultural relevance of the traditional Filipino polvoron and the symbolic resonance of turmeric and sweet potato within indigenous culinary practices. By integrating this framework, the study seeks to elucidate the cultural narratives embedded within the culinary creation, fostering an appreciation for the interplay of cultural gastronomy in contemporary culinary expressions. The best-fit model for the research on "Turmeric Infused Sweet Potato Polvoron: Recipe Formulation" would be the Culinary Innovation Model. This model aligns closely with the research's objective of integrating new ingredients and flavors into a traditional recipe to create a novel culinary experience. It provides a systematic framework for ideating, experimenting, evaluating, and refining the infusion of turmeric and sweet potato into the traditional polyoron, ultimately leading to the development of a unique and innovative recipe that harmonizes the flavors and nutritional benefits of the added ingredients. Culinary Innovation Model, adopted by Stierand and Lynch (2017). The Culinary Innovation Model encompasses the process of integrating new ingredients, flavors, and techniques into traditional recipes to create novel culinary experiences. In the context of turmeric-infused sweet potato polyoron, this model serves as a framework for systematically exploring the infusion of turmeric and sweet potato into the traditional polyoron recipe. It involves stages such as ideation, experimentation, sensory evaluation, and refinement, ultimately leading to the development of a unique and innovative recipe that harmonizes the flavors and nutritional benefits of the added ingredients. The Culinary Innovation Model presents a structured approach to the integration of new ingredients, flavors, and techniques into traditional recipes, fostering the creation of unique culinary experiences. This model guides the entire process, beginning with the ideation and conceptualization stage, where chefs and food scientists brainstorm and conceptualize the incorporation of innovative elements into established culinary traditions. Subsequently, the experimentation and recipe development phase entail practical trials, adjustments to ingredient proportions, and refinement of cooking techniques to optimize the integration of the new elements while preserving the essence of the traditional dish. Subsequently, sensory evaluation and feedback play a crucial role in objectively evaluating the dish's sensory properties, including look, flavor, aroma, and texture. Additionally, input from taste testers or potential customers is gathered to determine their preferences and views. The technique stresses iterative recipe improvement, including modifying cooking methods, investigating alternate ingredient forms, and fine-tuning ingredient ratios to improve the dish's overall palatability and appeal. This is

predicated on the responses and outcomes of the sensory assessment. Documentation and standardization play a crucial role in capturing the refined formulation, including recording the finalized recipe, detailing ingredient specifications, and establishing standard procedures to ensure consistency in the preparation of the innovative dish. The model culminates in the culinary showcase and promotion of the innovative creation, where its unique attributes, cultural inspirations, and sensory allure are highlighted to culinary enthusiasts, consumers, and industry professionals. This stage may involve leveraging various platforms, such as culinary events, publications, or digital media, to showcase the culinary innovation to a broader audience. The research gap within the context of the Culinary Innovation Model for the "Turmeric Infused Sweet Potato Polvoron: Recipe Formulation" could center around the limited exploration of traditional Filipino desserts incorporating locally sourced, nutrient-rich ingredients The Culinary Innovation Model offers a methodical framework for incorporating novel ingredients into wellestablished recipes; however, there is a deficiency in the current body of literature concerning the methodical application of this model to Filipino culinary customs, particularly about utilizing native ingredients that may offer health advantages. Additionally, the research may address the gap in sensory evaluation methodologies tailored to traditional Filipino desserts, aiming to comprehensively capture the sensory attributes and cultural nuances of the turmeric-infused sweet potato polyoron. This could involve the development and validation of sensory evaluation protocols specifically tailored to Filipino dessert profiles, ensuring a holistic assessment of the infused flavors and textures within the context of cultural gastronomy. Furthermore, the research could explore the gap in documenting and showcasing the cultural narratives embedded within the culinary innovation process, emphasizing the symbolic significance of turmeric and sweet potato within indigenous Filipino culinary traditions. By elucidating the cultural narratives and sensory experiences associated with the innovative polvoron, the research aims to contribute to a deeper appreciation and understanding of the cultural heritage embedded within Filipino dessert creations. Addressing these research gaps would not only enrich the understanding of culinary innovation within the context of Filipino gastronomy but also contribute to the preservation and celebration of indigenous culinary heritage, fostering a more comprehensive and culturally sensitive approach to culinary innovation and recipe formulation within the Filipino culinary landscape.

