

ABSTRACT

ALMAZAR, EDNA C., CABANES, MA. GLADY O., VARGAS, MAE B. 2013.

Mariners' Polytechnic Colleges, Panganiban Drive, Naga City. "SWEET AND SPICY PEANUT BRITTLE: A PEANUT BRITTLE WITH A TWIST."

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The study aimed to determine the acceptability of the Sweet and Spicy Peanut Brittle in terms of: a) texture, b) taste/palatability. Specifically, it answered the following questions: 1.) What is the process in making the spicy and peanut brittle? 2.) What are the factors that affect the acceptability of the product? 3.) Is there any significant difference between sweet and spicy brittle with ordinary peanut brittle?

The research used experimental method. Respondents were 50 students who were randomly selected in Mariners' Polytechnic Colleges. This was done through answering the sensory evaluation tool to create justifiable output of the study done. The data gathered were analyzed and treated through, weighted mean and ANOVA (Analysis of Variance).

The major findings were: a.) The process of making Sweet and Spicy Peanut Brittle are as follows: 1.) Prepare all the ingredients. 2.) Melt the 2 cups refined sugar in the pan in slow-medium heat. 3.) While waiting the sugar to melt, put butter on making sheet or pan. 4.) After the sugar is totally melted, put the 2 cups peanut and 1 bar butter. 5.) Stir well until it reaches the right temperature 350°F (150°C). 6.) Transfer to the prepared baking sheet or pan. 7.) Let it cool and cut into desired shapes. 8.) If you want some packaging, pack in into the cellophane. b.) There were 3 factors that affect the level of acceptability of sweet and spicy peanut brittle; flavour and taste, attitudes and beliefs and customers' expectation. Among the factors, customers' expectation had the highest weighted mean of 3.7, flavor and taste, 3.63, and attitudes and beliefs, 3.53. All of the factors were interpreted

as Highly Acceptable. C.) There is no significant difference between sweet and spicy peanut brittle with ordinary peanut brittle. d.) The level of acceptability of the sweet and spicy peanut brittle in terms of texture was 3.0 interpreted as Moderately Acceptable; and in terms of palatability and taste it was rated 3.3 which was interpreted as Highly Acceptable.

The study concludes the following: a.) The process of making the sweet and spicy peanut brittle was simple yet very delicate so as to come up with the very desirable product; b.) Among the factors, customers' satisfaction was the primarily the one that made the product highly acceptable; c.) No significant difference existed between the sweet and spicy and ordinary peanut brittle; and d.) Among the attributes, palatability and taste was highly accepted while textures was only moderately accepted.