

ABSTRACT

This study evaluated the acceptability of surf clam siomai across five treatments based on four sensory attributes: appearance, taste, texture, and general acceptability. A sensory evaluation was conducted using a panel, and data were statistically analyzed through ANOVA and Least Significant Difference (LSD) tests. Results showed no significant differences in appearance and texture, indicating consistency across treatments. However, significant differences were observed in taste and general acceptability ($p < 0.01$). Treatments A and B achieved the highest ratings for taste, while Treatments A, B, and C were most acceptable overall. Treatment D scored the lowest in both taste and general acceptability, highlighting areas for improvement. The LSD test confirmed that Treatments A and B were significantly preferred over Treatment D. Based on the findings, Treatments B and C emerged as the most favorable options for consumer preference, while Treatment D requires reformulation to improve its taste and overall acceptability. Future studies are recommended to further enhance product quality and confirm these findings using larger sample sizes. These results provide valuable insights for the development and marketing of surf clam siomai.

Keywords: sensory evaluation, taste acceptability, general acceptability, ANOVA, product development