

ABSTRACT

The study was conducted at Capiz State University Sigma Satellite College, Sigma Capiz during the second semester of the school year 2022-2023. Generally, it aimed to find out the general acceptability of turmeric ice cream. Specifically, it aimed to determine which treatment will produce the most acceptable ice cream and determine if there are significant differences among the treatments in making turmeric ice cream in terms of appearance, aroma, texture, taste and consistency. This study has five treatments. An evaluation sheet was utilized to gather the data. Fifteen evaluators composed of five (5) instructors of Capiz State University, five (5) college students, and five (5) people from the community were requested to evaluate the product. Mean and ANOVA were the statistical tools used to analyze the data. The study results revealed that Treatment D (25% turmeric and 75% ginger) was the highest treatment in appearance, texture, and consistency. Furthermore, it was also the most acceptable treatment regarding all sensory qualities. The study's result revealed significant differences in the aroma, taste, texture, consistency, and general acceptability of the product in favor of Treatment D.