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ACCEPTABILITY OF BLENDED SWEETENED RIPE

JACKFRUIT (*Artocarpus heterophyllus*)

AS FLAVORING IN MUFFINS

RESEARCH STUDY

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ACCEPTABILITY OF BLENDED SWEETENED RIPE JACKFRUIT (*Artocarpus heterophyllus*) AS FLAVORING IN MUFFINS

**A Research Study submitted to the
Faculty of Laboratory School
College of Education
Cavite State University
Indang, Cavite**

**In partial fulfillment
of the requirements in Applied Research III**



Acceptability of blended sweetened ripe
jackfruit (*Artocarpus heterophyllus*) as
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**Daren T. Batiola
Denise Angela Ferrer
Yancy Victor Uy**

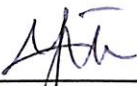

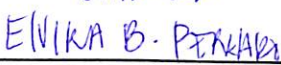
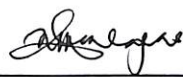

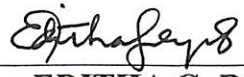

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This research study entitled “ACCEPTABILITY OF BLENDED SWEETENED RIPE JACKFRUIT AS FLAVORING IN MUFFIN” prepared and submitted by **Daren T. Batiola, Denise Angela G. Ferrer, Yancy Victor S. Uy** in partial fulfillment of the requirements for graduation is hereby accepted:

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APR 14 2008

ABSTRACT

BATIOLOLA, DAREN T; FERRER, DENISE ANGELA G; UY, YANCY VICTOR S;
Applied Research II, Cavite State University, Indang, Cavite. April
2008. **ACCEPTABILITY OF BLENDED SWEETENED RIPE JACKFRUIT**
(*Artocarpus heterophyllus*) AS FLAVORING IN MUFFINS
Adviser: Prof. Agnes Nuestro

This study entitled “Acceptability of Blended, Sweetened, Ripe Jackfruit (*Artocarpus heterophyllus*) in Muffin”, was conducted at Pio de Roda Café (formerly Beranda Café) in April 2007 to determine if blended sweetened ripe jackfruit is acceptable as flavoring in muffin. Specifically, this study aimed to determine the sensory properties of the produced muffins using sweetened ripe jackfruit as flavoring; determine the level of acceptability of the produced muffin in terms of color, texture, aroma, taste and general acceptability, and find out which proportion of flavoring is most acceptable to use in baking muffin.

Different treatments used were; 1/2 cup of blended sweetened ripe jackfruit (T_1), 3/4 cup of blended sweetened ripe jackfruit (T_2), 1 cup of blended sweetened ripe jackfruit (T_3), and 1 1/2 cups of blended sweetened ripe jackfruit (T_4).

The samples of muffin were presented to fifty students, ten respondents and four pastry chefs.

Results revealed that Treatment 4 (T_4) is the most acceptable with respect in consumer's acceptability with a mean of 4.14.

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ACCEPTABILITY OF BLENDED SWEETENED RIPE JACKFRUIT (*Artocarpus heterophyllus*) AS FLAVORING IN MUFFINS

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A research study submitted to the faculty of Science High School, College of Education, Cavite State University, Indang, Cavite in partial fulfillment of the requirements in Applied Research 2 under the guidance and supervision of Dr. Ma. Agnes P. Nuestro.

INTRODUCTION

The Philippines has a generous share of nature's bounty of native fruits like mango, orange, pineapple and guava which can be processed into various products such as jam, jelly, marmalade, juice and wine. Others are used as flavoring in baking breads, cakes and other baked products. They are processed because of their economic and nutritional value, and their availability in the market when they are gone of scarcity. Most people are familiar with jackfruit as a fruit tree, and this kind of fruit is widely eaten because of its delicious taste. The ripe fruit is included as an ingredient in some other prepared food for snacks and dishes. Candied, bottled and fresh, are some examples of market forms of products derived from jackfruit (Crooc, 2004).

Jackfruit (*Artocarpus heterophyllus*) also known as jaca, or nangka, is a tropical tree originally from Western India. It is a member of the mulberry family and a relative of the breadfruit (Ehler, 1990).