

ABSTRACT

This study was conducted at the Hospitality Management Laboratory of CAPSU Pilar Campus on October 10, 2024. It aimed to evaluate the acceptability of Canistel (*Pouteria campechiana*) Piaya based on appearance, taste, texture, and overall acceptability. The study also sought to determine if there were significant differences among the variations in treatments using purple yam and canistel pulp. Additionally, the cost and yield of each treatment were analyzed. The experimental method utilized a Completely Randomized Design (CRD) with five (5) treatments and three (3) replications. A sensory evaluation sheet with a five-point hedonic scale was employed to gather data from a panel of 51 evaluators. Statistical tools such as mean, ANOVA, and LSD were used for data analysis. Regarding acceptability levels, Treatment B achieved the highest mean score for appearance, while Treatment E obtained the highest scores for taste, texture, and overall acceptability. Although all treatments exhibited consistent results, statistical analysis revealed no significant differences among treatments in terms of appearance, taste, texture, and general acceptability.

Keywords: Acceptability, Canistel, Piaya, Sensory Quality