

**Supplementary Information**

**Appendix I: S1**

*Dear Respondent,*

Please answer questions from the very best of your choice. Your response greatly contributes to our study. In accordance with RA 10173 or the Data Privacy Act of 2012, all personal and or sensitive information solicited and disclosed from this questionnaire shall be only used for the study alone. Rest assured that your responses in this instrument will be kept confidential.

**Name (Optional):** \_\_\_\_\_

**Date:** \_\_\_\_\_

Put a check mark ✓ according to what respondent you belong to:

**Gender:**  Male  Female

**Type of respondent:**

- EXPERT:**                       **NON-EXPERT:**  
 Teacher:                       Student:

Major in \_\_\_\_\_

NC2 Holder

Competencies \_\_\_\_\_

**I. Sensory Analysis**

Direction: Kindly evaluate the samples for their aroma, color, flavor, taste, texture and overall acceptability using the scale provided below. Please rinse your mouth with tap water after tasting

**A. F<sub>1</sub> (1 cup Cassava flour: ¼ cup Malunggay)**

	<b>5 Excellent</b>	<b>4 Very Good</b>	<b>3 Good</b>	<b>2 Poor</b>	<b>1 Very Poor</b>
<b>Aroma</b>	<input type="checkbox"/> Extremely noticeable as it has wonderful blends of aroma	<input type="checkbox"/> Very noticeable and appealing aroma	<input type="checkbox"/> Moderately noticeable, acceptable aroma	<input type="checkbox"/> Fairly noticeable, aroma is unappetizing	<input type="checkbox"/> Poorly noticeable, aroma is unpleasant
<b>Color</b>	<input type="checkbox"/> The color is vibrant, attractive and very appetizing to taste	<input type="checkbox"/> Slightly uneven color with minimal browned edges	<input type="checkbox"/> Light brown, inconsistent cooking, due to over frying.	<input type="checkbox"/> Dark brown, inconsistent cooking or burning on one side or both sides	<input type="checkbox"/> Very dark brown, inconsistent cooking or burning on all sides or both sides darkened edges,
<b>Taste</b>	<input type="checkbox"/> Very savory, great taste, evenly cooked, well-blended flavor, yet	<input type="checkbox"/> Savory in taste, pleasant aroma, flavors are distinctive and quite	<input type="checkbox"/> Fair flavors, good aroma, smooth but somewhat has a missing taste	<input type="checkbox"/> Poor flavor, tasteless or totally over seasoned, overcooked, or not perfectly fried	<input type="checkbox"/> Poor flavor, tasteless, burnt and bitter taste,

	distinct within each portion	blended, mouthfuls taste			
<b>Texture</b>	<input type="checkbox"/> Very crispy, soft delicate texture, consistent size, no burned edges	<input type="checkbox"/> Nicely crispy and not so soft texture, consistent size, no burned sides	<input type="checkbox"/> Soft, delicate texture, consistent size, no burned sides	<input type="checkbox"/> Not crispy, Soggy, Chewy tough and due to not perfectly fried or overcooking	<input type="checkbox"/> Hard and tough to bite and has extremely bad texture

