

Figure 3. Flow of the Study

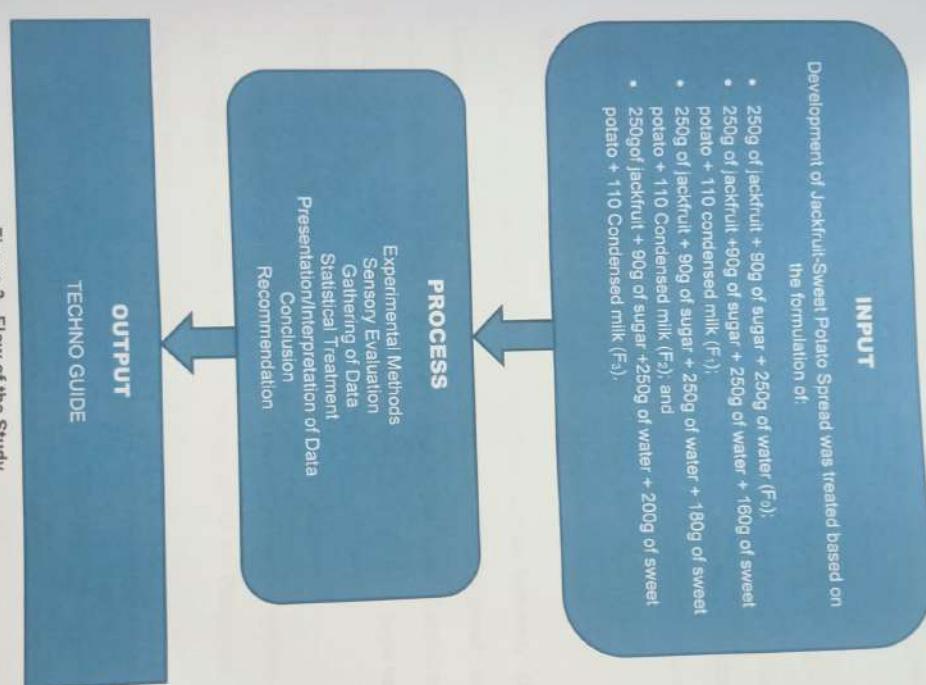


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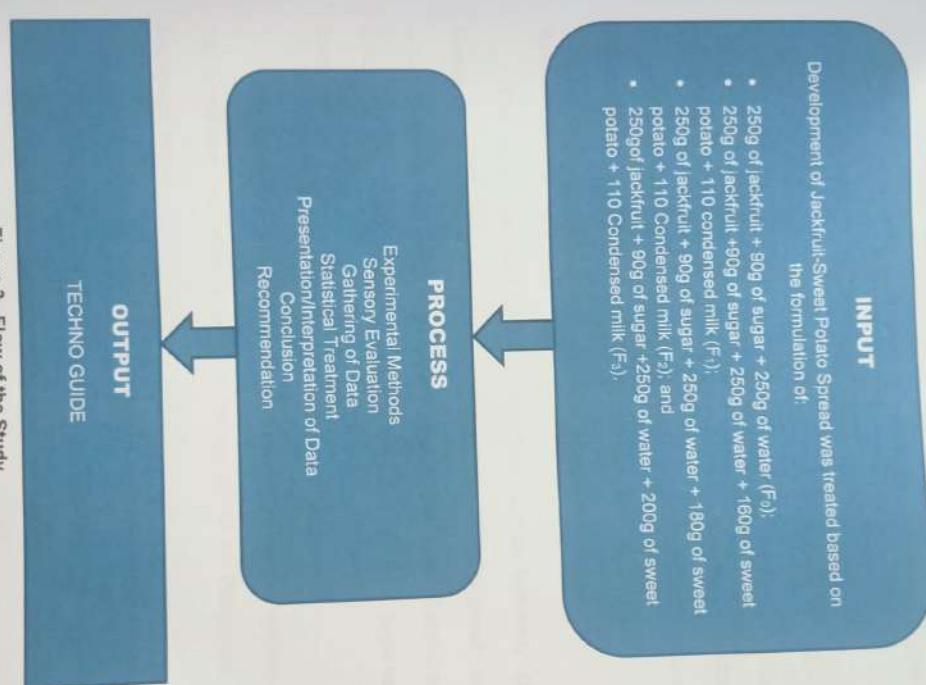


Figure 3. Flow of the Study



its leaves are rich in proteins. The roots also contain vitamins C, B complex, and E as well as potassium, calcium, and iron. Purple-fleshed ones contain antioxidants such as anthocyanins. In world crop statistics, the sweet potato is ranked seventh, just after cassava, with an annual production around 9 Mt; and a cultivated area of 110 Mha (FAO, 2009). According to Loebenstein, G., (2003) sweet potato is the seventh most important food crop in the world in terms of production. They are grown on about 9 million hectares, yielding c- 140 million tons, with an average yield of about 15 ton/ha (FAOSTAT, 2001; Hahn, S. K. (1977). Sweet potato is indigenous to tropical America from which it was disseminated, first to tropical islands of the Pacific and northern New Zealand, and later to tropical Asia and Africa by Spanish and Portuguese explorers and/or traders after Columbus.

The researchers choose to study the acceptability of jackfruit – sweet potato spread to give new ideas to the industry that we can use different ingredients in producing new product. The researchers will also investigate whether incorporating jackfruit and sweet potato into spread would attract more consumers to these ingredients. The sweet potato spread lies in its nutritional benefits, versatility, flavor enhancement, suitability for various dietary restrictions, visual appeal, seasonal availability, and creamy texture can be a delicious and wholesome option.

REVIEW OF RELATED LITERATURE AND STUDIES

Related Literature



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Related Literature

In measuring the ingredients. This was done after all the ingredients were prepared already. These ingredients were accurately measured as indicated in the main ingredients section.

Research Instrument

The modified sensory evaluation score sheet based on five-point Likert scale was used to gather data. Its replication of the 4 treatment was evaluated with following scores and there description: five (5) as Like Very Much/ Very Much Accepted; four (4) as Like Much/ Much Accepted; three (3) as Like/Accepted; two (2) as Moderately Like/ Moderately Accepted; one (1) as Not Like/ Not accepted. This score were assigned for evaluating the product as to Color, Flavor, Odor and Texture. The experimental process was used in washing, mixing, slicing, cooking, measuring and chilling for the Sensory Acceptability of Jackfruit-Sweet potato Spread that have been presented according to its process.

The Sensory Evaluation sheets were used as the instruments in gathering the necessary data. The sample were subjected to Sensory evaluation by the respondents.

Before the sampling was done, the respondents were oriented by the research instructor to come up with the most reliable results of the study. The purpose of the instrument was to ensure which treatment was considered the most acceptable formulation of the Sensory Acceptability of Jackfruit-Sweet Potato Spread.



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APPROVAL SHEET

This research paper titled "Sensory Acceptability of Jackfruit (*Artocarpus heterophyllus*)- Sweet Potato (*Ipomoea batatas*) Spread: A Techno-Guide" prepared and submitted by Karen Mitchell Duba, Lora Mae Rosacena, Carmel Selma, Abigail Bucar, Ritchie Mae Monato, Ryan Tobias, Ayessa Tumakay, Nicole Cordino, Sofia Marie Alday, and Jade Catam-isan, in partial fulfillment of the requirements for the subject HPC 317-RESEARCH IN HOSPITALITY for the degree of BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT has been examined and is recommended for acceptance for Oral Examination.

THESIS ADVISORY COMMITTEE

DESIREE S. M. YES, MBA
Faculty, HM Department Researches

SUTERO S. MACABUBUD, JR., Ph.D., Dev.Ed.D.
Thesis Adviser

HONEY L. O. LAYON, Ph.D.
Faculty, HM Department Researches

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Member Member
HONEY L. O. LAYON, Ph.D. ISATAS O. CABANIT, Dev. Ed.D.
Member Member

Approved by the Committee on Oral Examination with a grade of _____

PANEL OF EXAMINERS

Accepted and approved in partial fulfillment of the requirements for the degree
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Date of Design Hearing/Rating: Nov 23, 2023

Date of Oral Presentation/Rating: February 15, 2024

MAILYN T. LEQUIGAN, Ph.D.
Dean, College of Technology & Engineering

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Formulation 2 (F_2)

Among the four attributes of formulation 2, Flavor got the highest WM of 4.20 and an interpretation of Very Much Acceptable (VMA). Next Odor with the WM of 3.82 and an interpretation of Acceptable (A). Thirdly, the Texture of formulation 2 had a WM of 3.75 and an interpretation of Acceptable (A). Color got last with a WM of 3.72 and an interpretation of Acceptable (A) as perceived by the Food Experts.

