

ABSTRACT

Durante, A.A. et al., **Sensory Acceptability of Squash (Cucurbita maxima) Yema Spread**. Research and Development. Diploma in Agricultural Technology. Quezon National Agricultural School. June 2023.

The study was conducted at Quezon National Agricultural School, Silangang Malicboy, Pagbilao, Quezon from March 2023 to June 2023 to evaluate the performance about the acceptability of Squash of varied quantities in yema spread as to taste, aroma, color, texture and general acceptability. There were significant differences in the level of acceptability of the different treatments as to taste, aroma, color, texture, as well as the general acceptability. Also, there were significant relationships on the profile of the respondents to the different treatments of the squash yema spread.

Based on the results and findings of the study, shows the summary of overall results in sensory acceptability of squash yema spread. Established on the results in terms of texture they liked the original, while in aroma they liked the sample X which has a 1 cup of squash. Then in terms of color they liked the sample Y which has a ½ cup of squash, while in texture they liked the original yema spread.