

THE ACCEPTABILITY OF MANGO-CASHEW SPREAD

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ABSTRACT Mango ranks high among the world's favorite fruits with its sweet unique flavor. Aside from being deliciously succulent, mango is rich in Vitamins A, C, and E. Cashew nuts have a lower fat, higher protein, and carbohydrate content and are also good source of magnesium, potassium, and zinc. This study was conducted to determine the acceptability of Mango-Cashew Spread as to its appearance, aroma, color, taste, texture, mouth feel, and general acceptance, and the significant differences in evaluation of the respondents as to general appearance, color, mouth feel, taste, and texture. This study made use of experimental research design. The respondents of the study were the selected 10 students, 5 faculty and 10 staff members of the Guimaras State College- Salvador Campus and five food consumers who are not employed nor enrolled in this College. The result revealed that majority of the respondents extremely liked the mango-cashew spread in terms of flavor while very much liked in terms of appearance, aroma, color, mouth feel, texture, and general acceptance. Furthermore, there is no significant difference in terms of all sensory criteria when grouped according to age, sex, and civil status while there were significant differences in terms of appearance, mouth feel, texture, and general acceptance when grouped according to educational attainment.

Keywords: Mango, Cashew, Spread, Sensory

INTRODUCTION

Background of the Study

Bread by itself has a number of vitamins and minerals, especially if it is enriched or made with 100 percent whole grains. Unfortunately, it can also be bland. That's where a spread comes in. The trick is to spare yourself empty calories by using a spread that has its fair share of nutrients. With many varieties available, it is really a matter of preference as to which one is best for you (Rail, 2018).

A spread is a food that is literally spread with a knife onto food products such as bread and crackers. Spreads are added to food to enhance the flavor and/or texture of the food, which could be considered bland without it. Spreads should be distinguished from dips, such as salsa, which are generally not applied to spread onto food but have food dipped into them instead. Common spreads include dairy spreads (such as cheeses, creams, and butter-although the term butter is broadly applied to many spreads), plant-derived spreads (such as jams, jellies, and hummus), yeast spreads (such as Vegemite and Marmite), and meat-based spreads (such as pâté) (Jaiswal, 2018).

The spreads are made from edible vegetable oil or animal fat or a combination of both such as margarine, cheese and butter and those obtained from fruits and vegetables such as jams, preserves, and marmalades. It is largely known that margarine is a water-in-oil emulsion. Margarine consists of a continuous oil phase and with a finely dispersed discontinuous aqueous phase. Butter is perhaps the traditional spread developed since the inception of ancient food technology and its production technology has since not changed much. It is obtained by churning the cream that has been separated from warm cow's milk to a product consisting of unaltered fat globules and moisture droplets embedded in a continuous phase of butterfat.

Due to problems associated with consumption of such as cheeses and margarine, alternatives which can deliver the functionalities required in traditional spreads with less nutritional problems are being sought. *Mangifera indica* fruit also known as mango and cashew nuts comes in. Mango plays an important part in the diet and cuisine of many diverse cultures. There are over 1000 named mango varieties throughout the world, which is a testament to their value to humankind. Mango is a common garden tree throughout the tropics. When ripe, this delicious dessert

fruit is particularly high in vitamin A. The fruit is also eaten green, processed into pickles, pulps, jams, and chutneys, and is frozen or dried (Sharma, 2014). While Cashews are rich in iron, phosphorus, selenium, magnesium, and zinc. They are also good sources of phyto chemicals, antioxidants, and protein. Delicately sweet yet crunchy and delicious cashew nut is packed with energy, antioxidants, minerals, and vitamins that are essential for robust health. Cashew, or "caju" in Portuguese, is one of the popular ingredients in sweet as well savory dishes worldwide. Cashew nuts as ingredients impart characteristic flavor, aroma, or piquancy and color to foods. Several researches have documented the use of plant extracts or their essential oils as additives in food which demonstrated antioxidant properties (Ifesan, Fasasi, & Ehoniyan, 2012). An increasing number of consumers prefer minimally processed foods, prepared without chemical preservatives.

Since the acceptability of a product is of utmost importance in product development, the objective of this research was to know the acceptability of the Mango-Cashew Spread.