Formulation 3 (F_3)

Among the four attributes of formulation 3, Flavor got the highest WM of 4.48 and an interpretation of Very Much Acceptable (VMA). Next Odor with the WM of 4.09 and an interpretation of Acceptable (A). Thirdly, the Texture of formulation 3 had a WM of 4.08 and an interpretation of Acceptable (A). Color got last with a WM of 3.92 and an interpretation of Acceptable (A) as perceived by the Food Experts.

The findings implied that the most preferred formulation was the formulation 3 (F_3) having the overall mean weighted average of 4.17 described as Acceptable (A) by the identified respondents.

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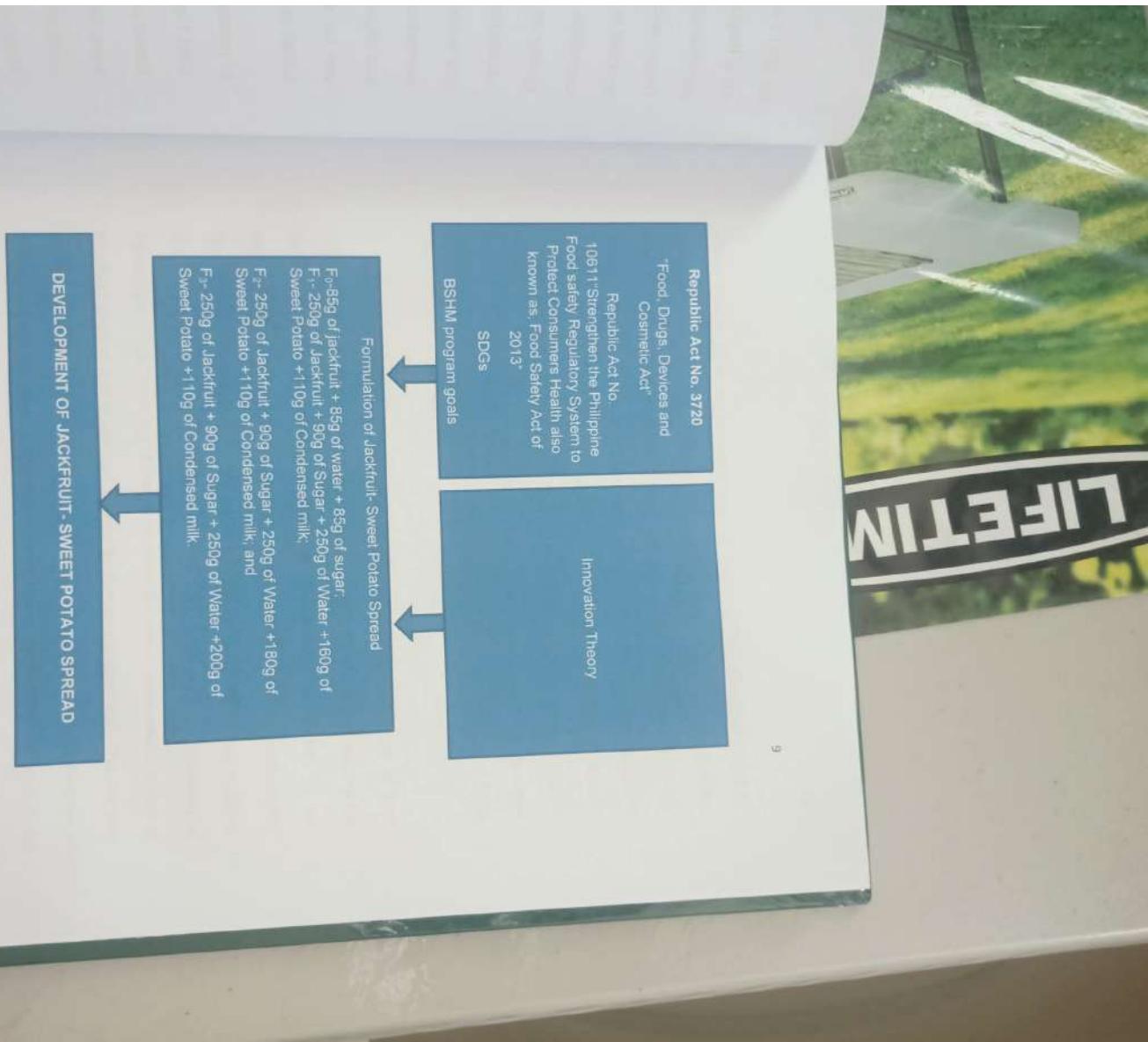


