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"Acceptability Of The Crispy Glutinous Rice Roll Toppings'".

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ABSTRACT

The study was conducted to determine the acceptability of Crispy Glutinous Rice Roll Toppings. Specifically, the study aimed to answer the following questions: 1) what is the preferred packaging for the finished crispy glutinous rice rolls? 2) what is the possible price per pack? 3) what is the shelf life of the product?

This study used the descriptive-evaluative design and experimental method. The descriptive-evaluative method is used to evaluate the level of the acceptability of the glutinous rice rolls with the different, kinds of toppings in terms of appearance, texture and taste. Evaluation sheet was used in order to come up with the ratings of the products' appearance, texture, and taste. On the other hand, the experimental methods were used for developing different toppings that maybe a good compliment for glutinous rice rolls. Several trials were done before having the perfect toppings suited for the taste of crispy glutinous rice rolls. Forty respondents were randomly chosen other that the evaluation sheet, were done to get the data desired.

The findings of the study were: 1.) As to the most preferred packaging, the native container had the highest frequency rating corresponding to 24 or 60% of the respondents. Carton Box container got the least frequency rating of 6 or 15% of the respondents. 2.) The most preferred price was P60.00/box or P15.00/piece in native packaging as preferred by 21 or 52.5%. The price that was least preferred by the respondents was 50.00/box or 12.50/piece in a carton box container with 7 or 17.5% respondents. 3.) Between the two storing conditions, the Glutinous Rice rolls stored in refrigerator lasted longer than those in ordinary room condition. Those in ordinary room condition lasted for 2-3 days while those stored in the refrigerator lasted for 3-7 days based on observation and sensory evaluation test done by the researchers. When it comes

to the shelf life of the toppings, Choco-peanut topping and coconut Jam with Pilinuts had the longest shelf life due to natural processes used including the mixing, salting, heating, and cooling to dehydration as well as freezing when placed in the refrigerator. Both toppings have the life of 1-1 1/2 months when stored in an ordinary temperature. Alternatively, when stored in the refrigerator, its shelf life was found out to last for 2-2 1/2 months. The researchers observed that no changes occurred in terms of appearance, texture and taste. The elderly also assumed that these food products would possibly last for 2-3 months. Coconut Sweets ("bokayo") had been found out with a shelf life of 1 month to 1 ½ months when stored in an ordinary room temperature, while it lasted for 1 ½ months up to 2 months when stored in the refrigerator. It seems that this topping was easily influenced by the smell in the environments. Among the four toppings, the Mango Jam had the shortest shelf life due to multiple observed changes. In the first week of storing it, the consistency in terms of appearance, texture and taste did not vary. However, on its second week, its consistency started to become watery, but the taste and smell did not change. When it was stored in an ordinary room temperature, it lasted for 1-2 weeks. On the other hand, when stocked in the refrigerator, its good quality lasted for 3 weeks up to 1 month. 4.) In terms of appearance, the toppings most acceptable was Coco Jam with Pilinuts at rank 1 with a weighted mean of 3.35 and interpreted as Highly Acceptable. The least rank was the Coconut sweets ("bokayo") 3.18 interpreted as Moderately Acceptable. In terms of texture, the topping that were most acceptable were Choco-peanut topping and the Coco Jam with Pilinuts with a weighted mean of 3.43 interpreted as Highly Acceptable. The least acceptable was the Coconut Sweets ("bokayo") with a weighted mean of 3.00 interpreted as Moderately Acceptable. In terms of taste, Coco-peanut was the most acceptable with a weighted mean of 3.43 and interpreted as Highly Acceptable. Coconut Sweets ("bokayo") was the least accepted which weighted mean of 3.05 and qualitative description of Moderately Acceptable.

The conclusions were: 1.) The respondents preferred the native packaging. This is because of its aesthetic appeal and its being environment friendly. 2.) The respondents' choice of price is dependent on the packaging. They preferred even a more expensive price as long as the product has the best packaging. 3.) The Glutinous Rice Rolls lasts for less than a week since it has natural ingredients and is not incorporated with artificial preservatives. At most, it can stay for a week in a refrigerator. The four toppings have different shelf life since each contains different ingredients. 4.) In terms of appearance,

the topping most acceptable was Coco Jam with Pilinuts. In terms of texture, the toppings that were most acceptable were Choco-peanut topping and the Coco Jam with Pilinuts. In terms of taste, Coco-peanut was the most acceptable with a weighted mean of 3.43 and interpreted as Highly Acceptable.