



SAFETY, ACCEPTABILITY, AND PROFITABILITY OF SKINLESS LONGANISA WITH SABA PEEL, TURNIP, AND CHILI LEAVES AS EXTENDERS

PAULINE ABEGAIL T. TIAMZON
Teacher II

Muntindilaw National High School
Marikina Polytechnic College
paulineabegail.tiamzon@deped.gov.ph

ABSTRACT

This study assessed the safety, acceptability, and profitability of skinless longanisa using saba peel, turnip, and chili leaves as extenders. Employing a descriptive method, a survey questionnaire was used alongside a Nine-Point Hedonic rating scale for acceptability and a Likert scale for profitability. Physicochemical analysis indicated that the skinless longanisa with 100g of extenders contained 55.8% moisture, 27.3% fat, 7.66% protein, and a pH of 5.93 at 20°C, indicating low acidity. The appearance, aroma, taste, and texture of the STC skinless longanisa with 125g of extenders were rated as Very Acceptable (VA) with mean ratings of 8.23, 8.01, and 8.41 by longanisa makers, sellers, and consumers, respectively. For the 250g proportion, mean ratings were 7.45 (makers) and 7.10 (sellers), both Fairly Acceptable (FA), while consumers rated it 7.77 (VA). The 375g proportion received mean ratings of 6.95 (makers) and 6.68 (consumers), both FA and 6.37 (sellers), Slightly Acceptable (SA). There were no significant differences in aroma and taste ratings for the 125g proportion among respondents, but there were significant differences in appearance and texture. For the 250g proportion, significant differences were found in all evaluated aspects. For the 375g proportion, significant differences were noted in appearance and taste but not in aroma and texture. Profitability evaluations for the 125g proportion were Very High Potential (VHP) from makers and consumers and High Potential (HP) from sellers. The 250g proportion was rated HP by all groups. The 375g proportion was rated Moderately High

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Potential (MHP) by sellers and consumers and HP by makers. There were no significant differences in profitability evaluations across all proportions regarding consumer demand, production cost, and supply availability.

Keywords: Safety; Acceptability; Profitability; Skinless Longanisa; Saba Peel; Turnip; Chili Leave; Product evaluation.

1.0 Introduction

Breakfast is often regarded as the most important meal of the day because it regulates appetite and provides energy for daily activities. Early in the morning, workers and students require sustenance to fuel their bodies and prepare for the day ahead. Skipping breakfast can lead to restlessness, fatigue, and decreased performance in daily tasks.

A typical breakfast in the Philippines includes sinangag (garlic rice), fried eggs, and longanisa. Longanisa is a traditional Filipino sausage made from meat and fat, flavored with sugar, vinegar, salt, garlic, and black pepper. Depending on personal taste, longanisa can be garlicky or semi-sweet. Traditionally, longanisa is pork-based, but there are variations, such as fish-based native longanisa. Market longanisa is typically encased in hog intestines, while homemade versions, known as skinless longanisa, are shaped using polyethylene plastic without casing.

This research aimed to develop a healthier version of longanisa that retains its traditional taste while incorporating nutritious ingredients. The study explored using food waste products, such as saba peel, as meat extenders. Zelman (2022) notes that banana peels contain essential nutrients, including magnesium, potassium, fiber, protein, and vitamins B6 and B12. Additionally, turnips (singkamas) and chili leaves reduce meat content, contributing to a healthier alternative. Further, this study seeks to determine the safety, acceptability, and

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profitability of STC Skinless Longanisa, incorporating saba peel, turnips, and chili leaves as extenders.

Banana peels, specifically saba, are rich in antioxidants, polyphenols, and carotenoids, which can reduce cancer risk (Zelman, 2023). Various methods can make banana peels more appetizing, such as blending them into smoothies, caramelizing them with honey, or processing them into banana flour for baking. Turnip, or singkamas (*Pachyrhizus erosus*), is a low-calorie vegetable high in fiber, water, and vitamin C. According to the USDA Agricultural Research Service (2018), 100 grams of raw turnip contains 38 calories, predominantly water, and is an excellent vitamin C source. Chili leaves (*Capsicum annum L*) offer numerous health benefits, including boosting the immune system, stimulating insulin production, and providing essential nutrients like vitamins A and C. Chef Kristine at Kitchen Abroad (2023) highlights that chili leaves enhance dish flavor while offering health benefits.