FIGURE 1: The Theoretical Framework

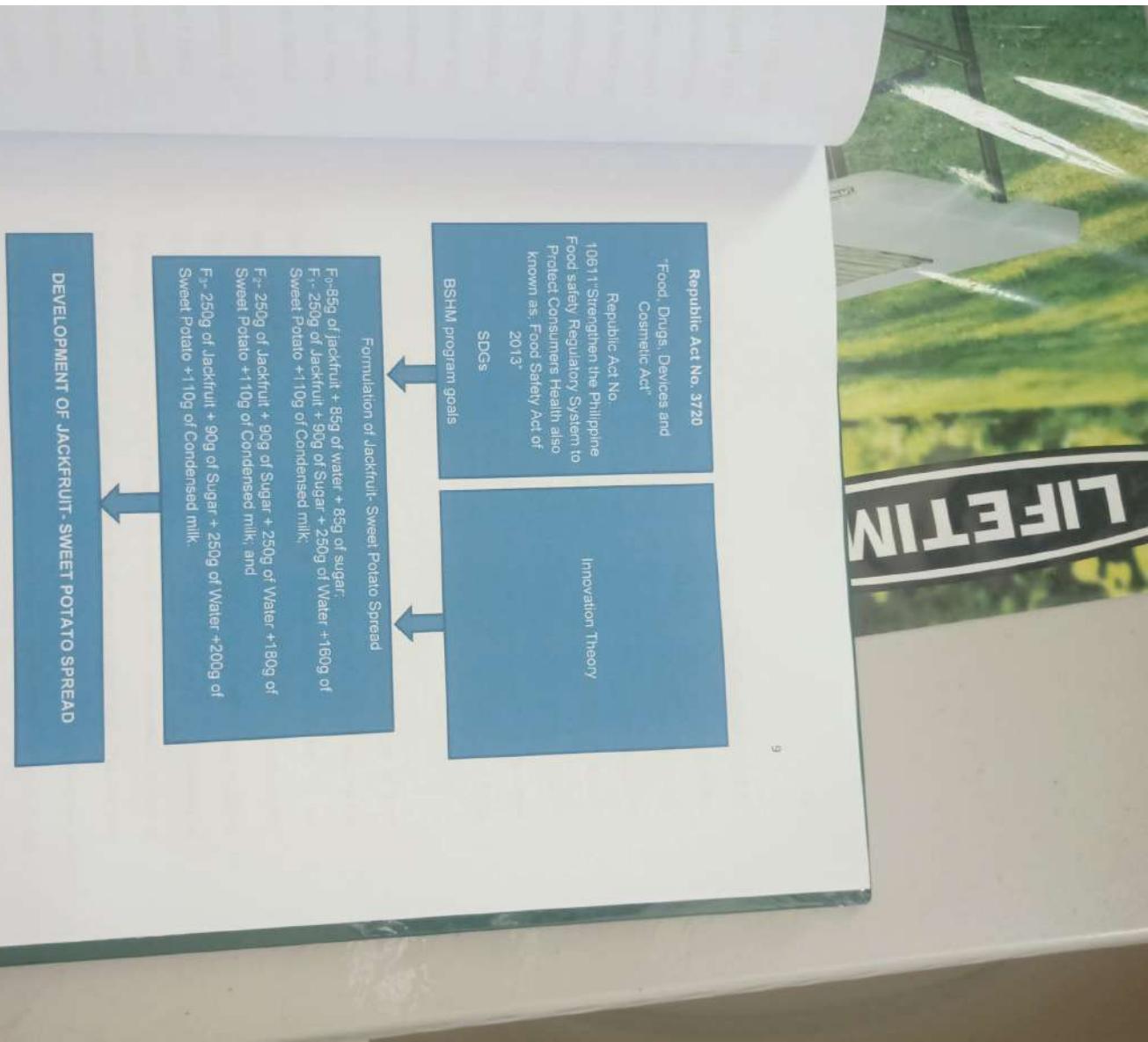


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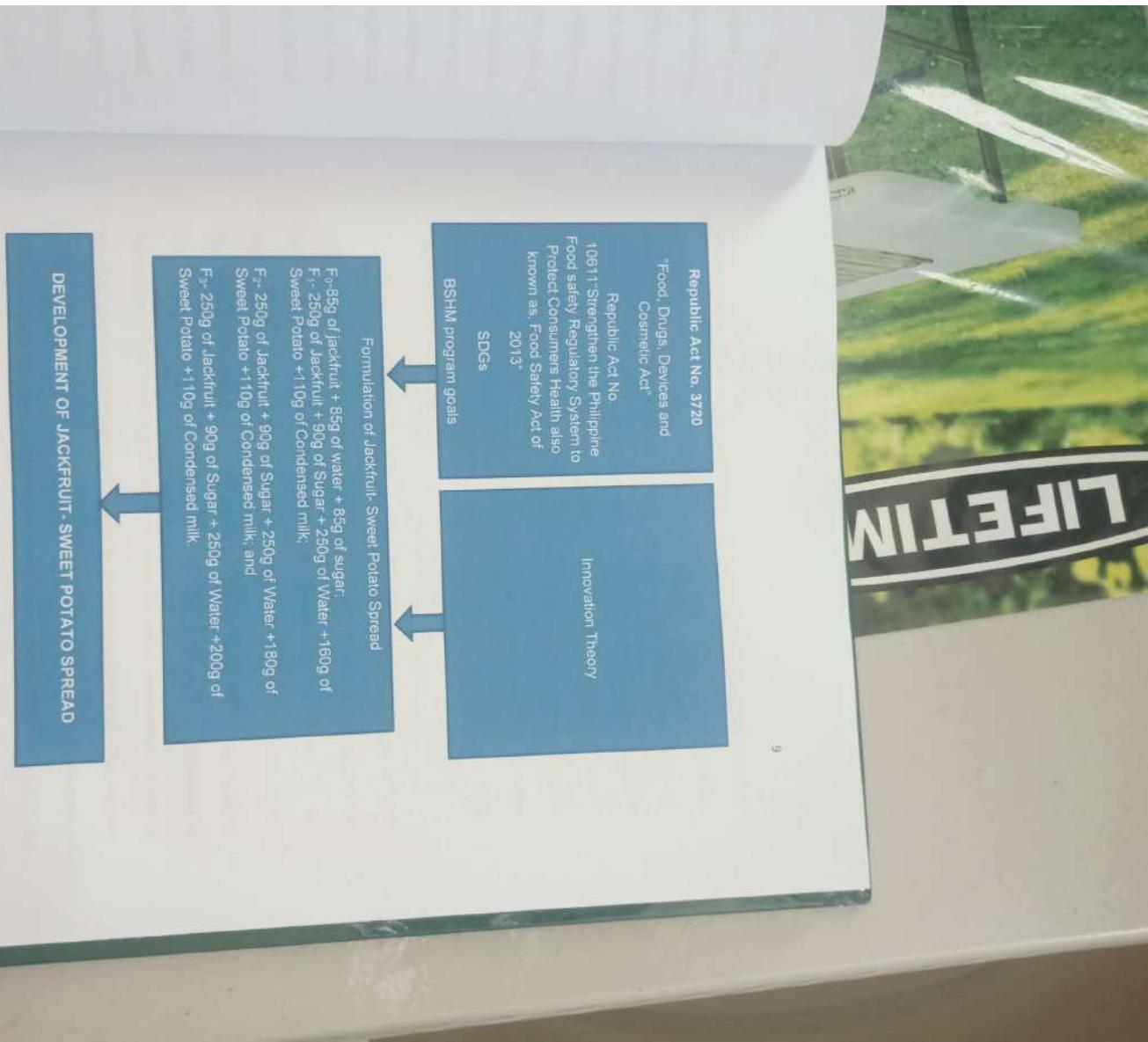


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DEDICATION

First of all, I would like to dedicate the success of our research to my parents for always supporting me financially and emotionally, for not leaving my side whenever I face hardships and for giving me advices whenever I feel like giving up. My parents are a big part of the success of this research.

-Carmell Selma
Researcher

To my friends, classmate and most especially to my adviser to for helping us finish this study. And most importantly, to the Almighty God our Heavenly Father for his protection and guidance, and for giving me the strength and encouragement to surpass all the struggles. That I have encountered throughout the study. Without his grace, the success of this study wouldn't be possible at all. To my group mates, thank you for giving your best and for your full cooperation in making this research successful and for making our group as one. Thank you group mates.

- Lora Mae Rosacena
Researcher

I dedicate this to my supportive parents who encourage and inspired me in conducting this study, and to my adviser Dr. Sutero S. Macabudbud Jr. Who was constantly guiding and teaching us to make this study even better. And lastly, to our Almighty God who gives me strength, wisdom, guidance and power of thinking

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Confidentiality

If you join in the research, you run the risk of attracting attention of being question by nearby residents. Information about you won't be disclosed to anyone beside the research team. We will maintain the privacy of the data we gather for his study endeavor.

Sharing the Results

Nothing that you tell us today will be shared with anybody outside the research team, and nothing will be attributed to you by name. We will publish the result so that other interested people may learn from the research.

Right to Refuse or withdraw

You are under no obligation to engage in this research if you choose not to, and doing so won't have any negative effect on your job or assessment to you. You are free to quit taking part in the interview or questionnaire whenever you like. At the conclusion of the interview or conversation, we will give you to the chance to go to your comments. To make our study successful, we simply need your involvement.

Whom to Contact

If you have any question, you can ask them now or later. You may contact any of the following:

- Karen Mitchel Diba (karenmitcheldiba@gmail.com)
Riche Mae Monato (richiemae.monato@gmail.com)
Lora Mae Rosaderfa (Loracaelarosaderfa02@gmail.com)
Carmell Selma (carmellselma8@gmail.com)
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Jade Catam-isan (catamisan.laide-3425@gmail.com)
Sofia Marie Albay (solamarealbay00@gmail.com)

Industry Technology (Computer, Electronics and Automotive), Bachelor of Science Information Technology, Bachelor of Science in Hospitality Management, Bachelor of Secondary Education Major in Mathematics, Bachelor in Technology and Livelihood Education and Bachelor of Elementary Education. The researchers chose the university as the locale of the study because it is convenient and accessible since the researchers are from the said institution.

Respondents

The sources of data in the research were the purposively selected twenty (20) faculty members from the Hospitality Management (HM) and Technology & Livelihood Education (TLE) as food experts and thirty (30) students from the same programs as consumers, the respondents of the study were aged 20 and above. The respondents assessed the Sensory Acceptability of Jackfruit-Sweet Potato Spread. The samples were subjected to described sensory evaluation. Score sheets are used to evaluate the sensory attributes. The results of the evaluation were analyzed.

Table 1

Distribution of Respondents
N=50

Respondents	Frequency	Percentage (%)
Food Experts	20	40%
Consumers	30	60%
Total	50	100%

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DAANBANTAYAN CAMPUS
Aguila, Daanbantayan, Cebu, Philippines
Website: <http://www.ctu.edu.ph>
Phone: +6332 431 5320; Dc. 192216 1905

COLLEGE OF TECHNOLOGY AND ENGINEERING

December 13, 2023

Ruben M. Ungui
Campus Director
Cebu Technological University
Aguila, Daanbantayan, Cebu

Sir,

Greetings!

The undersigned are recently conducting a study entitled **Sensory Acceptability of Jackfruit Sweet Potato Spread** in partial fulfillment of our HPC 317 Research in Hospitality Management 3rd year students of Cebu Technological University-Daanbantayan Campus would like to ask your permission to allow us to utilize the university's facilities, specially those that are found at the CTU Hotel, so us to conduct the experimental process flow in relation to the above mention research.

The favorable approval of your good office regarding this request is highly anticipated thank you in advance for your interest and assistance of this research

Sincerely Yours,

RESEARCHERS

Recommending Approval:

SUTERO S. MACABUDBUD JR.
Research Adviser


RUBEN M. UNGUI
(Campus Director)
12/13/23

ACKNOWLEDGMENT

This research would not have been done and completed without her help of the following to whom the researchers owe and offer their deepest gratitude and appreciation.

First and foremost, the researchers would like to thank our heavenly Father for going us strength and knowledge. Without his grace, the success of this study wouldn't be possible at all.

A warm respect to all the esteemed subject teachers and panel members for their invaluable contributions to the successful evaluation and deliberation of this research project. Your guidance and support have been instrumental in achieving our research objectives.