Objectives of the Study

This study was conducted to determine the acceptability of Mango-Cashew Spread. Specifically, it aimed to determine (1) the acceptability of Mango-Cashew spread its appearance, aroma, color, taste, texture, mouth feel and general acceptance, and (2) the significant differences in evaluation of the respondents as to general appearance, aroma, color, mouth feel, taste, and texture.

MATERIALS AND METHODS

Experimental Research has gained the reputation of being the most prestigious method of advancing scientific knowledge because it is the only hypothesis for establishing a cause-and-effect relationship and for discovering and developing an organized body of knowledge. This Experimental Research Design was used to determine the acceptability of Grind Cashew Nuts when mixed with Mango Spread.

Table 1 presents the list of materials and the function of materials in relation to the preparation of Mango-Cashew Spread.

Table 1. List of materials that will be used and their functions

Equipment/Tools	Functions
Gas Range	Used for cooking the Mango-cashew spread
Mixing bowl	Used to hold ingredients or batter mixture
Wooden spoon	Use to mix the ingredients well, used to cream or beat cakes by hand, to mix batter or dough.
Measuring spoon	Used to measure small amounts of ingredients
Measuring cups	Used to measure large amount of ingredients
Sifter	Used to sift flour and all dry ingredients
Knife	Used to cut or slice ingredients into desire shape
Chopping board	Used to hold ingredients when slicing
Spatula	Used to level off the surface of the ingredients
Rubber scraper	Used to scrape drip of batter or meringue out of a bowl
Food Jars	Used as container of the finished cashew-mango spread
Plastic cups	Used as container of Mango-Cashew spread for sensory evaluation
Small plastic spoons	Used to spoon the spread for evaluation

Recipe of Mango Cashew Spread

Ingredients:

2kg whole ripe mangoes
1 cup lemon juice
1 cup orange juice
1 cup water
6-8 cups white sugar (approx)
2 cup grind cashew

Procedures:

1. Wash, peel and dice mango flesh. Place chopped mango flesh into a large, heavy-based pot. Repeat with the remaining mangoes.
2. Combine the diced mangoes, lemon juice and orange juice in your large heavy-based pot. Bring to a boil for 10 minutes, then reduce heat and simmer for approximately 25-35 minutes or until most of the liquid has evaporated. Puree mango.
3. Measure the mango puree, adding 3/4 cup sugar per 1 cup of puree. Heat gently, stirring occasionally, until sugar has dissolved. Bring to a boil and boil gently for about 20-30 minutes, until as thick as possible. Add grind cashew

The most widely used scale for measuring food acceptability is the 9-point hedonic scale. David Peryam and colleagues developed the scale for the purpose of measuring the food preferences of US soldiers. The scale was quickly adopted by the food industry and now is used not just for measuring the acceptability of foods and beverages, but also of personal care products, household products, and cosmetics. The scale comprises a series of nine verbal categories ranging from dislike extremely to like extremely and is described as such in various sensory texts (Wichchukit & O'Mahony, 2014).

Respondents of the Study

The respondents of the study were selected 10 students, 5 faculty and 10 staff of the Guimaras State College–Main Campus and 5 food consumers who are not employed nor enrolled in this College. They determined the acceptability and sensory qualification of the raw materials used and appropriateness of its ingredients in creating a delightful and innovative spread for crackers and bread that are favorable to the taste of everyone.

Data in Table 1 shows the male consist of 5 (16.7%) of the population while female consists of 25 (83.3 %); 5 (16.7%) are 19 and below, 12 (40.0%) are 20-30 years old, 2 (6.7%) was 31-40 years old and 11 (36.7%) was 41 and above as to the age bracket of the respondents; 13 (83.3%)are single, 16 (53.3%) are married and 1 (3.3%) is separated as to the civil status of the respondents; as to the educational attainment of the respondents, 1(3.3%) is a doctoral degree, 4(13.3%) is a bachelor's degree, 13 (43.3%)are college level, 8 (26.7%) are master's degree, and 4 (13.3%) does not specify their educational attainment.

