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Sensory assessment and consumer acceptability of cabibi/freshwater clam (*Batissa violacea*) sauce

Cristina A Cortes

Cagayan State University, Philippines

The main objective of this study is to introduce a cabibi or freshwater clam (*Batissa violacea*) sauce as another option for any other type of condiments. It would provide a generally accepted condiment just like the oyster sauces of the world but makes use of a species of a freshwater clam. The method on gathering data for the study started with the researcher's presentation of coded samples of cabibi/freshwater clam sauce to 30 evaluators from differing age groups. The evaluators assessed the cabibi/freshwater clam sauce formulations as to four dimensions: color, odor, taste and general acceptability. From this methodology, it was found that the highly and generally accepted cabibi/freshwater clam sauce has the ratio of 500 ml cabibi/freshwater clam broth: 125 ml sugar: 125 ml soy sauce. This mixture was also assessed as having a chocolate brown color, slightly fishy odor and slightly sweet taste. Thus, the researcher highly recommends to business persons to initially make use of this cabibi/freshwater clam sauce ratio.

Biography

Cristina A Cortes has completed her PhD in Educational Management in the year 2012, at the Cagayan State University-Aparri garnering an outstanding rating in her dissertation presentation. She is presently an Associate Professor IV at the Cagayan State University-Aparri particularly teaching major subjects at the College of Hospitality Industry Management. She had already received a patent in making the process of aramang-dragon fruit flavored ice cream which was her main inspiration in drafting this research venture.

cortescristina75@yahoo.com

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