Comparative Analysis of White Bean Cake and Soybean Cake through Sensory Evaluation

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Abstract : This study produced and compared the acceptability of white bean cake (akara) and soy bean cake (akara) through sensory evaluation. Two varieties of beans were used; white (haricot) beans and soy beans; processed in the wet (paste) form and dry (flour) form. They were all used in the production of samples of bean cake (akara) under the same condition. Sensory evaluation was carried out on the products; 100% white beans cake paste was labeled (A1), 50% white bean and 50% soya bean cake paste was (B1), 100% white bean cake flour was (A2); 50% white bean cake flour and 50% soya bean cake flour (B2). A five (5) point hedonic scale rating, very good (5), good (4), fair (3), poor (2) and very poor (1) was administered on the ten panel of judge. 40 questionnaires were administered to the general public to access their knowledge of soya beans akara. Correlation analysis was carried out to determine which product is more acceptable. Table, percentages and mean score were methods employed in analyzing data collected. The analysis revealed that soya bean (akara) is generally acceptable except for sample B1 that was rated poor with 2 points, white beans cake was rated very well with 5 points. It was recommended that the hospitality industry could introduce soya bean cakes in the breakfast menu. Families can also include these products in their breakfast.

Keywords : akara, bean cake, soybean, white bean