

DEVELOPMENT OF PURPLE YAM (*Dioscorea alata*) PASTA

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Abstract

This descriptive research study aimed to develop natural and nutritious pasta using purple yam and describe its characteristics in term of its texture, color, aroma, taste and consistency and differentiated it from the commercialized pasta through sensory analysis. The product was cooked with tuna carbonara and spaghetti recipes and compared to its standard recipes. To further test the product the researchers determined its acceptability. This study was conducted during the first semester of the academic year 2016-2017. This study revealed that purple yam pasta can be produced into good quality pasta.