The researchers would also like to extend their humble thanks to their research adviser, Dr. Sulero S. Macabudbud Jr., for being present when they needed help and equipping them with knowledge and for encouraging them to do their very best.

To the supportive respondents who spent their time answering the evaluation rubrics despite their hectic schedule. They were able to successfully contribute for the completion of the study.

The researchers would also like to thank their families and friends who have been their source of inspiration and motivation. This would not have been possible without their unwavering love and support.

To the co-researchers, who never failed to help one another during difficult and exhausting days, they played a crucial role for the completion of this book and would not have been possible.

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Figure 2: Research Locale

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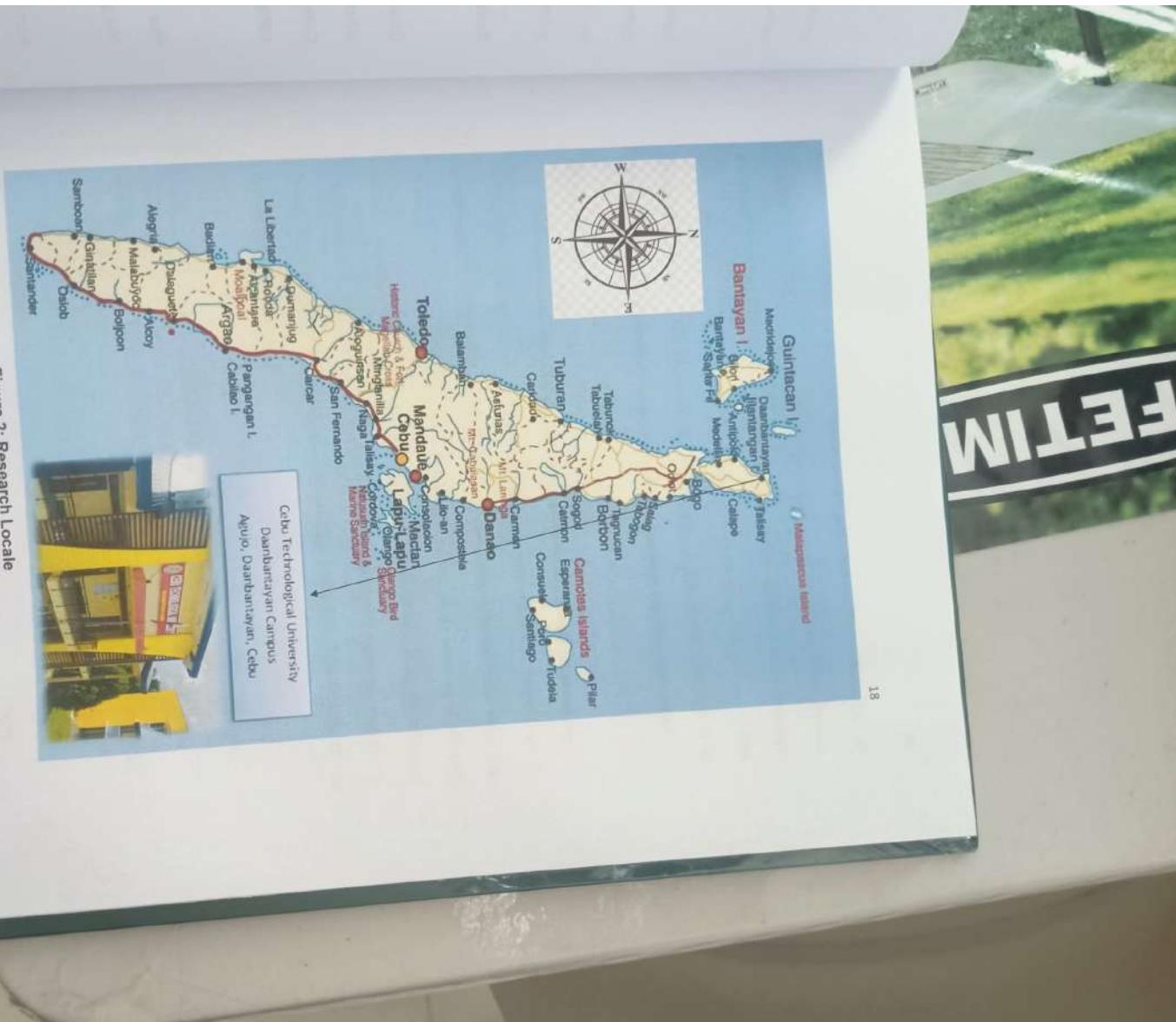


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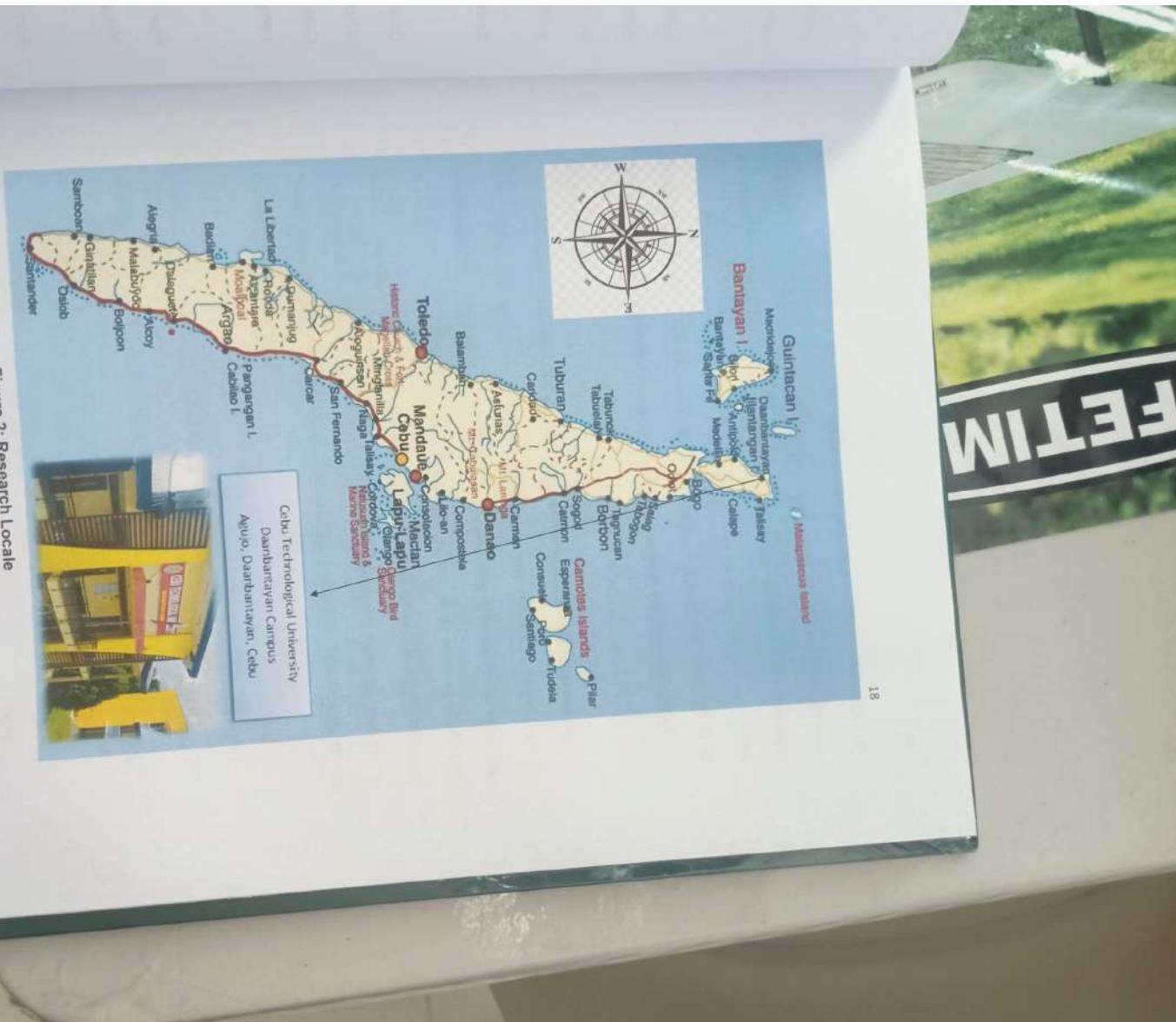


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- Sur, R., Paik, C., Mitra, S., & Chakraborty, I. (2020). Standardization of recipes for preparation of sweet potato jam. *Journal of Pharmacognosy and Phytochemistry*, 9(2), 580-584.
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ingredients constant. The second objectives of the study was to determine the most preferred formulation based on sensory attributes, including color, flavor, odor and texture.