Table 2. Distribution of Parcticipants

Category	f	%
Entire group	30	100
Age		
19 and below	5	16.7
20-30 y/o	12	40.0
31-40 y/o	2	6.7
41 and above	11	36.7
Total	30	100
Sex		
Male	5	16.7
Female	25	83.3
Total	30	100
Civil Status		
Single	13	43.3
Married	16	53.3
Seperated	1	3.3
Total	30	100

Educational Attainment		
Doctoral Degree	1	3.3
Bachelor's Degree	4	13.3
College Level	13	43.3
Master's Degree	8	26.7
Others	4	13.3
Total	30	100

Tasting Evaluation Procedure

This research utilized the 9 points Hedonic Scale for evaluation of the product divided into two parts. Part I was on the personal profile of the respondents that includes their name, age, civil status, gender, highest educational attainment, year and course. Part II dealt with the sensory evaluation score sheet that was used based on the 9 Point Hedonic Scale was provided for the evaluation as to 9; like extremely, 8; like very much, 7; like moderately, 6; like slightly, 5; neither like or dislike, 4; dislike slightly, 3; dislike moderately, 2; dislike very well, 1; dislike extremely.

Statistical Data Analysis

The data were subjected to descriptive analysis such as mean, for descriptive statistics. Mann Whitney (z test) and Kruskal-Wallis (chi-square) were used to test the degree of difference among treatment. Analyzing mean is getting the entire mean and interpreting it based on the 9 points Hedonic Scale.

RESULTS AND DISCUSSIONS

Acceptability Level of Mango-Cashew Spread

Appearance

As shown in Table 3 below, the acceptability of Mango-Cashew Spread when grouped according to the profile of the taste panelist shows that, those 19 years old and below (8.20), and others (8.25) who does not specify their educational attainment were extremely like the appearance of the product, while those 20-30 years old (7.58), 31-40 years old (7.50), 41 year old and above (7.73), either male (7.60), or female (7.76), regardless of civil status as single (7.85), married (7.63), and separated (8.00), having an educational attainment as college level (8.00) and master's degree (7.63), were very much like the product; but those bachelor's degree holder (7.00) moderately like, and those doctoral degrees (6.00) was slightly like the product. Overall mean was 7.73 which implies that the taste panelist very much like the product. The result implies that the appearance of Mango-Cashew Spread was acceptable by the taste panelist.

Table 3. Acceptability of Mango-Cashew Spread when group according to the profile of the respondents in terms of appearance

	Profile	APPEARANCE	
		Mean	Interpretation
Age	19 and below	8.20	Extremely Like
	20-30 y/o	7.58	Very Much Like
	31-40 y/o	7.50	Very Much Like
	41 and above	7.73	Very Much Like
Sex	Male	7.60	Very Much Like
	Female	7.76	Very Much Like
Civil Status	Single	7.85	Very Much Like
	Married	7.63	Very Much Like
	Seperated	8.00	Very Much Like

Educational Attainment	Doctoral Degree	6.00	Slightly Like
	Bachelor's degree	7.00	Moderately Like
	College level	8.00	Very Much Like
	Master's Degree	7.63	Very Much Like
	Others	8.25	Extremely Like
	Total	7.73	Very Much Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dislike moderately), 2 (dislike very well), 1 (dislike extremely)

Aroma

As shown in Table 4 for the acceptability of the Mango-Cashew Spread based on aroma when grouped according to the profile of the taste panelist shows that those 19 years old and below (M=8.20), single in civil status (m=8.15), and college level panelist extremely like the aroma of the product, while those, 20-30 years old (M=8.08), 31-40 years old (M=8.00), 41 and above (M=7.82), both male and female (M=8.00), Married (M=7.88), those who are separated (M=8.00), bachelor's degree (M=7.75), master's degree (7.88) and others who does not specify their educational attainment (M=7.75) were very much like the product, but those who are doctoral degree (M=6.00) slightly like the aroma of the product. Overall (M=8.00) the respondents very much like the product. The result implies that the aroma of mango-cashew spread was acceptable by the taste panelist.

