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ACCEPTABILITY OF AGUINALDO BLEND - FLAVORED ENSAYALADA

Research Study

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ABSTRACT

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The study entitled "Acceptability of Aguinaldo Blend-flavored Ensaymada" was conducted at Cavite State University – Science High School from September 2010 to January 2011. Generally, the study aimed to produce Aguinaldo Blend-flavored ensaymada. Specifically, the study aimed to: 1) determine the sensory characteristics of enssaymada in terms of a) aroma, b) color, c) taste, and d) texture; 2) determine the most acceptable coffee bread treatment of Aguinaldo Blend-flavored ensaymada; and 3) determine the level of consumer acceptability of Aguinaldo Blend-flavored ensaymada.

Three different treatment combinations used in the study were: Treatment 1 (60 gms Aguinaldo blend + 240 ml of water), Treatment 2 (120 gms Aguinaldo blend + 240 ml of water) and Treatment 3 (240 gms Aguinaldo blend + 240 ml of water). The three treatment combinations of Aguinaldo Blend-flavored ensaymada were evaluated by 12 panelists. The best treatment chosen by the panelists was evaluated by 100 consumers which were randomly selected. The results of the evaluation of the panelists were analyzed using the Friedman test, and finally subjected to consumer acceptability.

Based on the results of this study, Treatment 3 (240 gms Aguinaldo blend + 240 ml of water) ranked the highest in terms of color, taste and aroma while Treatment 1 (60 gms Aguinaldo blend + 240 ml of water) ranked first in terms of the fluffiness. In the general acceptability, Treatment 3 (240 gms Aguinaldo blend + 240 ml of water) still

ranked the highest but statistical analysis showed that the three treatments are not significantly different from each other.

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A research study presented to the faculty of Science High School College of Education, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for graduation with Contribution No. SHS-2011-010. Prepared under the supervision of Dr. Editha G. Reyes

INTRODUCTION

Coffee is a brewed beverage prepared from roasted seeds, commonly called coffee beans. Today, coffee is one of the most popular beverages worldwide. Hence, coffee beans are major cash crop and are important export product for some countries including the Philippines. Varieties of coffee include Robusta, Arabica, Excelsa and Liberica. Coffee blends can be produced out of the different varieties of coffee and this includes Aguinaldo Blend.

According to a study conducted by Plantig, et.al (2005), Aguinaldo Blend is a premium coffee that is expertly blended by Cavite State University from Liberica (*Barako*), Excelsa (*Makapal*), Robusta (*Manipis*) and Arabica (*Kapeng Tagalog*) beans. Liberica (*Barako*) beans have the highest percentage in Aguinaldo Blend.