Sensory evaluation is a scientific discipline that uses human senses to assess the characteristics and acceptability of food and other materials (Evsiukova et al., 2021. Sensory analysis provides tools for documenting, troubleshooting, and optimizing the sensory properties of dairy foods (Drake, et al, 2021). Emerging technological methods can supplement or replace human sensory evaluation of food to enhance objectivity and reliability (Rodriguez, et al, 2021)

Gastronomy tourism transforms local cuisine through the cultural and artistic interpretation of the food preparation process (Polat, et al, 2020). Gastronomy and meals play a key role in shaping cultural characteristics, which can be analyzed through various semiotic dimensions (Kapitány, 2024). Gastronomy is an emerging scientific field that studies the universal human experience of eating (Pieroni, 2023).

They emphasized differences between culinary settings and traditional product innovation models. Rohajatien et al. (2020) investigated culinary innovations for bitter melon, focusing on processing methods that preserve nutritional characteristics. Their study revealed the potential of applying food science and technology principles to culinary learning. These studies collectively demonstrate the diverse approaches to culinary innovation across different sectors of the food industry and education. The paper analyzes competency models used in culinary arts higher education, identifying techniques, leadership, and interpersonal relationships as the most relevant competencies (Vogel, 2020). Culinary creativity involves producing novel and appropriate work within gastronomy, ranging from incremental to radical innovations (Stierand, 2020).

Ethical Guidelines and Research Regulations. "Magna Carta for Scientists, Engineers, Researchers, and other Science and Technology Personnel in the Government," or Republic Act No. 8439. While not explicitly focused on ethical guidelines for research involving human participants, this law addresses the welfare and rights of science and technology personnel, including researchers. Compliance with ethical standards would also align with the principles outlined in this Magna Carta. Intellectual Property Laws. The law that regulates intellectual property rights in the Philippines, including copyrights, patents, and trademarks, is Republic Act No. 8293, popularly referred to as the "Intellectual Property Code of the Philippines." The researcher must adhere to this legislation to safeguard their intellectual property and uphold the rights of others. Food Safety and Standards Regulations. A law ensuring the safety and hygienic standards of food products delivered in the Philippines is Republic Act No. 10611, popularly

referred to as the "Food Safety Act of 2013." To ensure the safety and quality of the products, researchers working on food product development should follow the guidelines and rules specified in this act.



Figure 1: Theoretical Background

Method Used.

The study was experimental research using a parallel group design in which there are only three (3) treatments, Treatment 1 (T1) = 50 grams of turmeric powder mixed with the ingredients, Treatment 2 (T2) = 100 grams of turmeric powder mixed with the ingredients and Treatment 3 (T3) = 25 grams of turmeric powder mix to the ingredients. These three are examined, and criteria are set as bases for comparison and control for set-up (aroma, taste, color, general acceptability).

Instruments.

The researcher used quantitative and qualitative descriptive analyses of the product development of sweet potato with Turmeric powder as a sweet delicacy. This quantitative description analysis is adopted from the study of Catayas. The tool is designed to discover relevant responses used as bases of the acceptability of the product's aroma, color, taste, thickness, and general acceptability. The scale ranges from four (5) points, which represents the highest degree of preference for satisfaction with the product, to one (1) point, representing the highest degree of dissatisfaction. This questionnaire is validated through pre-testing. Taste sampling is administered to fifty (50) employees of Cebu Technological University, Tuburan Campus, to ensure the validity and comprehensibility of the questionnaire using a standardized instrument.

Table 1:- Distribution of Respondents.				
RESPONDENTS	POPULATION	(%)		
Campus A Employee	50	50		
Campus A Students	50	50		
TOTAL	100	100		

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Table 2:- Sweet Potato P	olvoron with	Turmeric	Powder Formulation.
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INCOEDIENTS	Treatments		
INGREDIENIS	1	2	3
Sweet potato flour	200 grams	200 grams	200 grams
White sugar	.5 grams	.5 grams	.5 grams
Powdered milk	100 grams	100 grams	100 grams
Butter	1 cup	1 cup	1 cup
Turmeric Powder	50 grams	100 grams	25 grams

Sensory Evaluation.

