

ABSTRACT

This study evaluated the acceptability of scallop hopia in terms of appearance, taste, texture, and general acceptability across five treatments. Sensory evaluation was conducted, and data were analyzed using ANOVA and the Least Significant Difference (LSD) test. Results revealed significant differences in appearance, taste, and texture among treatments at the 0.01 alpha level. Treatment C obtained the highest score for appearance (M=4.55), categorized as “Extremely Appealing,” while treatment A excelled in taste (M=4.82, “Extremely Delicious”) and texture (M=4.97, “Extremely Fine”). General acceptability ratings were consistent across all treatments, with minimal variation, indicating overall positive reception. The LSD test confirmed that treatments A and C were significantly preferred for taste and appearance, respectively, while treatments B and E received comparatively lower scores. The study concludes that formulation differences significantly influence sensory attributes. It is recommended that future product improvements combine the strengths of treatments A and C to optimize consumer acceptability. Further studies with larger panels and refined formulations could enhance product development and sensory quality.

Keywords: sensory evaluation, appearance, taste, texture, consumer acceptability