



ABSTRACT

This study focused on the development of popsicle using Oregano and Sayote as the base ingredients. Through sensory evaluation, the research focuses in the acceptable formulation of the Ampalaya and Tinapa Sauce through its appearance, aroma, texture, color, taste and general acceptability. The nutritional content and direct cost computation was also takes into consideration.

Experimental research was used in this study wherein 9-point Hedonic Scale for the general acceptability, 7-point Hedonic Scale for appearance, aroma, color, texture and taste. Analysis of Variance (ANOVA) was also use to determine the significant acceptable formulation of the popsicle.

Based on the findings there are significant different in the mean ratings of respondents by appearance and taste. In terms of aroma, color, taste and general acceptability there are no significant difference. It shows that the mean ratings of respondents by appearance is lot 1 having a mean score of 6.13. The Analysis of Variance showed a level of significant at ($F= 0.044952$, $P\text{-value}=0.987278$) which means that the mean ratings of the lots by general acceptability have no significant



deference. This implies that lot 1, 2, and 3 are not significant difference to lot 4.

In additional, all lots were acceptable based on the mean ratings of the respondents for the each sensory attributes. The mixture Oregano and Sayote with Watermelon is the most acceptable among the four lots which also found out to be a good source of Vitamin A, Vitamin C, Calcium and Phosphorus.