The participants were given instructions before tasting the product and were given enough time to do the sensory evaluation to ensure reliable results. Since there were only two types of polyoron to test, after tasting the first test, they were instructed to pause for a while before testing the second. The evaluation sheets were retrieved after the testing process.

Statistical Test of Data.

To determine the profile of the product development of Sweet Potato Polvoron with Turmeric Powder 1 and Sweet Potato Polvoron with Turmeric Powder 2, the researcher used the formula of the weighted mean as a statistical test.

To arrive at a definite interpretation of the difference in acceptability between the two treatments, the researchers set a hypothetical range of each scale.

The Following interpretation was assigned to each range:

Assigned Weight	Qualitative Description			
Assigned weight	Aroma	Color	Taste	General Product Development
4.2-5.0	Extremely Pleasant	Extremely Appealing	Extremely Palatable	Extremely Improving
3.4-4.1	Very Pleasant	Very Appealing	Very palatable	Very Improving
2.6-3.3	Pleasant	Appealing	Moderately Palatable	Improving
1.8-2.5	Less Pleasant	Less Appealing	Less Palatable	Less Improving
1.0-1.7	Unpleasant	Unappealing	Not Palatable	Not Improving

 Table 3: The scoring and scaling procedures.

 The Nominal Scale Used for Descriptive Test Results.

The scoring and scaling procedures for the descriptive test are shown in Table 2 to facilitate the gathering and interpretation of data on descriptive analysis on the two tests based on the attributes identified in the score sheets.

Product Development of Sweet Potato Polvoron Enriched with Turmeric Powder.

Sweet Potato Polvoron in different formulations was developed using the following treatments: Treatment 1 (T_1) had 50 grams of turmeric powder. Treatment 2 (T_2) had 100 grams of turmeric powder. Treatment 3 (T_3) had 25 grams of Turmeric Powder.

The product development of Sweet Potato Polvorn differed in the amount of turmeric powder being used. The acceptability of the sweet potato polvoron with turmeric powder was evaluated in terms of the different characteristics of the finished product. It is characterized as Aroma, Color, Taste, and General Product Development. It was presented in a table form.

The Acceptability of Sweet Potato Polvoron with Turmeric Powder.

The perception of the respondents on the most acceptable development was characterized as Aroma, Color, Taste, and General Acceptability was presented in the table form.

Aroma.

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The employees of CTU-Tuburan tasted the sweet potato polyoron with turmeric powder and made their evaluation based on the score sheet provided by the researcher.

Table 3:- Product	X	Verbal Description
T1	3.46	Very Pleasant
T2	3.4	Very Pleasant
Τ3	48	Extremely Pleasant
Legend: 4.2 - 5.0 Extremely Pleasant	1.8 - 2.5 Less Pleasant	3.4 - 4.1 Very Pleasant

1.0 - 1.7 Unpleasant 2.6 - 3.3 Pleasant

Table 3 shows how the respondents respond to the product in terms of aroma. Based on the data gathered as to the product's aroma, the employees of CTU-TuburanTuburan Campus rated Treatment 1 (T1) as Very Pleasant, with a

weighted mean of 3.46, while Treatment 2 (T2) got a weighted mean of 3.4, which corresponds to the description of Very Pleasant. Then the T3 got a weighted mean of 4.8, Extremely Pleasant.

Color.

The color of sweet potato polyoron with turmeric powder was evaluated by 50 employees of CTU Tuburan Campus.

Table 4:- Product	$\overline{\mathbf{X}}$	Verbal Description
T1	4.1	Very Appealing
T2	4.0	Very Appealing
T3	4.8	Extremely Appealing
Legend:		
4.2 - 5.0 Extremely Appealing 1.0 - 1.7 Unappealing	1.8 -2.5 Less Appealing 2.6 - 3.3 Appealing	3.4 -4.1 Very Appealing

CTU employees rated the color of the sweet potato polvoron for Treatment 1 (T1) as Very Appealing, with a weighted mean of 4.1. For Treatment 2 (T2), the color was rated as Very Appealing, with a weighted mean of 4.0. T3 was Extremely Appealing and got a weighted mean of 4.8.

Taste

The taste of sweet potato polvoron with turmeric powder was evaluated by the respondents of employees of CTU Tuburan.

