

Sensory Acceptability and Characterization of All Purpose Banana Blossom Gourmet Paste

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Abstract: *This study developed an all-purpose gourmet paste using banana blossom (*Musa acuminata*) as the main ingredient and evaluated sensory qualities, and nutritional composition. Three formulations with varying amounts of banana blossom were created and assessed by a group of food experts and consumers. The developmental-descriptive and experimental approach allowed for comprehensive testing and comparison of appearance, aroma, taste, texture, and overall acceptability. Statistical analyses, including mean, standard deviation, and MANOVA, were employed to examine differences among formulations. Findings revealed that among the three formulations, Formulation C was the most preferred due to its superior aroma, taste, and texture. The physico-chemical and nutritional analysis of Formulation C confirmed its potential as a nutritious, plant-based food product with moderate fat and protein content, though its relatively high sodium level suggests a need for mindful consumption. The study supports the use of banana blossom as a functional food ingredient and a promising component of local product development initiatives.*

Keywords: *banana blossom, gourmet paste, sensory evaluation, nutritional analysis, functional food*

