Development and Sensory Evaluation of Skinless Chicken Alugbati Longganisa

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Introduction

In the Philippines, food processing is part of the answer to the ever growing problem of hunger and malnutrition. Food processing typically takes clean harvested crop or butchered animal products. Through food processing, waste food can be reduced. It is intended to make food which is nutritious, can include activities such as food fortification, in which vitamins and minerals are added to food processing especially industrial food processing to create packaged foods which are sold commercially.

Introduction

Malabar Night Shade also known as “Alugbati” leaves is one of the common vegetables eaten by people in rural areas. It is a kind of spinach substitute commonly grown in organic garden. Alugbati is a good source of Vitamin A, B, and C, calcium, iron and potassium. It is also known for its medical purpose.

Introduction

Every week or even everyday there's a lot of processed food released in the market. They make foods that will surely nourish the consumers particularly the children. Children hate to eat vegetables because of its unwanted taste. The principal reason for the undertaking this study was to formulate a new kind of skinless longganisa out of the unpopular alugbati leaves, because some people know that they can get many nutrients from even unpopular vegetables. So the outcome of its effect could be the consumer will only choose the vegetable that they only know.

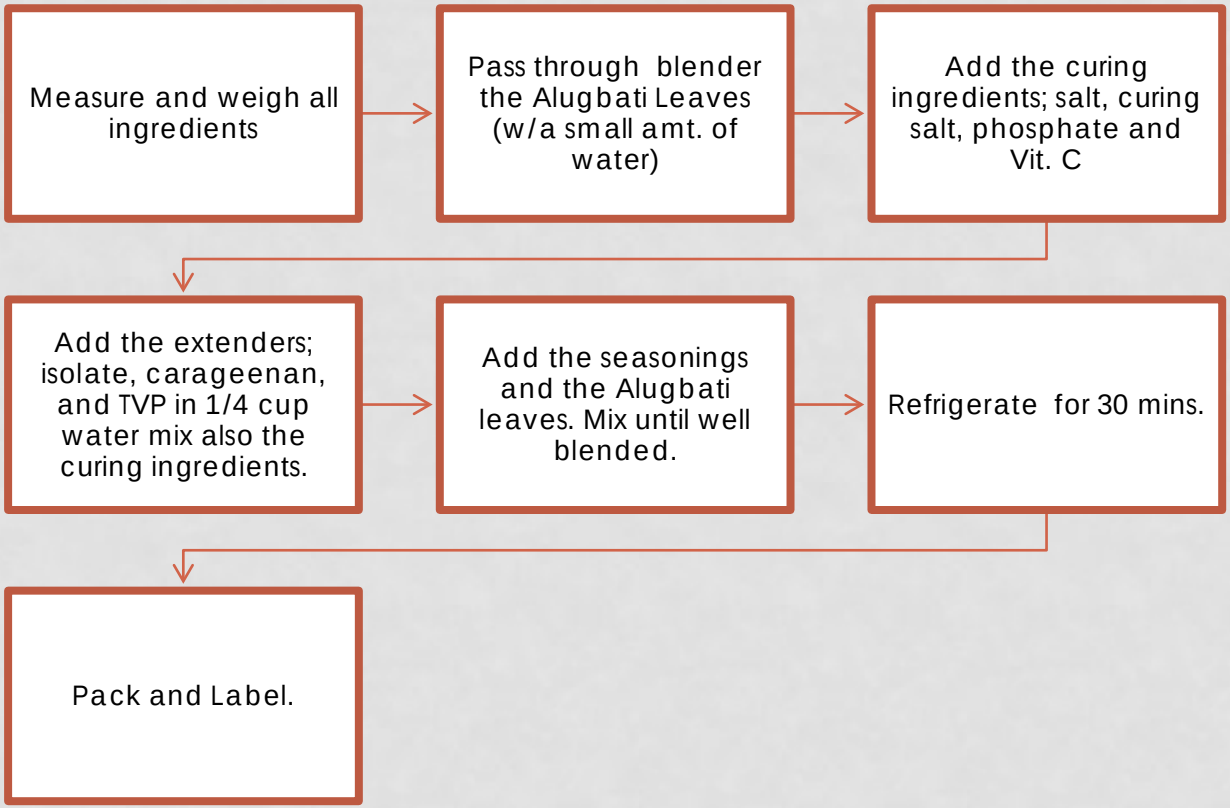
Methodology

After having two trials of preparing Skinless Chicken Alugbati Longganisa, the product underwent Sensory Evaluation Test. The said test is one of the best strategies to make the product popular to the consumers. If the consumers are convinced with the good taste of Skinless Chicken Alugbati Longganisa it will become acceptable and will be a part of their eating habit.