Table 3 depicts the result of the most preferred treatments in terms of the four attributes based on the survey questionnaire answered by the 20 food experts. Specifically, this table shows the result of color, flavor, odor, and texture quality of the Jackfruit-Sweet Potato Spread on the three different treatments.

Table 3
The Most Preferred Formulation of Jackfruit-Sweet Potato Spread among the Four Sensory Attributes (n=50)

Formulations	Attributes								Overall Mean	
	Color		Flavor		Odor		Texture			
	AWM	VD	AWM	VD	AWM	VD	AWM	VD		
Formulation 0	3.30	U	3.68	MP	3.75	MP	3.43	MP	3.54	
Formulation 1	3.53	MP	3.9	MP	3.65	MP	3.63	MP	3.67	
Formulation 2	3.82	MP	4.20	VMP	3.9	MP	3.84	MP	3.94	
Formulation 3	3.95	MP	4.45	VMP	4.18	MP	4.01	MP	4.17	

Legend:
 4.20-5.00= Very Much Preferred (MMP)
 3.40-4.19= Moderately preferred (MP),
 2.60-3.39= Undecided (Und)

COLOR

As for the Color of Jackfruit-sweet potato Spread, Formulation 3 was rated the highest among the four Formulations, gaining an average Weighted Mean AWM of 3.95 with a Corresponding Description of Moderately preferred (MP). Follow, Formulation 2, with 180g of sweet potato having an AWM of 3.82 with the

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Legend:
 1.80-2.59= Moderately Not Preferred (MNP)
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 1.00-1.79= Not Preferred (NP)
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Ingredients of Jackfruit Spread and measured the quality that's was desired by the consumer.

Sweet potato. Also known as ipomoea batatas, a starchy root vegetable that are rich in fiber, vitamin, and minerals.

Texture. The feel, Appearance or consistency of a surface or substance.

Weighted Mean. Weighted Mean is a type of mean that is calculated by

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This formulation gathered an average weighted mean of 3.94 described as Acceptable as evaluated by the identified respondents.

Formulation 3 (F₃)

The development of formulation 3 (F₃) comprised the ingredients of 250g jackfruit + 90g sugar + 250g water + 200g Sweet Potato + 110g Condensed Milk. This formulation gathered an average weighted mean of 4.17 described as Acceptable as evaluated by the identified respondents.

The study found out that F₃ was the most favored development formulation of jackfruit-sweet potato spread as perceived by the identified respondents in terms of color, flavor, odor and texture. Formulation 3 comprised the ingredients of 250g of Jackfruit, 90g of Sugar, 250g of Water, 200g of Sweet Potato, 110g of Condensed milk as reflected in Table 2.

Furthermore, The study revealed that Formulation 3 (F₃) was the favored development formulation of jackfruit sweet potato spread gathering the overall weighted mean of 4.17 described as Acceptable (A) by the identified respondents. It showed further that the incorporation of sweet potato into a jackfruit spread development drew acceptable preference by the respondents.

The Most Preferred Formulation of Jackfruit-Sweet Potato Spread among the four sensory attributes

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OVERALL MEAN

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GENERAL ACCEPTABILITY OF JACKFRUIT-SWEET POTATO SPREAD

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Participant Selection

You are invited to participate in this research because we believe that your participation can contribute much to our understanding and knowledge about our study.

Voluntary Participation

Your participation in this research is entirely voluntary. It is your choice whether or not to participate and answering the questionnaire. You are free to withdraw and stop participating even if you agreed earlier if you find the questions do harm to you.

Procedures

We are inviting you to take part in this research project if you accept, you will be asked to answer the questionnaire. The researchers provide the Questionnaire, you may answer the questionnaire yourself or it can be read to you. And you can say out loud the answer you want and then the research will right down the answer. The information recorded is confidential, and no one else expect the researchers will have access to your survey.

Duration

The overall conduct will be less than 15minutes.

Risks

There are no major potential risk from the research.

Benefits

This research study which is experimental research give a benefit to the community, students, teacher and businessman to gain more knowledge about what is this research all about and the benefits. The participation will help us to evaluate the degree of acceptability which can help ask a researcher to accomplish this study.

help them expand their business. This research could be benefit their company to come up with new and innovative product that can be sold to the market.

People in the community: As a result of the study's findings, new agroecological techniques and alternative tactics to sustain agricultural productivity could be developed. The findings of the study may help the socioeconomic circumstances of local residents, particularly the growers of Sweet Potato and Jackfruit and those who create Jackfruit-Sweet Potato Spread.

RESEARCH METHODOLOGY

This section presents the research methods. It focuses on the method used in conducting this research which covers the respondents, research design, research environment, the research instrument, statistical treatment of data collecting method and the definition of terms.

Research Design

The experimental method was used in conducting the study by employing the laboratory techniques and the procedures in the formulation of Jackfruit-Sweet Potato Spread which was divided into four treatments varying amount of concentrations of sweet potato. A preliminary tasting was done of jackfruit-Sweet Potato Spread in order to assess the attributes of Color, Flavor, Odor and Texture of the product.

The first formulation is F₀, was the control of the study F₀ with 0% of sweet potato. F₁ was composed of 250g of jackfruit +90g of sugar +250g of water +160g of sweet potato +110 condensed milk, F₂ was composed of 250g of

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CONSUMERS

Consumers	120	121	122	123
21	1	4	5	4
21	1	2	4	3
22	1	2	2	3
22	4	2	3	5
23	5	4	5	5
23	5	5	5	5
24	3	4	5	3
25	4	5	3	3
26	4	5	4	4
27	4	5	3	4
28	4	5	3	3
29	4	5	3	4
30	3	4	4	5
31	4	5	4	5
32	4	5	4	5
33	5	5	4	5
34	3	5	2	3
35	4	4	5	4
36	3	3	1	5
37	5	4	5	4
38	4	3	3	3
39	4	3	4	3
40	3	3	4	4
41	4	4	4	5
42	2	5	3	2
43	2	4	5	3
44	4	3	4	3
45	5	4	5	4
46	2	2	3	5
47	4	5	3	4
48	5	4	2	3
49	3	4	5	4
50	3	2	4	3
50M:	106	117	112	114
WMI:	352	3.9	3.73	4.06



CURRICULUM
VITAE

Table 4
**General Acceptability of Jackfruit-Sweet Potato Spread Formulations
 on the Sensory Attributes Evaluated by the Respondents
 (n= 50)**

Formulations	Attributes						Food Experts						Gen. Acceptability
	C	F	O	T	AVM	VD	C	F	O	T	AVM	VD	
F ₀	3.66	3.72	3.71	3.44	3.63	A	2.95	3.64	3.59	3.43	3.45	A	3.54 A
F ₁	3.64	3.87	3.68	3.6	3.69	A	3.42	4.01	3.62	3.67	3.68	A	3.67 A
F ₂	3.93	4.12	3.98	3.94	4.01	A	3.72	4.20	3.82	3.75	3.87	A	3.94 A
F ₃	3.98	4.42	4.28	4.12	4.2	VMA	3.92	4.48	4.59	4.68	4.14	A	4.17 A

Legend:
 4.20-5.00= Very Much Acceptable (VMA)
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Consumers

Table above shows the result of the most preferred formulation among the four attributes as perceived by the consumers using the descriptive preference test.

The perception of the consumers with the use of 5-likert scale, in sequential order from the Highest Weighted Mean (WM) and corresponding Verbal Description (VD) down to the lowest are discussed further below.

Formulation 0 (F₀)

Among the four attributes of formulation 0, Flavor got the highest WM of 3.72 and an interpretation of Acceptable (A). Next, Odor had a WM of 3.71 and an interpretation of Acceptable (A). Thirdly, the Color of formulation 0 had a WM

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Asian countries. Jackfruit seeds are underutilized and less acknowledged by people, but they have considerable nutritional benefits and can be considered as a potential functional food ingredient. To the best of the authors' knowledge, a large number of studies have been carried out concerning the composition and health implications of jackfruit seeds. However, in broader manner there is a need to explore the information about the commercial production of jackfruit seeds and their incorporation in food products. Products with incorporated jackfruit seed flour possess better nutraceutical appeal leading to improved consumer acceptability.

The present study attempted to review the health-promoting effects of jackfruit seeds with special emphasis on their applications in the food. It also reveals the valorization of jackfruit seeds in various value-added products along with their effects on the different properties of the products (Waghmare, R., et al., 2019). Shallots and purple sweet potatoes often encounter the falling prices situation, thus their processing as the new product helps to increase the value-added. The purpose of this research was to study the ratios of powdered shallot to mashed purple potato for jam production, the quantity of pectin, and the chemical and physical characteristics of the developed jam. Firstly, the optimum formulation for preparation of jam from purple sweet potato and shallot was sensorial evaluated using a 9-pointed hedonic scale.

