

JOHN B. LACSON FOUNDATION MARITIME UNIVERSITY-MOLO, INC.
Iloilo City

NATURALLY-PRESERVED TOCINO: ITS CONSUMER ACCEPTABILITY

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by

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Abstract

This descriptive study aimed to develop a new recipe in making a naturally-preserved tocino and to test its acceptability among consumers. This study was conducted in the 2nd semester of the school year 2009-2010. The respondents for this study were the 10 purposively selected faculty and staff of John B. Lacson Foundation Maritime University-Molo SY 2009-2010. The participants served as the evaluators who rated the 3 preferred samples. The data gathered were tallied and ranked with the use of statistical tools such as mean and rank. The results show that Sample A ranked 1st, in terms of (a) appearance. Sample C ranked 1st in terms (b) aroma, (c) taste, and (d) texture.