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Sensory Acceptability and Characterization of French Macarons Enriched with *Annona Muricata* Fruit Powder

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Abstract: This study aimed to develop and evaluate the acceptability of French Macarons enriched with Guyabano (Annona muricata) powder, focusing on enhancing their flavor, texture, and stability for potential marketability. Specifically, it examined the sensory acceptability of three macaron formulations, and the presence of significant differences among them. Employing a quantitative research design, data were collected from 20 food experts and 30 consumer respondents using a 9-point hedonic scale. Statistical analyses included median for sensory evaluation, mean for nutritional and chemical analysis, and One-Way ANOVA for determining significant differences among formulations. Sensory evaluation revealed that Formulation A was the most preferred, rated as "like very much" across all sensory attributes. In contrast, Formulations B and C received lower ratings. Statistical analysis confirmed significant differences among the three formulations. The findings demonstrate that incorporating Guyabano fruit powder into French Macarons enhances their nutritional value and consumer appeal. Formulation A, in particular, presents a viable, health-oriented, and locally-sourced snack alternative with potential for commercialization and application in institutional and entrepreneurial food development initiatives..

Keywords: French Macarons, Annona Muricata Fruit, Fruit Powder Enrichment



