

ABSTRACT

This study was conducted at Capiz State University, Pilar Campus last January 2018. Specially, this study has the following objectives: 1) To find out the most acceptable treatment as to appearance, flavor, texture and general acceptability of freshwater mussel. 2.) To find out the significant difference among treatments in terms of appearance, flavor, texture and general acceptability of tomato. 3.) To find out the cost and yield of the study. The different treatments of tomato yema were: Treatment A (125g of freshwater mussel), Treatment B (100g of freshwater mussel); Treatment C (75g of freshwater mussels); Treatment D (50g of freshwater mussel); Treatment E (25g of freshwater mussel).

The panel were composed of 30 students from Capiz State University Pilar, Capiz. Mean was used to find out the acceptability of freshwater mussel kroepck and significant difference among treatments was determined using Analysis of Variance (ANOVA) or F-test.

Results revealed that fresh water mussel can be made into kroepck. All treatments with a variation of 125g, 100g, 50g, and 25g of freshwater mussel meat were acceptable in terms of appearance, flavor, texture, general acceptability of the product.

Analysis of Variance revealed that the product was not affected with the variation of freshwater mussel meat used per treatment in terms of appearance, flavor, texture and general acceptability. As to the cost and yield, all treatments got the same number of yield.