

ABSTRACT

This study was conducted to determine which treatment of mamato would produce the best appearance, aroma, taste, texture, and consistency that was generally acceptable. The Treatments tested were Treatment A (100 % tomato), Treatment B (75% tomato and 25% mango), Treatment C (50% tomato and 50% mango), Treatment D (25% tomato and 75% mango), and Treatment E (100% mango). The experimental design used was the Completely Randomized Design (CRD). It has five (5) Treatments with three replications. A total of 15 evaluators consisting of teachers, students and community members evaluated the product. Mean and ANOVA were the statistical tools use to analyze the data. The result revealed that the proportion of Treatment B (750 grams tomato and 250 grams mango) produced the best sensory quality of Tomato Jam. Further revealed that product in Treatment B was the most acceptable among other Treatments. Finally, the Analysis of Variance showed that there were no significant differences among the five treatments in terms of appearance, aroma, taste, texture, and consistency of mamato jam.