Table 4. Acceptability of the Mango-Cashew Spread based on aroma when grouped according to the profile of the taste panelist in terms of Aroma

	Profile	AROMA	
		Mean	Interpretation
Age	19 and below	8.20	Extremely Like
	20-30 y/o	8.08	Very Much Like
	31-40 y/o	8.00	Very Much Like
	41 and above	7.82	Very Much Like
Sex	Male	8.00	Very Much Like
	Female	8.00	Very Much Like
Civil Status	Single	7.85	Very Much Like
	Married	7.63	Very Much Like
	Seperated	8.00	Very Much Like
Educational Attainment	Doctoral Degree	6.00	Slightly Like
	Bachelor's degree	7.00	Moderately Like
	College level	8.00	Very Much Like
	Master's Degree	7.63	Very Much Like
	Others	8.25	Extremely Like
	Total	7.73	Very Much Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dislike moderately), 2 (dislike very well), 1 (dislike extremely)

Color

Table 5 below shows the result of acceptability of the Mango-Cashew Spread based on its color when grouped according to the profile of its tastes panelist, it shows that 19 years old and below (M=8.20) taste panelist extremely like the color of the product, while 20-30 years old (M=7.42), 31-40 years old (M=8.00), 41 and above years old (M=7.64), either male (M=7.80), or female (M=7.64), single (M=7.85), married (M=7.50), separated (M=8.00), bachelor's degree holder (M=7.25), college level (M=7.92), master's degree (M=7.63) and others who do not specify their educational attainment (M=7.50) were very much like the wproduct, but the doctoral degree (M=7.00) were moderately like the product. Overall mean was 7.67 this implies that the taste panelist were very much like the product. The result also implies that the color of Mango-Cashew spread was acceptable by the taste panelist.

Table 5. Acceptability of the mango-cashew spread based on its color when grouped according to the profile of its tastes panelist in terms of color

	Profile	COLOR	
		Mean	Interpretation
Age	19 and below	8.20	Extremely Like
	20-30 y/o	7.42	Very Much Like
	31-40 y/o	8.00	Very Much Like
	41 and above	7.64	Very Much Like
Sex	Male	7.80	Very Much Like
	Female	7.64	Very Much Like
Civil Status	Single	7.85	Very Much Like
	Married	7.50	Very Much Like
	Seperated	8.00	Very Much Like
Educational Attainment	Doctoral Degree	7.00	Moderately Like
	Bachelor's degree	7.25	Very Much Like
	College level	7.92	Very Much Like
	Master's Degree	7.63	Very Much Like
	Others	7.50	Very Much Like
	Total	7.67	Very Much Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dsilike moderately), 2 (dislike very well), 1 (dislike extremely)

Mouth feel

As shown in the table 6 below, the acceptability of mango-cashew spread when grouped according to the profile of the taste panelist shows that, those 19 years old and below (M=8.20), single (M=8.15) and college level (M=8.38) were extremely like the mouth feel of the product, while those 20-30 years old (M=7.83), 41 years old and above (M=7.73), either male (M=7.60), or female (M=7.80), as to civil status married (M=7.44), and separated (M=8.00), having an educational attainment as bachelor's degree (M=7.50) and master's degree (M=7.50), were very much like the product; but those 31-40 years old (M=6.50) and others who do not specify their educational attainment (M=7.00) were moderately like the product. Overall mean was 7.77 this implies that the taste panelist very much like the product. Moreover, the mouth feel of Mango-Cashew Spread was acceptable by the taste panelist.

Table 6. Acceptability of Mango-Cashew Spread when grouped according to the profile of the taste panelist in terms of Mouth feel

	Profile	MOUTHFEEL	
		Mean	Interpretation
Age	19 and below	8.20	Extremely Like
	20-30 y/o	7.83	Very Much Like
	31-40 y/o	6.50	Moderately Like
	41 and above	7.73	Very Much Like
Sex	Male	7.60	Very Much Like
	Female	7.80	Very Much Like
Civil Status	Single	8.15	Extremely Like
	Married	7.44	Very Much Like
	Seperated	8.00	Very Much Like
Educational Attainment	Doctoral Degree	6.00	Slightly Like
	Bachelor's degree	7.50	Very Much Like
	College level	8.38	Extremely Like
	Master's Degree	7.50	Very Much Like
	Others	7.00	Moderately Like
	Total	7.77	Very Much Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dsilike moderately), 2 (dislike very well), 1 (dislike extremely)

