

DEVELOPMENT AND ACCEPTABILITY OF ARATILES (*Muntingia Calabura*) ICE CREAM WITH MORINGA AND SEAWEEDS

WENMAE KATLEEN R. WENCESLAO

**THESIS SUBMITTED TO THE FACULTY OF INSTITUTE
OF BUSINESS EDUCATION AND GOVERNANCE,
DAVAO DEL SUR STATE COLLEGE, MATTI,
DIGOS CITY, IN FULFILLMENT OF
THE REQUIREMENT FOR
THE DEGREE OF**

**BACHELOR OF SCIENCE IN AGRIBUSINESS
(Enterprise Management)**

JUNE 2024

ABSTRACT

WENCESLAO, WENMAE KATLEEN R., Davao del Sur State College (DSSC), Mati, Digos City, Davao del Sur, Institute of Business Education and Governance, Bachelor of Science in Agribusiness. June, 2024. **"DEVELOPMENT AND ACCEPTABILITY OF ARATILES (*Muntingia Calabura*) ICE CREAM WITH MORINGA AND SEaweEDS"**. Undergraduate Thesis.

Adviser: **Zandro P. Ibañez, Ed. D.**

This study centered in developing aratiles ice cream with moringa and seaweeds utilizing aratiles fruit as the main ingredient of the developed food product. It explores into the formulation of this unique ice cream assessing its appearance, color, odor, odor, palatability and texture. Four (4) experimental Treatments and one (1) control Treatment were produced and acceptability were tested using likert-point scale and had description rating from not acceptable to most acceptable. The appearance, color, odor, texture and palatability mean ratings for Treatment 1 were the greatest, according to the results. Out of the five treatments, Treatment 4 had the highest significance for the level of acceptability of aratiles ice cream with moringa and seaweeds. There was no significant difference on the level of acceptability of aratiles ice cream with moringa and seaweeds of five

Treatments among college students from Treatment 1 to 4 and there was a significant difference with the control treatment and there was also no significant difference on the level of acceptability of aratiles ice cream with moringa and seaweed of Treatment 1 to 5 among senior high school students. Research respondents prefers taste of Treatment 1 which aratiles fruit had only 100 grams in measure with a low measure of moringa leaves and eucheuma seaweed. Aratiles fruit contains large amount of sugar considering its taste, very sweet. With that, an ice cream can be negotiable and would be preferred by consumers whether it has a high amount of sugar or not. Therefore, the combination of aratiles fruit, moringa leaves and eucheuma seaweed was just balanced.

Keywords: Development, ice cream, moringa, seaweeds, food