2.0 Methodology

2.1 Research Design

This study employed a descriptive survey research method to evaluate the safety, acceptability, and profitability of skinless longanisa incorporating saba peel, turnip, and chili leaves as extenders in proportions of 125 grams, 250 grams, and 375 grams.

2.2 Sample and Sampling Technique

The sample consisted of 30 consumers, 30 longanisa sellers, and 30 longanisa makers from Cainta, Rizal, Philippines. Respondents were selected using purposive sampling to ensure a representative and relevant sample.

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2.3 Survey Instrument and Data Collection

To collect data, a validated survey questionnaire was utilized. The STC skinless longanisa was tested for safety parameters at The First Analytical Technical and Laboratory Services, Inc. before being distributed to respondents.

2.4 Ethical Considerations

High ethical standards were adhered to throughout the study. Participant anonymity was maintained using identifiers or pseudonyms. The study's purpose, procedures, and outcomes were clearly communicated to participants, emphasizing voluntary participation without monetary compensation. Informed consent, including signatures, was obtained from all participants. All data collected were original, accurately transcribed, validated by participants, and subjected to peer debriefing to ensure authenticity and reliability. No fabrication or manipulation of data or results occurred, and careful consideration was given to the choice of words to avoid bias.

2.5 Data Analysis

Mean was used as a statistical measure for the safety and acceptability of the STC skinless longanisa in terms of appearance, aroma, taste, and texture, as well as its profitability in terms of supply availability, production cost, and consumer demand. One-way analysis of Variance (ANOVA) was conducted to determine if significant differences existed among the three respondent groups (consumers, sellers, and makers) concerning safety and acceptability (appearance, aroma, taste, and texture), profitability (supply availability, production cost, and consumer demand) of the longanisa with varying proportions of extenders. Tukey Pairwise Comparison was utilized to identify specific mean differences among the groups. Tukey's Honestly Significant Difference (HSD) Test assessed the significance of differences among sample means, controlling for the probability of Type I errors (Lane, 2022).

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3.0 Results and Discussion

3.1 Physicochemical Analysis (Moisture, Fat Content, Protein, and pH Level)

As presented in Table 1, the moisture content of STC skinless longanisa is 55.8%, indicating that it falls within the normal range for such products. According to Quasem et al. (2009), the typical moisture content for similar products ranges between 40% and 60% of the total weight. Proper temperature storage is essential to inhibit microbial growth and maintain product safety.

Table 1. Physicochemical analysis results in terms of moisture, fat content, protein, and pH level

Parameters	Unit	Test Method	Results
Moisture		Air Oven Drying	55.8
Fat	g/100g	Soxhlet (Solvent) Extraction	27.3
Protein		Kjeldahl	7.66
pH (50% dispersion)	-	Electrometry	5.93 @ 20.0°C

Regarding fat content, the normal range for skinless longanisa is approximately 20-30 grams per 100 grams of the product. The analysis reveals that STC skinless longanisa contains 27.3 grams of fat per 100 grams, demonstrating that using extenders effectively reduces the fat content.

The protein content in skinless longanisa generally ranges from 10-15 grams per 100 grams. The STC skinless longanisa contains 7.66 grams of protein per 100 grams, slightly below the typical range but within acceptable limits, suggesting a balanced nutritional profile.

The acidity level of STC skinless longanisa was measured at 5.93 at 20.0°C, with a 50% dispersion. This indicates a low acid content, as the normal range for acidity in such products is approximately 5.5-6.5 per 100 grams. The First Analytical Services and Technical

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Cooperative conducted this comprehensive analysis of STC skinless longanisa, ensuring the product's compliance with standard safety and nutritional parameters.

3.2 Level of Acceptability of 125 grams of Longanisa

Appearance

Based on the data in Table 2, longanisa makers, sellers, and consumers rated the appearance of STC skinless longanisa with 125 grams of extenders as 8.25, 7.92, and 8.42, respectively.