**B. F<sub>2</sub> (1 cup Cassava flour : ½ cup Malunggay)**

	<b>5 Excellent</b>	<b>4 Very Good</b>	<b>3 Good</b>	<b>2 Poor</b>	<b>1 Very Poor</b>
<b>Aroma</b>	<input type="checkbox"/> Extremely noticeable as it has wonderful blends of aroma	<input type="checkbox"/> Very noticeable and appealing aroma	<input type="checkbox"/> Moderately noticeable, acceptable aroma	<input type="checkbox"/> Fairly noticeable, aroma is unappetizing	<input type="checkbox"/> Poorly noticeable, aroma is unpleasant
<b>Color</b>	<input type="checkbox"/> The color is vibrant, attractive and very appetizing to taste	<input type="checkbox"/> Slightly uneven color with minimal browned edges	<input type="checkbox"/> Light brown, inconsistent cooking, due to over frying.	<input type="checkbox"/> Dark brown, inconsistent cooking or burning on one side or both sides	<input type="checkbox"/> Very dark brown, inconsistent cooking or burning on all sides or both sides darkened edges,
<b>Taste</b>	<input type="checkbox"/> Very savory, great taste, evenly cooked, well-blended flavor, yet distinct within each portion	<input type="checkbox"/> Savory in taste, pleasant aroma, flavors are distinctive and quite blended, mouthfuls taste	<input type="checkbox"/> Fair flavors, good aroma, smooth but somewhat has a missing taste	<input type="checkbox"/> Poor flavor, tasteless or totally over seasoned, overcooked, or not perfectly fried	<input type="checkbox"/> Poor flavor, tasteless, burnt and bitter taste,
<b>Texture</b>	<input type="checkbox"/> Very crispy, soft delicate texture, consistent size, no burned edges	<input type="checkbox"/> Nicely crispy and not so soft texture, consistent size, no burned sides	<input type="checkbox"/> Soft, delicate texture, consistent size, no burned sides	<input type="checkbox"/> Not crispy, Soggy, Chewy tough due to not perfectly fried overcooking	<input type="checkbox"/> Hard and tough to bite and has extremely bad texture

**C. F<sub>3</sub> (1 cup Cassava flour: 1 cup Malunggay)**

	<b>5 Excellent</b>	<b>4 Very Good</b>	<b>3 Good</b>	<b>2 Poor</b>	<b>1 Very Poor</b>
<b>Aroma</b>	<input type="checkbox"/> Extremely noticeable as it has wonderful blends of aroma	<input type="checkbox"/> Very noticeable and appealing aroma	<input type="checkbox"/> Moderately noticeable, acceptable aroma	<input type="checkbox"/> Fairly noticeable, aroma is unappetizing	<input type="checkbox"/> Poorly noticeable, aroma is unpleasant

<b>Color</b>	<input type="checkbox"/> The color is vibrant, attractive and very appetizing to taste	<input type="checkbox"/> Slightly uneven color with minimal browned edges	<input type="checkbox"/> Light brown, inconsistent cooking, due to over frying.	<input type="checkbox"/> Dark brown, inconsistent cooking or burning on one side or both sides	<input type="checkbox"/> Very dark brown, inconsistent cooking or burning on all sides or both sides darkened edges,
<b>Taste</b>	<input type="checkbox"/> Very savory, great taste, evenly cooked, well-blended flavor, yet distinct within each portion	<input type="checkbox"/> Savory in taste, pleasant aroma, flavors are distinctive and quite blended, mouthfuls taste	<input type="checkbox"/> Fair flavors, good aroma, smooth but somewhat has a missing taste	<input type="checkbox"/> Poor flavor, tasteless or totally over seasoned, overcooked, or not perfectly fried	<input type="checkbox"/> Poor flavor, tasteless, burnt and bitter taste,
<b>Texture</b>	<input type="checkbox"/> Very crispy, soft delicate texture, consistent size, no burned edges	<input type="checkbox"/> Nicely crispy and not so soft texture, consistent size, no burned sides	<input type="checkbox"/> Soft, delicate texture, consistent size, no burned sides	<input type="checkbox"/> Not crispy, Soggy, Chewy tough and due to not perfectly fried or overcooking	<input type="checkbox"/> Hard and tough to bite and has extremely bad texture

## II. Sensory Acceptability

Please rate each of the formulation of the Moringa Oleifera (Malunggay) and Manihot Esculenta (Cassava) Chips using the nine (9) -point Hedonic scale below according to your general acceptably of the product. Check only one for each of the formulations.

ACCEPTABILITY LEVEL	F <sub>1</sub>	F <sub>2</sub>	F <sub>3</sub>
9- Like Extremely	( )	( )	( )
8-Like Very Much	( )	( )	( )
7- Like Moderately	( )	( )	( )
6- Like Slightly	( )	( )	( )
5- Neither Like nor Dislike	( )	( )	( )
4- Dislike Slightly	( )	( )	( )
3- Dislike Moderately	( )	( )	( )
2- Dislike Very Much	( )	( )	( )
1- Dislike Extremely	( )	( )	( )

**Comments and suggestions:**

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