

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College, Sigma, Capiz during the first semester of the school year 2020-2021. Generally, it aimed to find out the general acceptability of PaMaCu ice cream. Specifically, it aimed to determine which treatment will produce the most acceptable ice cream and at the same time find out if there are significant differences among the treatments in making PaMaCu ice cream in terms of appearance, aroma, texture, and taste. The study has five treatments. In analyzing the data, mean and ANOVA were the statistical tools used. An evaluation sheet was utilized to gather the data. Fifteen (15) evaluators composed of 5 instructors of Capiz State University, 5 college students, and 5 community from the community were requested to assess the product. Results showed that the product in Treatment D got the highest mean in terms of appearance, and aroma, while Treatment A has the highest mean in terms of taste and Treatment E has the highest mean in terms of texture. The researchers found out that Treatment D was the most generally acceptable treatment in terms of its sensory attributes. Results further showed that there were significant differences in the sensory qualities of PaMaCu ice cream in terms of appearance, texture, and general acceptability while there was no significant difference in terms of aroma.