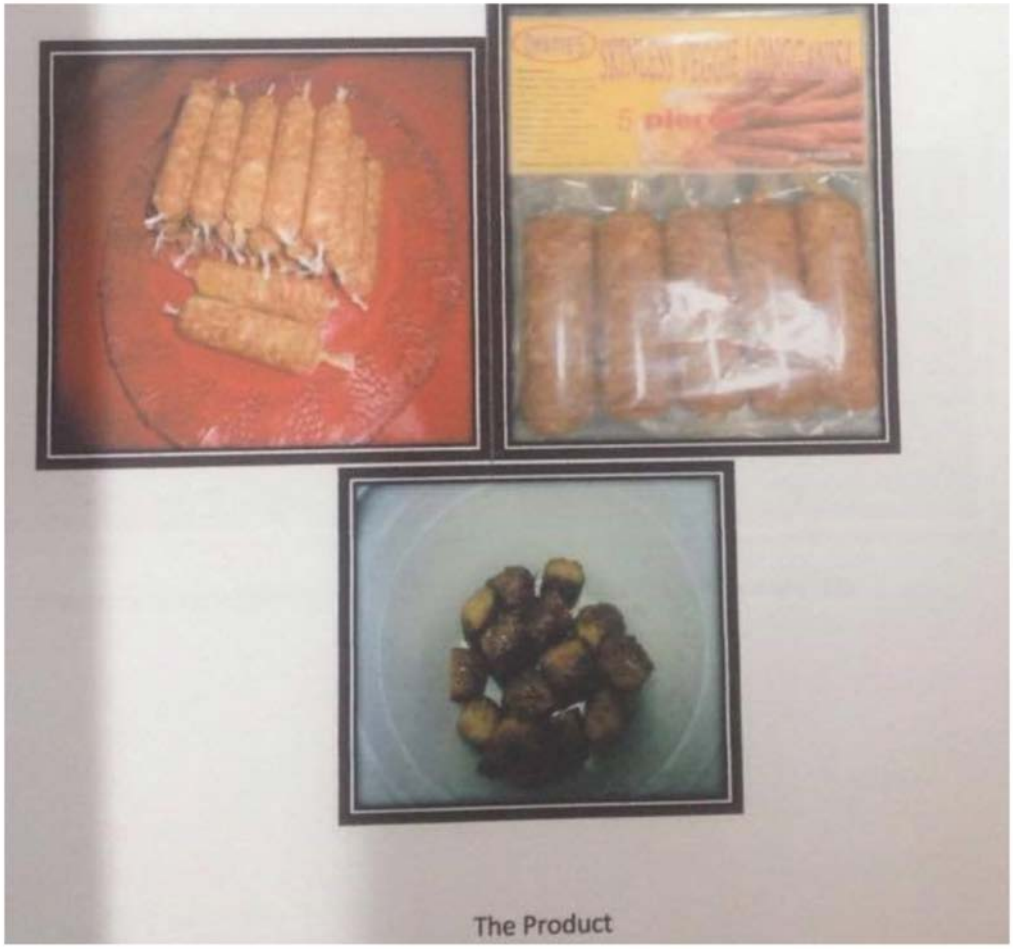
Methodology

The study was intended to develop Skinless Chicken Alugbati Longganisa and to test its general acceptability as an alternative for commercial longganisa. Specifically, it aimed to: (1) formulate a new variety of longganisa; (2) process the skinless chicken longganisa using alugbati leaves; and (3) evaluate the Skinless Chicken Alugbati Longganisa in terms of sensory evaluation.

Methodology



Methodology


The Product

Evaluation Results

Summary of Overall Mean Score of the Evaluation on Skinless Chicken Alugbati Longganisa

Attributes	Mean	Descriptive
Color	4.72	Very Acceptable
Aroma	4.36	Acceptable
Texture	4.24	Acceptable
Flavor	4.00	Acceptable
General Acceptability	4.26	Acceptable

Conclusions

The Malabar Night Shade is a good additional ingredient in making longganisa. It is possible to provide longganisa using chicken and alugbati leaves, which has nutritive value content. It was shown through the result of sensory evaluation that it was almost same with the other longganisa that was already out in the market.