Texture

As shown in Table 7 below, the acceptability of Mango-Cashew Spread when grouped according to the profile of the taste panelist shows that, regardless of the age 19 years old and below (M=7.80), 20-30 years old (M=7.50), 31-40 years old (M=7.50), 41 and above (M=7.55), either male (M=7.80) or female (M=7.52), regardless of the civil status, single (M=7.85), married (M=7.31), separated (M=8.00), and those others who did not specify their educational attainment(M=7.25) were very much like the product, while doctoral degree (M=6.00) was slightly like the product, those bachelor's degree holder (M=6.75) and master's degree (M=7.13) were moderately like the product, but the college level taste panelist (M=8.31) were extremely like the product. Overall Mean was 7.57 this implies that the taste panelist very much like the product as to its texture. Moreover, the texture of mango-cashew spread was acceptable by the taste panelist.

Table 7. Acceptability of Mango-Cashew Spread when grouped according to the respondents' profile in terms of texture

	Profile	TEXTURE	
		Mean	Interpretation
Age	19 and below	7.80	Extremely Like
	20-30 y/o	7.50	Very Much Like
	31-40 y/o	7.50	Moderately Like
	41 and above	7.55	Very Much Like
Sex	Male	7.80	Very Much Like
	Female	7.52	Very Much Like
Civil Status	Single	7.85	Extremely Like
	Married	7.31	Very Much Like
	Seperated	8.00	Very Much Like
Educational Attainment	Doctoral Degree	6.00	Slightly Like
	Bachelor's degree	6.75	Very Much Like
	College level	8.31	Extremely Like
	Master's Degree	7.13	Very Much Like
	Others	7.25	Very Much Like
	Total	7.57	Very Much Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dsilike moderately), 2 (dislike very well), 1 (dislike extremely)

Flavor

As shown in Table 8 below, the acceptability of mango-cashew spread when grouped according to the profile of the taste panelist shows that, 19 years old and below (M=8.40), 20-30 years old (M=8.17), female (M=8.24), single (M=8.23), college level (M=8.69) and others who did not specify their educational attainment (M=8.25) were extremely like the product, while 31-40 years old (M=7.50), 41 years old and above (M=8.09), male (M=7.60), either married (M=8.06) or separated (M=8.00), bachelor's degree holder (M=7.50) and master's degree holder (M=7.75) assessed flavor of mango-cashew as very much like, but doctoral degree holder (M=6.00) slightly liked the product. Overall mean was 8.13. This implies that the taste panelist extremely like the product and was acceptable by the taste panelist.

Table 8. Acceptability of Mango-Cashew Spread when grouped according to the profile of the taste panelist in terms of flavor

	Profile	FLAVOR	
		Mean	Interpretation
Age	19 and below	8.40	Extremely Like
	20-30 y/o	8.17	Extremely Like
	31-40 y/o	7.50	Very Much Like
	41 and above	8.09	Very Much Like
Sex	Male	7.60	Very Much Like
	Female	8.24	Very Much Like
Civil Status	Single	8.23	Extremely Like
	Married	8.06	Very Much Like
	Seperated	8.00	Very Much Like

Educational Attainment	Doctoral Degree	6.00	Slightly Like
	Bachelor's degree	7.50	Very Much Like
	College level	8.69	Extremely Like
	Master's Degree	7.75	Very Much Like
	Others	8.25	Extremely Like
	Total	7.57	Extremely Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dislike moderately), 2 (dislike very well), 1 (dislike extremely)

General Acceptance

As shown in Table 9 below, the acceptability of Mango-Cashew Spread when grouped according to the profile of the taste panelist shows that, 19 years old and below (M=8.17), and college level panelist (M=8.28) were extremely like the product, while 20-30 years old (M=7.76), 31 to 40 years old (M=7.50), and 41 years old and above (M=7.76), either male (M=7.73), or female (M=7.83), regardless of civil status single (M=8.01), married (M=7.64) and separated (M=8.00), bachelor's degree (M=7.29), master's degree (M=7.58) and others who did not specify their educational attainment (M=7.67) were very much like the product, but the doctoral degree (M=6.17) slightly like the product. Overall mean was 7.81, this implies that the taste panelist very much like the product and acceptable as to its general appearance.

