

## **ABSTRACT**

This study was conducted generally to explore the acceptability of mango-batwan dried candy in terms of appearance, taste, texture and general acceptability. Specifically, this study has the following objectives: 1.) To determine the sensory qualities of mango-batwan dried candy in terms of appearance, taste, texture, and general acceptability. 3.) TO determine the cost and yields of mango-batwan dried candy.

This study was conducted from May 23-26, 2023 at HM Laboratory of BSHM Department in Capiz State University, Pilar Satellite College.

This study was conducted in three replications and one (1) final process where the product will be utilized in the conduct of consumers' preference evaluation with 30 panelists, composed of 20 BSHM students and 10 Faculty members of Capiz State University, Pilar Satellite College. The product was evaluated using the score sheet for sensory evaluation.

The statistical tool used to analyze and interpret the data gathered were the mean, standard deviation, cost and yield analysis and ANOVA.

It reveals that the mango-batwan dried candy are highly acceptable with a grand total mean of 7.61 and is sensibly interpreted as very much like as evaluated and tested by the panel of consumers. There is no significant difference in the sensory quality of acceptability of mango-batwan dried candy among five different treatments in terms of appearance, taste, texture and general acceptability.

In the cost and yield of mango-batwan candy. Treatment A (100% mango) got the highest income than the other treatments and was followed by Treatment (75% mango and 25% batwan), Treatment C (50% mango & 50% batwan), Treatment D (75% batwan & 25% mango), and the got

the lowest income of all treatments is Treatment E (100% batwan). The data implied that treatments using greater amount of batwan had the highest income.