Recommendations

1. The product is acceptable and can be subject for proximate analysis, nutrient analysis and shelf life analysis
2. The evaluators recommended to use a more attractive packaging

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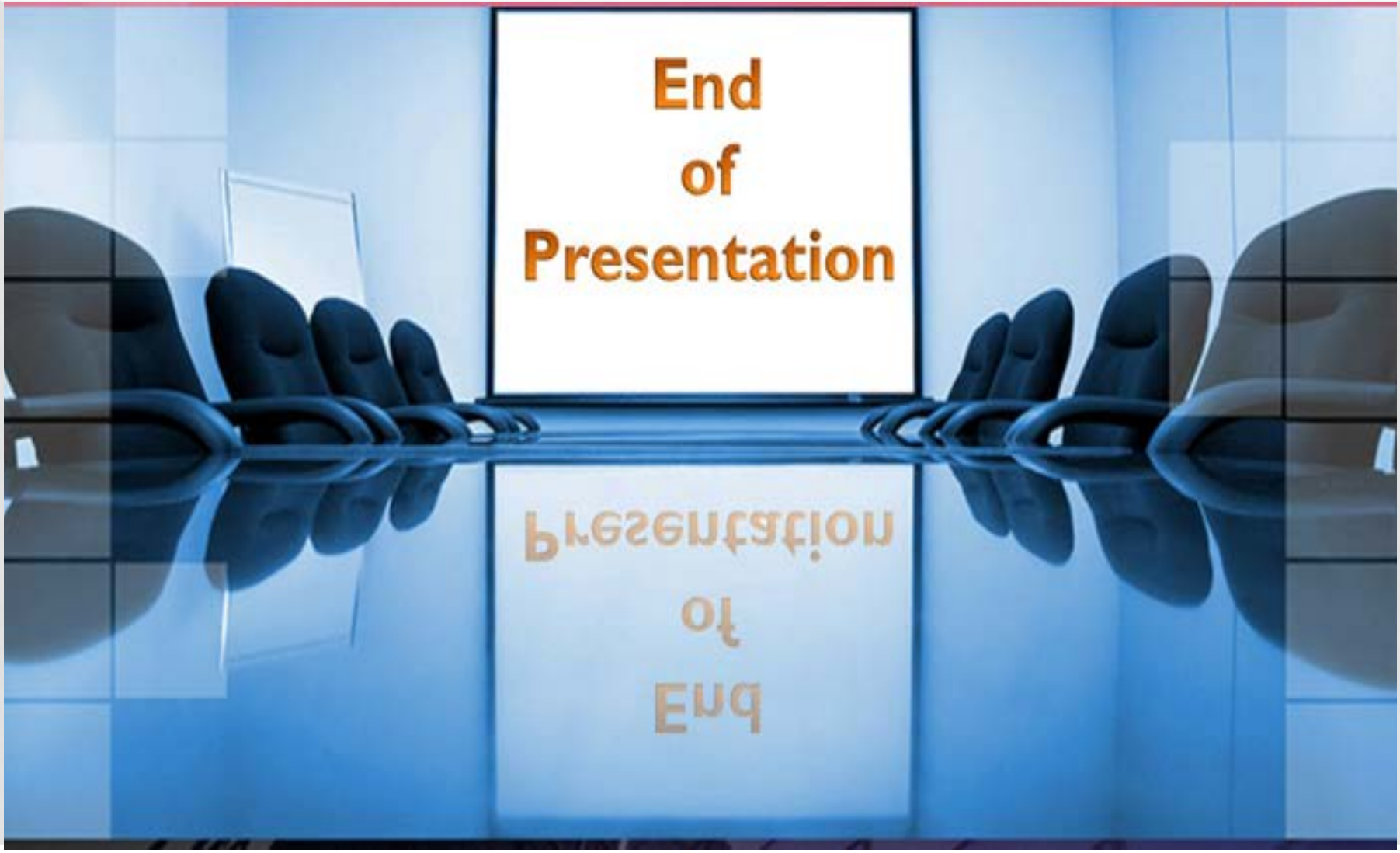
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