



PHILIPPINE NORMAL UNIVERSITY

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**DEVELOPMENT AND ACCEPTABILITY OF SELECTED GUYABANO
(*Annona muricata Linn*) PRODUCTS**

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of the Requirements for the Degree

MASTER OF ARTS IN EDUCATION

with Specialization in Home Economics

MALVYN MONTERO GONZAGA

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CERTIFICATE OF APPROVAL

This thesis attached hereto, titled **DEVELOPMENT AND ACCEPTABILITY OF SELECTED GUYABANO (*Annona muricata Linn*) PRODUCTS** prepared and submitted by MALVYN M. GONZAGA, in partial fulfillment of the requirements for the Degree of **MASTER OF ARTS IN EDUCATION with Specialization in Home Economics**, is hereby recommended for oral examination.

FERJILYN L. MATONDO, Ph. D.
Adviser

Approved in partial fulfillment of the requirements for the degree of **Master of Arts in Education with Specialization in Home Economics** by the Oral Examination Committee.

FABIAN C. PONTIVEROS JR., MASE, MAED
Member

LEONILA R. RAAGAS, MAED
Member

ADELYNE M. COSTELO-ABREA, Ph. D.
Member

Accepted in partial fulfillment of the requirements for the degree of Master of Arts in Education with Specialization in Home Economics.

FABIAN C. PONTIVEROS JR., MASE, MAED
Associate Dean, Faculty of Graduate Studies
and Teacher Education Research

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Abstract**Title: DEVELOPMENT AND ACCEPTABILITY OF SELECTED GUYABANO
(*Annona muricata Linn*) PRODUCTS****Name: MALVYN M. GONZAGA****Degree: MASTER OF ARTS IN EDUCATION****Specialization: HOME ECONOMICS****Adviser: FERJILYN L. MATONDO****Keywords: DEVELOPMENT, ACCEPTABILITY, GUYABANO,
EXPERIMENTAL**

The purpose of this study was to develop and determine the acceptability of selected Guyabano (*Annona muricata Linn*) products such as Guyabano Cake, Guyabano Tart, and Guyabano Yema. The respondents of the study were 20 children with age range of nine to twelve years old, 20 adolescents aged 13-19 years old who are the Alternative Learning System (ALS) learners, and 20 adults aged 20 years old and above who are the faculty and staff from Sison Central Elementary School. The ripe Guyabano fruit pulp was used as an additional ingredient in making Cake, Tart, and Yema. Each recipe was developed in three replications namely; Preparation A, Preparation B, and Preparation C. The replicate of each recipe contained varied ripe Guyabano fruit pulp in different quantity but had the same quantity of the rest of the ingredients based on the standard recipe of each kind. This study made use of an experimental research design called Completely Randomized Design (CRD) commonly used in foods and nutrition. The data obtained were classified, tabulated, and evaluated by the use of the following statistical

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tools; computation of arithmetic Mean, Analysis of Variance, and Paired sample means. Results revealed that all the experimental preparations of Cake, Tart, and Yema were acceptable to the respondents but Preparation C of each recipe was the most acceptable to the respondents. Results show that more Guyabano fruit pulp added to the standard recipes of cake, tart, and yema will make the recipes more delicious and nutritious. The shelf life of Guyabano Cake-Preparation C is two days; Guyabano Tart-Preparation C lasts for ten days while Guyabano Yema-Preparation C lasts for twenty six days at room temperature. It is therefore concluded that Guyabano fruit can be utilized as ingredient in some baked products.

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Abstract**Titulo: PAGBUO AT PAGTANGGAP NG PILING PRODUKTO NG GUYABANO (*Annona muricata* Linn)****Pangalan: MALVYN M. GONZAGA****Degree: MASTER OF ARTS IN EDUCATION****Specialization: HOME ECONOMICS****Tagapayo: FERJILYN L. MATONDO****Keywords: PAGBUO, PAGTANGGAP, GUYABANO, EXPERIMENTAL**

Ang layunin ng pag-aaral na ito ay ang pagbuo ng piling produkto tulad ng keyk, tart, at yema gamit ang prutas na Guyabano (*Annona muricata* Linn) at pag-alam kung ito ay katanggap-tanggap. Ang mga respondents sa pag-aaral na ito ay dalawampung bata na may edad siyam hanggang labindalawa taong gulang, dalawampung kabataan na may edad labintatlo hanggang labingsiyam na taong gulang at mga mag-aaral ng Alternative Learning System o ALS, at dalawampung mga guro at kawani na may edad dalawampung taong gulang pataas, mula sa Mababang Paaralang Sentral ng Sison. Ang laman ng hinog na prutas ng Guyabano ay ginamit na dagdag na sangkap sa pagbuo ng keyk, tart, at yema. Bawat resipe ay inihanda sa tatlo; Paghahanda A, Paghahanda B, at Paghahanda C. Bawat paghahanda ay hinaluan ng magkaibang dami ng hinog na laman ng prutas na Guyabano ngunit pareho ang dami ng ibang mga sangkap nito ayon sa pamantayan ng mga resipe na ito. Ang pag-aaral na ito ay gumamit ng Experimental Research Design (CRD) na ang tawag ay Completely Randomized Design (CRD) na

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karaniwang ginagamit sa nutrisyon at pagkain. Ang mga datos na nakuha ay inuuri, inayos, at binigyang halaga gamit ang sumusunod na statistical tools; computation of arithmetic Mean, Analysis of Variance, and Paired sample means. Ayon sa mga resulta, napag-alaman na nag lahat ng Experimental na preparasyon ng keyk, tart, at yema ay katanggap-tanggap sa mga respondents ngunit ang pinakatanggap sa lahat ay ang Paghahanda C ng bawat resipe. Ipinakita rin sa resulta sa pag-aaral na ito na habang dumarami ang hinog na laman ng Guyabano na inihalo sa pamantayan ng resipe ng keyk, tart, at yema ito ay nagiging masustansiya at mas lalong sumasarap. Ang Guyabano Keyk-Paghahanda C ay tumatagal lamang ng dalawang araw; ang Guyabano Tart-Paghahanda C ay tumatagal lamang ng sampung araw habang ang Guyabano Yema-Paghahanda C ay tumatagal lamang sa loob ng dalawampung anim na araw. Ayon sa pag-aaral, ang hinog na laman ng Guyabano ay pwedeng gamitin sangkap sa ilang mga lutuin.

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Research is a scientific venture endeavored to gather facts for the solution of a specific problem. Along the process, it requires time, patience, effort, money and most especially the expertise and technical knowledge of which most if not all beginning researchers fall short of. Whenever such a venture is satisfactorily accomplished by any beginner, behind the success must be an intellectual assistance of unselfish people on top of the researcher's strong determination.

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