

Acceptability of corned tilapia



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So we, researchers, have come up to an idea that we may also use of Tailpipe in preservation. Food preservation assures the consumers of a supply of foods that are out of season. As well as it prevents the waste of perishable foods those are in season. Surplus of preserved foods may be sold to augment family income. In line with this, Tailpipe cultivators particularly will be encouraged raise more Tailpipe fishes thus stimulating aquaculture development.

Hence, the study, corned Tailpipe will not only focus on the innovation of recipe but contributing good ideas towards fish farming as well. Statement of the Problem The general problem of the study was to establish the product quality of the corned Tailpipe. Specifically, it answered the following questions: 1. What is the product quality of corned Tailpipe in terms of: 1. 1. Color, 1. 2. Taste, and 1. 3. Texture? 2. Is corned Tailpipe acceptable as a preserved food? 3.

Is there a significant difference among the three treatments in terms of color, taste and texture? Objectives of the Study The general objective of the study was to determine the product quality of corned Tailpipe. Specifically, thus study aimed: 1. To determine the level of the product qualities of corned Tailpipe in terms of: . 1. Color 1. 2. -raster 1. 3. Texture 2. To find out if corned Tailpipe is acceptable as a preserved food. 3. To find out if there is a significant difference among the three treatments.

Significance of the Study This study is significant to those persons who are suffering from heart diseases because Tailpipe has a low quantity of saturated fat that leads to heart diseases. And also the cultivators of Tailpipe

that can have another income generating product and not just sell the fish itself. Since the tailpipe is abundant and it is cheap, many can afford to buy for it. Scope and Delimitation of the Study This study establish the limit of the evaluation of the product quality of corned beef using Tailpipe in terms of color, taste, texture and its difference between the original recipe.

The standard recipe and ingredients for making homemade corned beef is used in this experiment, only that Tailpipe replaces the beef in the recipe. The respondents of the study were thirty (30) 2nd year students of University of Southern Mindanao Kidnapping City Campus, College of Industry and Technology Bargain Sustain, Kidnapping City with the course of Diploma of Technology School Year 2013 - 2014. Only respondents' sensory judgments were used in the evaluation. With the use of sensory evaluation score sheet.

Operational Definition of Terms Color - An object's property of producing different sensations on the eye as a result of the way it reflects or gives out light. Corned - preserved in salt: cooked and then preserved in salt or brine. Curing - is any of various food preservation and flavoring processes, especially of meat or fish, by the addition of a combination of salt, nitrates, nitrite or sugar. Flaking - Refers to the process of breaking off small pieces from foods to check for oneness or to completely flake apart the food so that it can be combined with other ingredients.

Foods such as cooked fish flake easily after cooking. Fillet - boneless portion of fish or meat: a boneless portion cut from a fish, a poultry breast, or the rib area of beef, lamb, or pork. Preservation - To prepare (food) for future use,

as by canning or salting. Taste - a kind of sensing, distinguishing substances by means of the mouth (taste buds). Texture - the feel or consistency of a substance. Tailpipe - fresh water fish of the child family, introduced and cultivated worldwide.