Table 2. Descriptive statistics of the level of acceptability of 125 grams of Longanisa in terms of appearance

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. Uniform appearance	8.40	Very Acceptable	8.10	Very Acceptable	8.53	Extremely Acceptable
2. An appetizing look.	8.27	Very Acceptable	7.93	Very Acceptable	8.37	Very Acceptable
3. An attractive color.	8.17	Very Acceptable	7.87	Very Acceptable	8.43	Very Acceptable
4. An even distribution of color.	8.27	Very Acceptable	7.87	Very Acceptable	8.27	Very Acceptable
5. An even size.	8.17	Very Acceptable	7.83	Very Acceptable	8.50	Extremely Acceptable
Overall Mean	8.25	Very Acceptable	7.92	Very Acceptable	8.42	Very Acceptable

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These ratings correspond to a verbal "Very Acceptable" (VA) interpretation. These high ratings suggest that all three groups of respondents are very satisfied with the product's appearance. The consistent size and visually appealing nature of the STC skinless longanisa likely contribute to its favorable evaluation. This consistency in high ratings across different respondent groups highlights the product's strong market potential and consumer appeal based on its appearance.

Aroma

Table 3 presents the evaluation of the STC skinless longanisa with a 125-gram proportion in terms of aroma. According to the table, longanisa makers, sellers, and consumers rated the aroma with overall weighted mean ratings of 8.23, 8.07, and 8.40, respectively. These ratings are verbally interpreted as "Very Acceptable" (VA). Additionally, the individual indicators of aroma (1 to 5) were all evaluated as "Very Acceptable," with weighted mean ratings ranging from 7.90 to 8.43.

Table 3. Descriptive statistics of the level of acceptability of 125 grams of Longanisa in terms of aroma

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Me an	Interpreta tion	Me an	Interpreta tion	Me an	Interpreta tion
1. A pleasing aroma.	8.2	Very	8.1	Very	8.4	Very
	3	Acceptable	7	Acceptable	3	Acceptable
2. An appetizing smell.	8.2	Very	8.1	Very	8.4	Very
	3	Acceptable	3	Acceptable	3	Acceptable
3. A fresh smell.	8.2	Very	8.1	Very	8.4	Very
	7	Acceptable	7	Acceptable	0	Acceptable

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4. A similar smell to the typical longanisa.	8.2	Very	7.9	Very	8.3	Very
	0	Acceptable	0	Acceptable	3	Acceptable
5. A delicious smell.	8.2	Very	7.9	Very	8.4	Very
	0	Acceptable	7	Acceptable	0	Acceptable
Overall Mean	8.23	Very Acceptable	8.07	Very Acceptable	8.40	Very Acceptable

These findings suggest that the STC skinless longanisa with a 125-gram proportion is highly acceptable to respondents due to its appetizing aroma. The consistently high ratings across different respondent groups indicate a strong overall approval of the product's aroma, reinforcing its appeal in the market.

Taste

Table 4 presents the evaluation of the STC skinless longanisa with a 125-gram proportion in terms of taste. According to the table, longanisa makers, sellers, and consumers rated the taste with overall weighted mean ratings of 8.07, 8.05, and 8.33, respectively.

Table 4. Descriptive statistics of the level of acceptability of 125 grams of Longanisa in terms of taste

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A juicy taste.	7.97	Very Acceptable	8.17	Very Acceptable	8.37	Very Acceptable
2. A well-blended combination of ingredients.	8.10	Very Acceptable	7.97	Very Acceptable	8.27	Very Acceptable
3. Tastes flavorful.	8.10	Very Acceptable	8.03	Very Acceptable	8.37	Very Acceptable
4. No aftertaste.	8.07	Very Acceptable	7.97	Very Acceptable	8.37	Very Acceptable
5. Can compete with the commercialized longanisa.	8.10	Very Acceptable	8.13	Very Acceptable	8.30	Very Acceptable
Overall Mean	8.07	Very Acceptable	8.05	Very Acceptable	8.33	Very Acceptable

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These ratings are verbally interpreted as "Very Acceptable" (VA). The data indicates that the STC skinless longanisa with a 125-gram proportion was consistently rated as "Very Acceptable" across all taste indicators by the three groups of respondents. This suggests that the product's taste is highly appealing, likely due to its juicy and flavorful profile. Consequently, the STC skinless longanisa has the potential to compete favorably with commercially produced longanisa, highlighting its market viability based on taste.

Texture

Table 5 presents the evaluation of the three groups of respondents on the acceptability of STC skinless longanisa with a 125-gram proportion in terms of texture. According to the table, longanisa makers, sellers, and consumers rated the texture with overall weighted mean ratings of 8.38, 7.99, and 8.48, respectively. These ratings are verbally interpreted as "Very Acceptable" (VA).