The result was found that the highest sensory acceptance score by the panelists ($n=30$) was observed in jam containing purple sweet potato and shallot in the ratio of 25: 75 (w/w). Furthermore, adding of 2% pectin in the selected

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Data Gathering

procedure herein was utilized in the gathering of data that included the preparation of the Sensory Acceptability Jackfruit-Sweet Potato Spread as an additive to the ingredients, the mixing, the sensory analysis, and the statistical treatment.

Gathering Data. The data gathering in the research was conducted through sensory analysis, with the utilization of both descriptive and preference test. This was started by random selection of the respondents (tasters). The random selection of the respondents was done. There were 20 food expert and 30 consumers of Jackfruit Using Sweet Potato as an additive.

Mixing of Jackfruit and Sweet Potato. The mixing of Jackfruit-Sweet Potato Spread included the initial activities, as those of determination of the ingredients, preparation of the sweet potato as an additive in three varying treatments as could be based on control the measuring of the ingredients towards the cooking and mixing proper.

For the preparation of Jackfruit. The jackfruit can be bought in the market anywhere. The process of the preparation of Jackfruit started by slicing it into pieces cooking it with the Sugar and water and then setting it aside.

In the determination of the main ingredients. This established the following: 85g of jackfruit, 85g of sugar and 85g of water.



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Where:

WM= Weighted Mean

\sum = The summation

F= Frequency of how many interval

W= Weight

N= Number of respondents

Scoring. In scoring the degree of Sensory Acceptability of Jackfruit- Sweet potato spread as evaluated by the respondents, the adverbial scoring was used in evaluated as follows.

To easily facilitate the interpretation of data, the following Likert scale was used for preference test results in general acceptability of the product.

Table 2

Non-Parametric Scale to be used for the Preferences Test Results

Non-Parametric Scale	Points	Description for Color, Flavor, Odor and Texture Attributes
4.20-5.00	5	Like Very Much
3.40-4.19	4	Like Much
2.60-3.39	3	Like
1.80-2.59	2	Moderately Like
1.00-1.79	1	Not Like

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Before the study was conducted, the respondents will received the detail briefing and key information about the purpose of the study. Through informed consent, the respondents willingly decided to take part in the study. The researcher gave the respondents the options to state their names, but were not

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Related Studies

It was revealed in their study that one of relatively less known and underutilized crop, jackfruit are potentially valuable as human and animal food with plenty of health benefits. The researchers come up this idea to utilize jackfruit as ingredient in making spread to have a variation food options for human consumption.

According to Sur, R., et al. (2020), a comparative study was done to determine the most suitable combination of two cultivars of sweet potato for jam preparation. Two best cultivars of sweet potato selected for preparation of jam with varying sugar concentration, one is purple flesh V1 Cultivar (TSP-12-14) and another is orange flesh V2 Cultivar (ST-14), and study the storage life and biochemical constitute of jam during storage period 0 days to 30 days. T1 V1 = 1KG PULP (cv. TSP-12-14) + 1KG SUGAR, T2 V1=1KG PULP (cv. TSP-12-14) + 900 GM SUGAR, T3 V1=1KG PULP (cv. TSP-12-14) + 800 GM SUGAR, T4 V1=1KG PULP (cv. TSP-12-14) + 700 GM SUGAR, T5 V2 = 1KG PULP (cv. ST-14) + 1KG SUGAR, T6 V2=1KG PULP (cv. ST-14) + 900 GM SUGAR, T7 V2 = 1KG PULP (cv. ST-14) + 800 GM SUGAR, T8 V2=1KG PULP (cv. ST-14) + 700 GM SUGAR. During observation best results found in T1 V1 = 1 KG PULP (cv.

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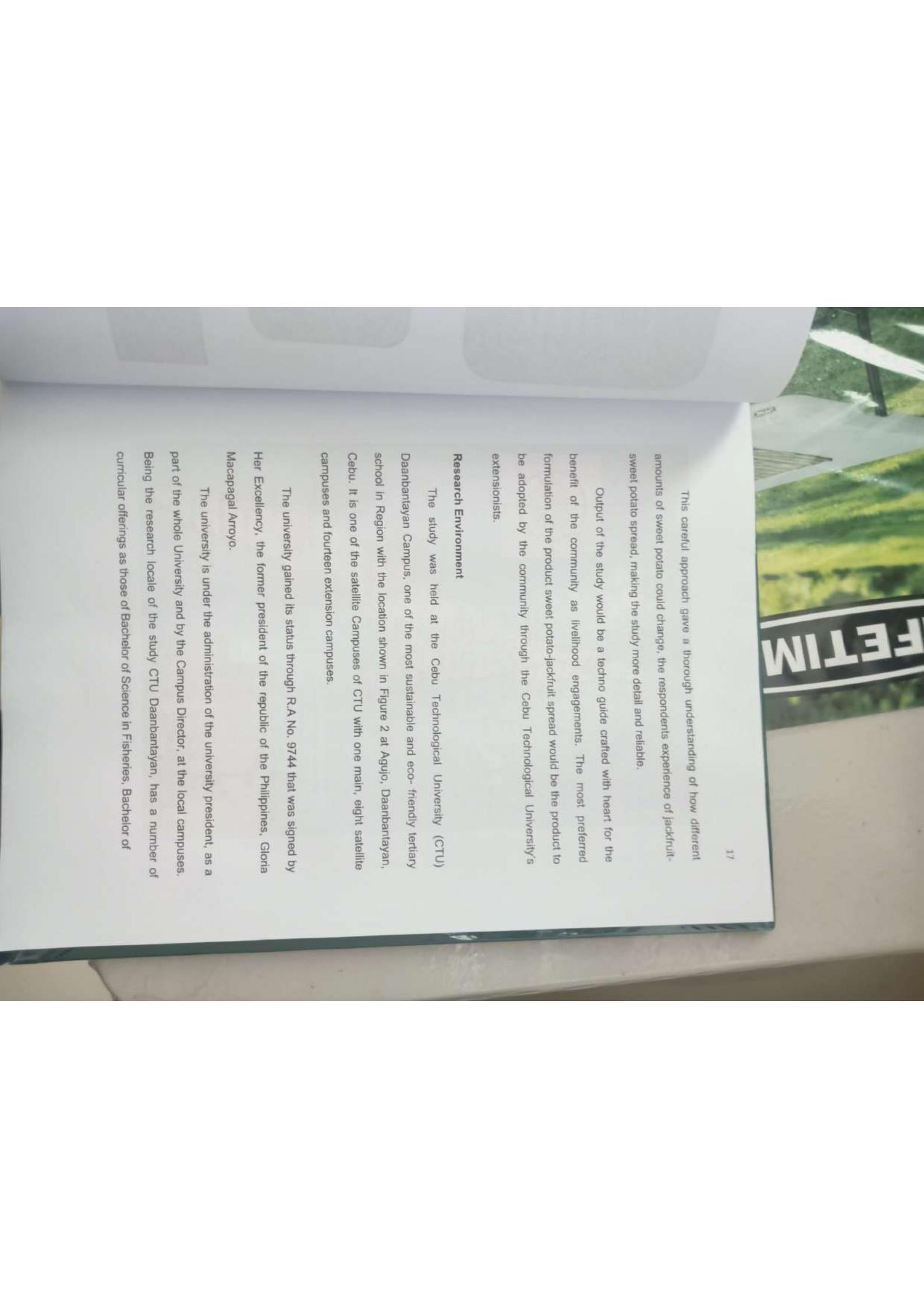
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This careful approach gave a thorough understanding of how different amounts of sweet potato could change; the respondents experience of jackfruit-sweet potato spread, making the study more detail and reliable.

Output of the study would be a techno guide crafted with heart for the benefit of the community as livelihood engagements. The most preferred formulation of the product sweet potato-jackfruit spread would be the product to be adopted by the community through the Cebu Technological University's extensionists.

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The study was held at the Cebu Technological University (CTU) Daanbantayan Campus, one of the most sustainable and eco-friendly tertiary school in Region with the location shown in Figure 2 at Agujo, Daanbantayan, Cebu. It is one of the satellite Campuses of CTU with one main, eight satellite campuses and fourteen extension campuses.

