ABSTRACT

This study evaluated the acceptability of Nipa Seashell Sausage across five treatments based on sensory attributes, including appearance, taste, texture, and general acceptability. A sensory evaluation was conducted with 150 panelists, and the results were analyzed using analysis of variance (ANOVA) and Least Significant Difference (LSD) tests to identify significant differences among treatments at a 0.01 alpha level. The findings revealed that Treatments A and B were the most preferred, receiving the highest ratings across all variables, with mean scores described as "Extremely Appealing," "Extremely Delicious," "Fine," and "Extremely Acceptable." In contrast, Treatments C, D, and E, particularly Treatment E, received significantly lower scores, especially in texture and general acceptability. Statistical analysis confirmed significant differences among treatments in all sensory attributes, with Treatments A and B consistently outperforming the others. The study concludes that Treatments A and B are the most acceptable formulations and recommends further improvements in lower-performing treatments. Future research should focus on optimizing formulations and exploring cost-effective production methods to enhance consumer satisfaction and market viability.

Keywords: nipa seashell sausage, sensory evaluation, acceptability, texture, taste, consumer preference