Table 5. Descriptive statistics of the level of acceptability of 125 grams of Longanisa in terms of texture

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A meaty texture.	8.40	Very Acceptable	7.97	Very Acceptable	8.53	Extremely Acceptable
2. An intact shape yet tender.	8.30	Very Acceptable	7.90	Very Acceptable	8.40	Very Acceptable
3. Is juicy.	8.40	Very Acceptable	8.10	Very Acceptable	8.43	Very Acceptable
4. Is easy to chew.	8.40	Very Acceptable	8.00	Very Acceptable	8.47	Very Acceptable
5. Affect the quality of longanisa.	8.40	Very Acceptable	7.97	Very Acceptable	8.57	Extremely Acceptable
Overall Mean	8.38	Very Acceptable	7.99	Very Acceptable	8.48	Very Acceptable

More specifically, the STC skinless longanisa with a 125-gram proportion received weighted mean ratings ranging from 7.90 to 8.57 across various texture indicators. This suggests that

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respondents highly appreciated the 125-gram proportion, as the extenders did not negatively impact the quality of the longanisa, allowing it to retain a meaty texture. The consistently high ratings across different respondent groups indicate strong overall satisfaction with the product's texture, underscoring its market potential and consumer appeal.

Summary

Table 6 summarizes respondents' evaluations of the acceptability of the prepared STC skinless longanisa in 125 g proportion.

Table 6. Summary statistics of the level of acceptability of 125 grams of Longanisa

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
a. Appearance	8.25	Very Acceptable	7.92	Very Acceptable	8.42	Very Acceptable
b. Aroma	8.23	Very Acceptable	8.07	Very Acceptable	8.40	Very Acceptable
c. Taste	8.07	Very Acceptable	8.05	Very Acceptable	8.33	Very Acceptable
d. Texture	8.38	Very Acceptable	7.99	Very Acceptable	8.48	Very Acceptable
Grand Mean	8.23	Very Acceptable	8.01	Very Acceptable	8.41	Very Acceptable

3.3 Level of Acceptability of 250 grams Longanisa

Appearance

Table 7 presents the evaluation of the STC skinless longanisa with a 250-gram proportion in appearance. According to the table, longanisa makers and sellers rated the appearance with overall weighted mean ratings of 7.40 and 6.99, respectively, verbally interpreted as "Fairly Acceptable" (FA). In contrast, consumers rated the appearance with a weighted mean of 7.74, interpreted as "Very Acceptable" (VA).

Table 7. Descriptive statistics of the level of acceptability of 250 grams of Longanisa in terms of appearance

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Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. Uniform appearance	7.50	Very Acceptable	7.13	Fairly Acceptable	7.73	Very Acceptable
2. An appetizing look.	7.37	Fairly Acceptable	6.90	Fairly Acceptable	7.83	Very Acceptable
3. An attractive color.	7.43	Fairly Acceptable	6.93	Fairly Acceptable	7.83	Very Acceptable
4. An even distribution of color.	7.27	Fairly Acceptable	6.83	Fairly Acceptable	7.63	Very Acceptable
5. An even size.	7.43	Fairly Acceptable	7.13	Fairly Acceptable	7.67	Very Acceptable
Overall Mean	7.40	Fairly Acceptable	6.99	Fairly Acceptable	7.74	Very Acceptable

Further analysis of the data reveals that for the longanisa makers, indicators 2 to 4 were rated as "Fairly Acceptable" (FA), while the first indicator was rated as "Very Acceptable" (VA). Longanisa sellers evaluated all indicators as "Fairly Acceptable" (FA). Consumers, on the other hand, rated all indicators as "Very Acceptable" (VA). These findings suggest that while the STC skinless longanisa with a 250-gram proportion has an attractive color that consumers appreciate, there is room for improvement in appearance to meet the higher standards of longanisa makers and sellers. Enhancing the product's visual appeal could potentially increase its overall acceptability across all respondent groups.

Aroma

Table 8 presents the evaluation of the three groups of respondents on the acceptability of STC skinless longanisa with a 250-gram proportion in aroma. According to the table, longanisa makers and sellers rated the aroma with overall weighted mean ratings of 7.43 and 7.16, respectively, verbally interpreted as "Fairly Acceptable" (FA). Consumers rated the aroma with a weighted mean of 7.87, interpreted as "Very Acceptable" (VA).