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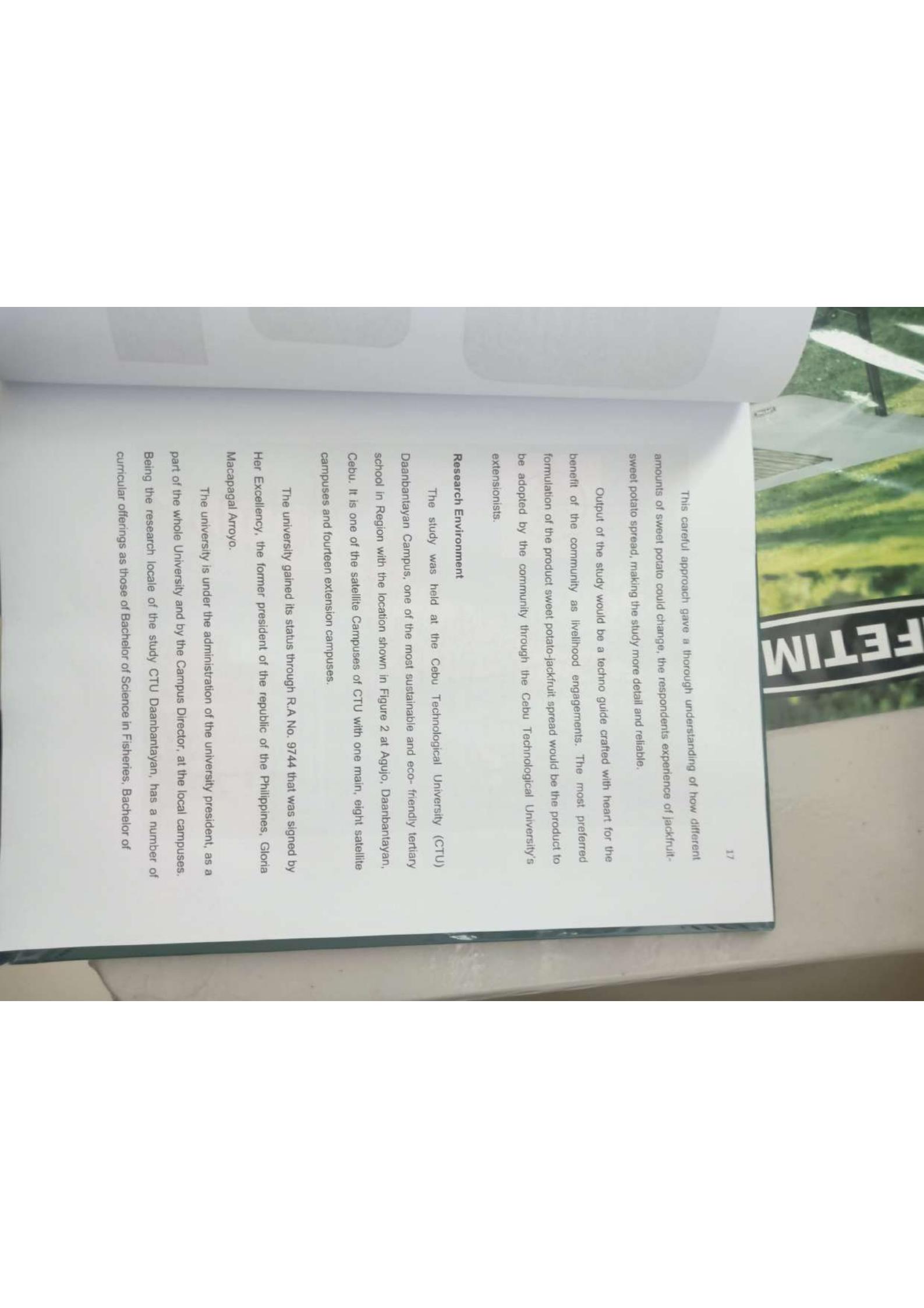
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This research aimed to develop a jam using orange-fleshed sweet potato puree (OFSPP) and pineapple pulp (PP) and to assess nutritional, gelling, sensory, and microbiological qualities. Four jam formulations of OFSPP: PP (70%; 30; 50%; 50%, and 30%; 70) and 100% PP were developed and evaluated. Increasing the level of OFSPP resulted in a significant ($P<0.05$) decrease in moisture content (34.39–23.70%), but increased the fat (0.16–0.18%), ash (0.35–0.40%), protein (0.93–1.57%), and carbohydrates (61.70–67.69%) content. The concentration of β -carotene decreased with a reducing OFSPP fraction ($P<0.05$). After 12 weeks of storage, the 50% OFSPP and 50% pineapple jam had a total plate count of 4.50CFU/g, although coliform and mold were not present in all the processed jam samples. The mixed jam with 50% OFSPP: 50% PP had a higher sensory acceptance. These results indicate that food processors could develop OFSP-PP jams as a β -carotene enriched functional food (Afakwah, N. A., (2023). The antioxidant capacity of jackfruit pulp (JFP) obtained from Western Ghats India was determined by evaluating the scavenging activity using 1,1-diphenyl-2-picrylhydrazyl (DPPH), ferric reducing power assays and N, N-dimethyl-p-phenylenediamine (DMPD) radicalcation decolorization assay. JFP was analyzed for total phenolic content (TPC) and total flavonoids content (TFC). The ethanol and water are the best solvents for the extracting phenols and flavonoids from the JFP. The antioxidant activities of JFP extracts were correlated with the total phenolic and flavonoids content. The results indicated that the jackfruit pulp is one natural source of antioxidant compounds (Jagtap et al., 2010). The Jackfruit (*Artocarpus heterophyllus*) is a well-known fruit in many

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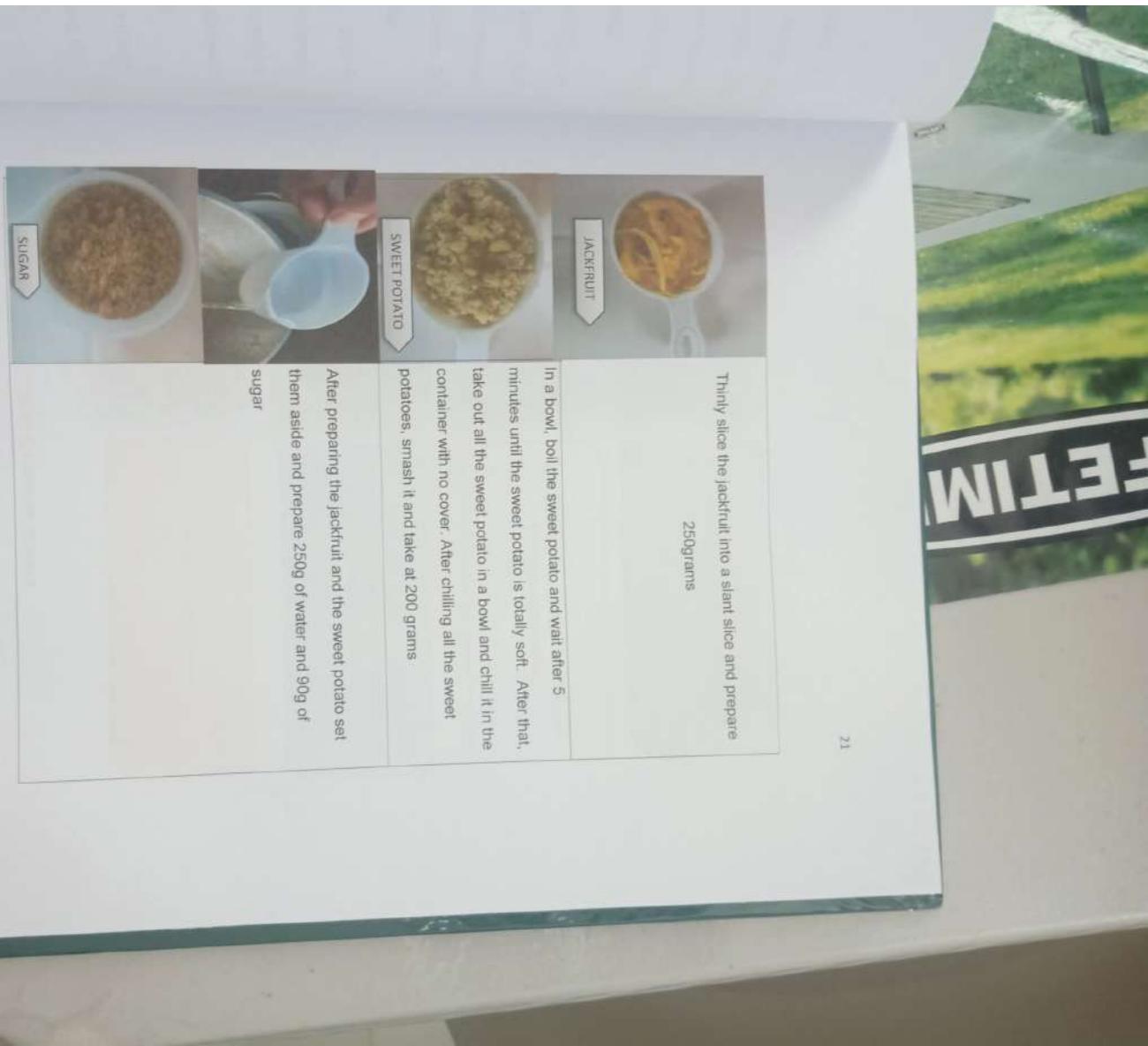


