

ABSTRACT

This study was conducted at Capiz State University Sigma Satellite College, Sigma, Capiz during the 2nd semester of SY 2021-2022. Generally, it aimed to find out the acceptability of Calabash Jackfruit ice cream. Specifically, it aimed to determine the sensory quality of Calabash Jackfruit ice cream in terms of appearance, aroma, mouth feel, taste and texture among five treatments including its general acceptability. Finally, it aimed to ascertain the significant differences among treatments used for Calabash Jackfruit ice cream in terms of its sensory qualities. The study had five treatments with three replications. The experimental design used was the Completely Randomized Design (CRD). 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 five (5) instructors, five (5) students of CapSU Sigma Satellite College and five (5) members of the community were requested to assess the product. Findings of the study revealed that Treatment E (100%jackfruit) was the most preferred treatment among others in terms of sensory quality. It was also found out that Treatment E (100%jackfruit) was the most acceptable product among others. There were no significant differences among treatments in terms of appearance, aroma, mouth feel, taste, texture and general acceptability.

Keywords: calabash, jackfruit, ice cream, acceptability