



**Mindoro State College of Agriculture
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Acceptability of Fish Cupcake

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Introduction

- The utilization of fish into other post-harvest product can be profitable for common housewives and other interested person. The supply of fish in the market will be utilized and developed into novel product that will increase the demand in the use of fish.

- Fish cup cake is a product enriched with minced tuna fish meat and other ingredients used in making pastries. Limited studies on this recipe in the field of food processing have been conducted, hence the reason for this study.

Objectives

- The study aimed to determine the acceptability of the fish cup cake with 25%, 50% and 75% fish content.

Methodology

- The study was composed of two phases which includes the development of fish cup cake and the organoleptic evaluation.
- The fish cupcakes were prepared using the Chiffon cake recipe.

- Fish cupcakes were subjected into evaluation using 9-Point Hedonic Scale by fifty (50) randomly selected respondents composed of students, faculty and staff of MinSCAT Bongabong Campus.

Results

Mean perception of the degree of the evaluation of different fish cake in terms of quality attribute

Sample	Color	Odor	Taste	Texture	General Appearance	Overall Mean	Verbal Description
Sample A (25% Minced fish meat and 75% flour)	8.0	7.9	7.9	7.6	7.8	7.84	Liked very much
Sample B (50% Minced fish meat and 50% flour)	8.3	8.1	8.4	8.3	8.4	8.30	Liked very much
Sample C (75% Minced fish meat and 25% flour)	8.0	7.8	7.9	7.9	8.0	7.92	Liked very much

Significant difference(Computed F value) among samples in terms of Quality Attributes

Quality Attributes	Computed F value	Statistical Decision
Color	1.377	Significant
Odor	3.482	Significant
Taste	0.963	Significant
Texture	0.996	Significant
General Appearance	4.517	Significant

Conclusions

- The acceptability of fish cupcake at varying ratio is found acceptable. The highest computed mean value of acceptability was observed in Sample B (50% minced fish content and 50% of flour). It signifies that fish cupcake with 50% minced fish content is the most acceptable ratio in terms of general acceptability.

- Furthermore, significant differences exists among the three samples. It was recommended that the shelf-life of the product must be determined. It was also suggested the use of different food additives that may reduce the distinct fishy odor, which can remarkably influence the quality attributes of the fish cupcake.

Thank
You!!