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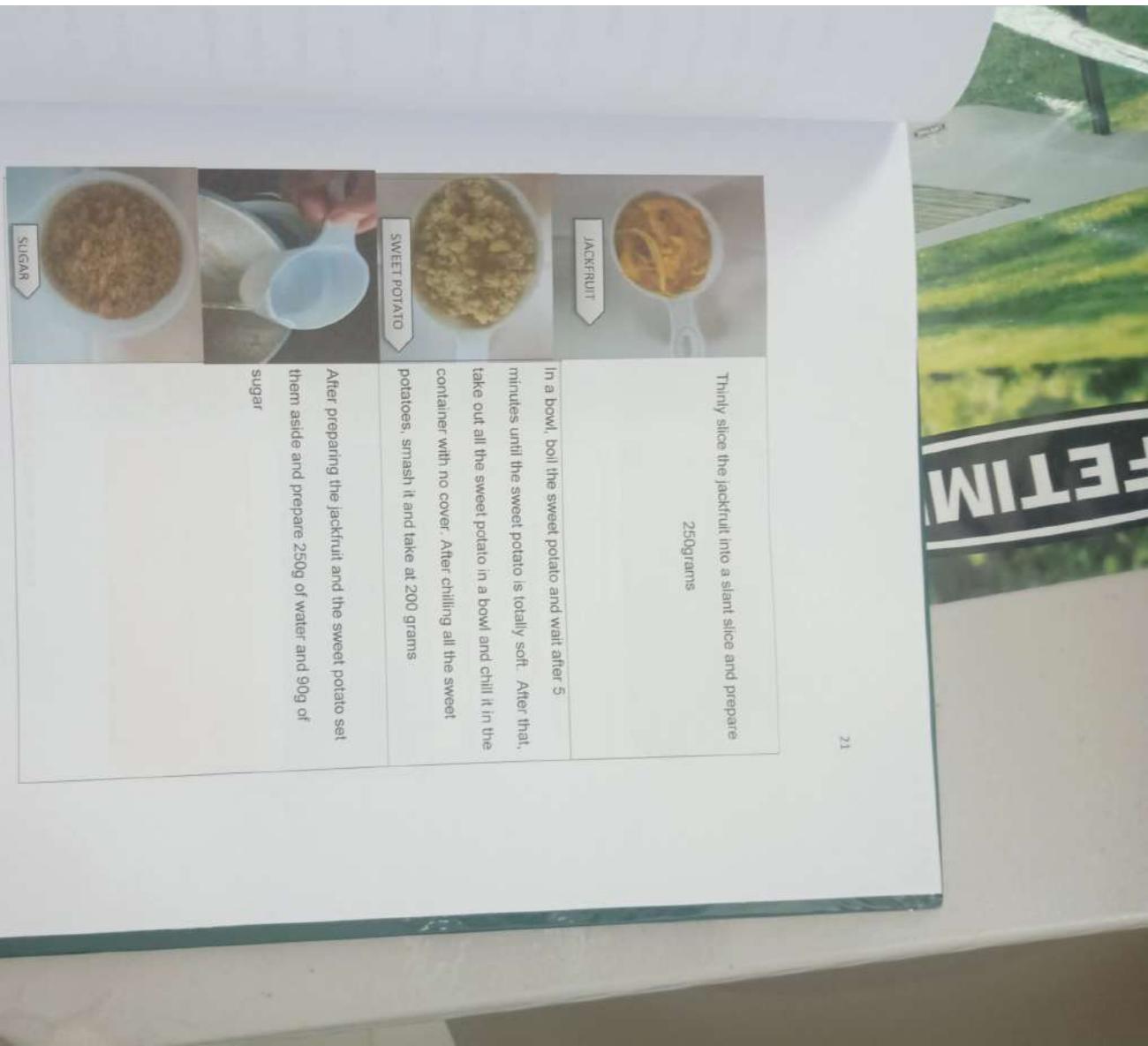


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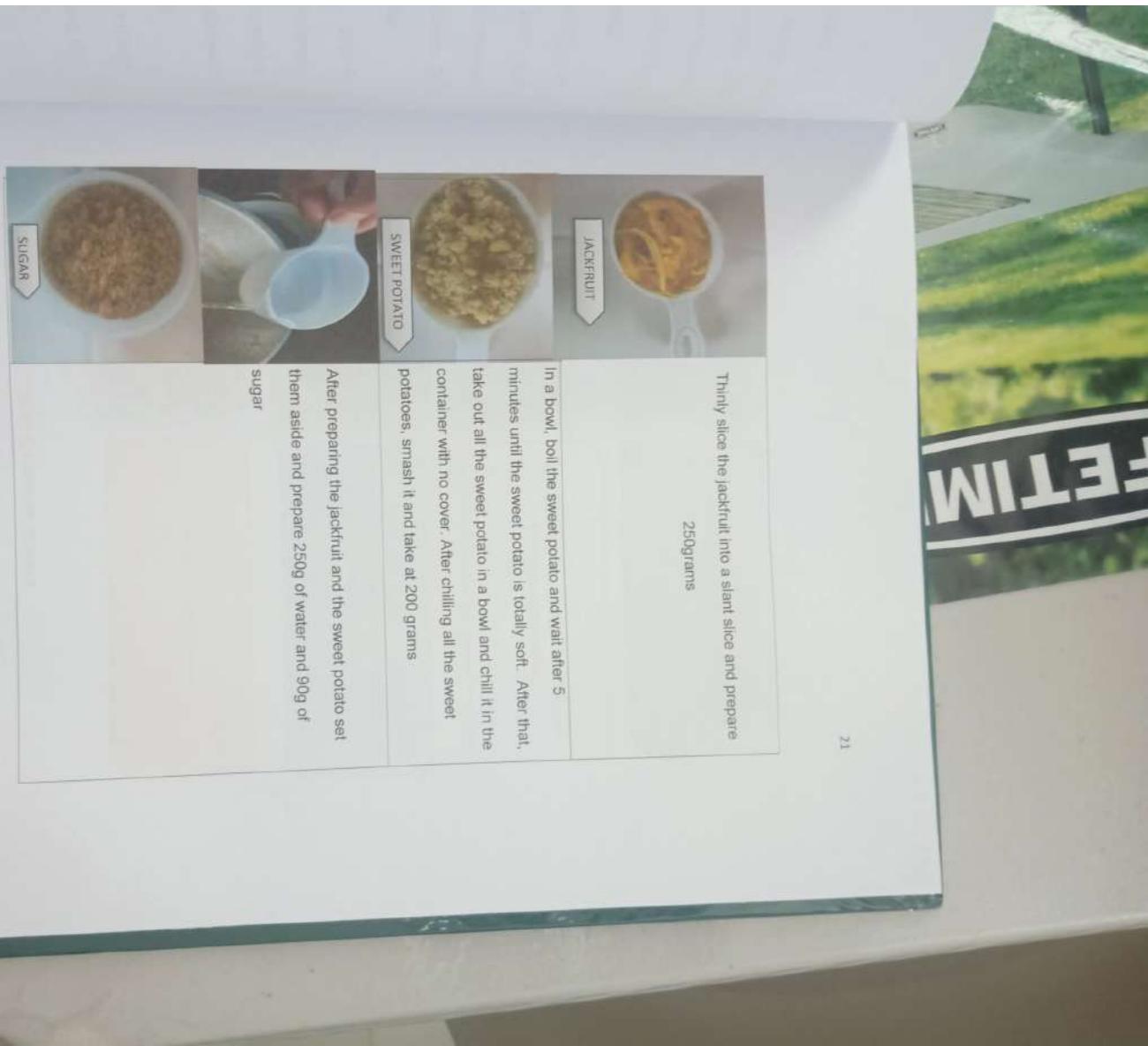


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