Table 5:-

Product	$\overline{\mathbf{X}}$	Verbal Description
T1	4.16	Very Palatable
T2	3.89	Very Palatable
Т3	4.6	Extremely Palatable
x 1		

Legend:

4.2 - 5.0 Extremely Palatable1.8 - 2.5Less Palatable3.4 - 4.1 Very Palatable 1.0 - 1.7 Unpalatable2.6 - 3.3 Palatable

Table 5 shows that the taste of Sweet Potato Polvoron with Turmeric powder, Treatment 1 (T1), was rated as Very Palatable, with a weighted mean of 4.16, while Treatment 2 (T2) was rated as Very Palatable, with a weighted mean of 3.89. Treatment 3 (T3) got a weighted mean of 4.6, which means Extremely Palatable.

T14.08Very AcceptableT24.0Very AcceptableT34.64Extremely Acceptable	General Acceptability Table 6:- Product	$\overline{\mathbf{X}}$	Verbal Description
T24.0Very AcceptableT34.64Extremely Acceptable	T1	4.08	Very Acceptable
T34.64Extremely Acceptable	T2	4.0	Very Acceptable
	Τ3	4.64	Extremely Acceptable

Legend:

4.2 - 5.0Extremely Palatable 1.8 - 2.5Less Palatable 3.4 - 4.1Very Palatable 1.0 - 1.7Unpalatable 2.6 - 3.3 Palatable

The table shows the participants' measurement of two treatments of Sweet Potato Polvoron in terms of the 4 four sensory attributes. The general acceptability of the two treatments of Sweet Potato Polvoron with Turmeric Powder Treatment 1 (T1), which is under the "Very Acceptable" category, got a weighted mean of 4.08, while T2 got a weighted mean of 4.0. Treatment 3 got a weighted mean of 4.64, which means Extremely Acceptable. In this case, T3 is the most preferred by the respondents.

Summary.

The main objective of conducting the study was to find out the product development of Sweet Potato Polvoron enriched with Turmeric Powder and the consumers' preference in terms of aroma, color, taste, and product

development between two treatments of Sweet Potato Polvoron with different grams of Turmeric Powder, (50 grams, 100 grams, and 25 grams). It further presents the profile of Sweet Potato Polvoron Enriched with Turmeric Powder in terms of ingredients, materials, and procedure.

The Cebu Technological University-Tuburan Campus, located in Tuburan, Cebu, was the site of the investigation. It involved 50 respondents, composed of instructors handling food technology-related subjects, Food technology students, and other faculty of the school. Purposive sampling and total enumeration were used in choosing the respondents.

Findings.

The following statements were based on the results of statistical data:

Based on statistical results, T3 was Extremely Pleasant for aroma and got a weighted mean of 4.8, Extremely Appealing for the color, got a weighted mean of 4.8, Extremely Palatable for the taste, got a weighted mean of 4.6, and Extremely Acceptable for General Acceptability, got a weighted mean of 4.64. However, T1 got a result of Very Pleasant for the Aroma with a weighted mean of 3.46, Very Appealing for the Color with a weighted mean of 4.1, Very Palatable for the taste with a weighted mean of 4.16, and Extremely Acceptable for General Acceptability with a weighted mean of 4.16, and Extremely Acceptable for General Acceptability with a weighted mean of 3.4, which corresponds to the description of Very Pleasant, Very Appealing for the color, got a weighted mean of 4.0, Very Palatable for the taste, which had a weighted mean of 3.89, Very Acceptable for General Acceptability, and a weighted mean of 4.0.

Conclusions:-

Considering the statistical result of the study, treatment three (3) was preferred by the respondents. Which contains 25 grams of Turmeric powder. Mix with the ingredients like 100 grams of powdered milk, 200 grams of sweet potato flour, .5 grams of sugar, 100 grams of Turmeric Powder, and 1 cup of butter.

Recommendations:-

The study's results and conclusions led to the formulation of the following recommendations:

- 1. For the Administration, Sweet Potato Polvoron Enriched with Turmeric Powder could be used as an incomegenerating project of the institution.
- 2. For the improvement of the product, future researchers may conduct further studies to feature more attributes, especially on taste, ingredients, and packaging.
- 3. For the Food Technology Instructors, the recipe of the product may be used as an additional input for their instruction.
- 4. For entrepreneurs and people who would like to uplift their economic status, they may use the product for a new business venture.

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