Table 9. Acceptability of the Mango-Cashew Spread when grouped according to the profile of the taste panelist in terms of General Appearance

	Profile	GENERAL ACCEPTANCE	
		Mean	Interpretation
Age	19 and below	8.17	Extremely Like
	20-30 y/o	7.76	Very Much Like
	31-40 y/o	7.50	Very Much Like
	41 and above	7.76	Very Much Like
Sex	Male	7.73	Very Much Like
	Female	7.83	Very Much Like
Civil Status	Single	8.01	Very Much Like
	Married	7.64	Very Much Like
	Seperated	8.00	Very Much Like
Educational Attainment	Doctoral Degree	6.17	Slightly Like
	Bachelor's degree	7.29	Very Much Like
	College level	8.28	Extremely Like
	Master's Degree	7.58	Very Much Like
	Others	7.67	Very Much Like
	Total	7.81	Very Much Like

Scale: 9 (like extremely), 8 (like very much), 7 (like moderately), 6 (like slightly), 5 (neither like or dislike), 4 (dislike slightly), 3 (dislike slightly), 3 (dislike moderately), 2 (dislike very well), 1 (dislike extremely)

Differences on the level of acceptance in terms of appearance, aroma, color, mouth feel, texture, flavor and general acceptance

An examination in Table 10 shows that there was no significant difference on the level of acceptance of the mango-cashew spread in terms of appearance when grouped according to age, sex, and civil status of the taste panelist. Result showed that there were no significant differences in the level of acceptance in terms of appearance, aroma, color, mouth feel, texture, flavor, and general acceptance when grouped according to age, sex, and civil status. Moreover, there were no significant differences in terms of aroma, color, and flavor while there were significant differences in terms of appearance, mouth feel, texture, and general acceptance when grouped according to educational attainment. This implies that whether the respondents were male or female, young or old, and regardless of their marital life it did not affect their sensory evaluation.

Table 10. Differences on the level of acceptance in terms of sensory evaluation

Variables	Tabulars	p-value	Interpretation
APPEARANCE			
Age	-.239	.811	Not significant
Sex	2.393	.495	Not significant
Civil Status	.915	.633	Not significant
Educational Attainment	10.965	.027	Significant
AROMA			
Age	-.367	.714	Not significant
Sex	1.070	.784	Not significant
Civil Status	1.222	.543	Not significant
Educational Attainment	7.296	.121	Not significant
COLOR			
Age	-.093	.926	Not significant
Sex	2.817	.421	Not significant
Civil Status	.792	.673	Not significant
Educational Attainment	3.172	.529	Not significant
MOUTHFEEL			
Age	-.379	.704	Not significant
Sex	3.848	.278	Not significant
Civil Status	2.644	.267	Not significant
Educational Attainment	9.559	.049	Significant
TEXTURE			
Age	-.559	.576	Not significant
Sex	.255	.968	Not significant
Civil Status	1.822	.402	Not significant
Educational Attainment	14.924	.005	Significant
FLAVOR			
Age	-1.343	.179	Not significant
Sex	.356	.949	Not significant
Civil Status	.249	.883	Not significant
Educational Attainment	9.427	.051	Not significant
GENERAL ACCEPTANCE			
Age	-1.478	.197	Not significant
Sex	.391	1.044	Not significant
Civil Status	.274	.971	Not significant
Educational Attainment	10.369	.005	Significant

p>0.05 level of significance

CONCLUSION

The Mango-Cashew Spread was highly acceptable based on the sensory evaluation of the evaluators. The respondents rated very much like in most of the attributes of Mango-Cashew Spread such as appearance, aroma, color, mouth feel, texture, and general acceptance while extremely like was rated by the respondents in terms of flavor. There was no significant difference in terms of all sensory criteria such as appearance, aroma, color, mouth feel, texture, and general acceptance of Mango-Cashew Spread when grouped according to age, sex, and civil status of the taste panelist. However, in terms of educational attainment results revealed that there is a significant difference in the level of acceptance in appearance, mouth feel, texture, and general acceptance of Mango-Cashew Spread. This implies that the sensory evaluation of the taste panelist was greatly affected by its educational attainment maybe because the higher their educational attainment the more experience they have when it comes to the taste and physical appearance of the product.

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