

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College, Sigma Capiz, during the 2nd Semester, S.Y. 2020 -2021. The main objective of the study was to determine the level of acceptability of Jam from labog (Roselle) and saba banana. The study used five treatments with three replications. Mean and Analysis of Variance (ANOVA) were the statistical tools used. The evaluators of the study were the 15 persons composed of five faculty of Capiz State University Sigma Satellite College, five students and five community members who have a recognizable background in bread and pastry. The result of the study revealed that the generally acceptable jam was the one made from 100% labog (Roselle) leaves extract. It was also found out that there were no significant differences in the appearance, taste and general acceptability of the jam. However, there were significant differences in aroma and consistency of the product.