

Abstract

The study employed the experimental method or research design using parallel group design. The Indian mango marble candy without glucose served as the control group while Indian mango marble candy using different percentages of glucose served as the experimental group. Organoleptic test using the 9 Hedonic Scale was used to assess the quality attributes of the products. The assessment was done by the 30 untrained panelists who were composed of nine third year and 21 fourth year TED students, major in 7.8.8. The statistical tools used were the means and the Analysis of Variance (ANOVA) set at .05 level of significance. The findings of the study revealed that the color, odor, flavor, and texture were "liked very much" only the odor of 10% and 15% glucose was "liked moderately". As to their general acceptability of the products both the products were "liked very much". It was also revealed that there was no significant difference existed on the odor, texture, and general acceptability, however, there were significant difference in color and flavor.