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Table 8. Descriptive statistics of the level of acceptability of 250 grams of Longanisa in terms of aroma

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A pleasing aroma.	7.37	Fairly Acceptable	7.33	Fairly Acceptable	7.93	Very Acceptable
2. An appetizing smell.	7.43	Fairly Acceptable	7.23	Fairly Acceptable	7.83	Very Acceptable
3. A fresh smell.	7.33	Fairly Acceptable	7.10	Fairly Acceptable	7.80	Very Acceptable
4. A similar smell to the typical longanisa.	7.50	Very Acceptable	6.97	Fairly Acceptable	7.90	Very Acceptable
5. A delicious smell.	7.50	Very Acceptable	7.17	Fairly Acceptable	7.90	Very Acceptable
Overall Mean	7.43	Fairly Acceptable	7.16	Fairly Acceptable	7.87	Very Acceptable

The data further indicate that longanisa maker respondents rated indicators 1 to 3 as "Fairly Acceptable" and 4 and 5 as "Very Acceptable." Longanisa seller respondents rated all indicators as "Fairly Acceptable." However, consumer respondents rated all indicators as "Very Acceptable." Although the evaluations from the three groups of respondents vary, the 250-gram proportion is generally considered acceptable regarding aroma. This variation suggests that while consumers find the aroma highly appealing, longanisa makers and sellers see room for improvement to match the aroma of other typical longanisa varieties. Enhancing the aroma could increase its overall acceptability, particularly among sellers, thereby improving its marketability.

Taste

Table 9 presents the evaluation of the STC skinless longanisa with a 250-gram proportion in terms of taste. According to the table, Longanisa makers and consumers rated the taste with overall weighted mean ratings of 7.50 and 7.71, respectively, verbally interpreted as "Very Acceptable" (VA). Longanisa sellers rated the taste as "Fairly Acceptable" (FA), with an overall weighted mean rating of 7.07. The data further indicate that for longanisa makers, indicator

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four was rated as "Fairly Acceptable," while the remaining indicators were rated as "Very Acceptable." Sellers rated all indicators as "Fairly Acceptable," whereas consumers rated all indicators as "Very Acceptable."

Table 9. Descriptive statistics of the level of acceptability of 250 grams of Longanisa in terms of taste

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A juicy taste.	7.53	Very Acceptable	7.27	Fairly Acceptable	7.80	Very Acceptable
2. A well-blended combination of ingredients.	7.60	Very Acceptable	7.00	Fairly Acceptable	7.63	Very Acceptable
3. Tastes flavorful.	7.50	Very Acceptable	7.10	Fairly Acceptable	7.73	Very Acceptable
4. No aftertaste.	7.37	Fairly Acceptable	7.10	Fairly Acceptable	7.63	Very Acceptable
5. Can compete with the commercialized longanisa.	7.50	Very Acceptable	6.90	Fairly Acceptable	7.73	Very Acceptable
Overall Mean	7.50	Fairly Acceptable	7.07	Fairly Acceptable	7.71	Very Acceptable

These findings suggest that the STC skinless longanisa with a 250-gram proportion is generally satisfactory to all three respondent groups regarding taste. However, the lower ratings from sellers indicate room for improvement to enhance the taste and better compete with commercially produced longanisa. Enhancing the taste could increase the product's acceptability among sellers and improve its market competitiveness.

Texture

Table 10 evaluates the STC skinless longanisa with a 250-gram proportion in terms of texture. According to the table, Longanisa makers and consumers rated the texture with overall weighted mean ratings of 6.89 and 6.70, respectively, verbally interpreted as "Fairly Acceptable" (FA). Longanisa sellers rated the texture with an overall weighted mean rating of 6.44, interpreted as "Slightly Acceptable" (SA). The data further indicate that longanisa makers and consumers rated all texture indicators as "Fairly Acceptable," whereas sellers rated indicators 2 to 4 as "Slightly Acceptable."

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Table 10. Descriptive statistics of the level of acceptability of 250 grams of Longanisa in terms of texture

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A meaty texture.	7.13	Fairly Acceptable	6.50	Fairly Acceptable	6.87	Fairly Acceptable
2. An intact shape yet tender.	6.77	Fairly Acceptable	6.43	Slightly Acceptable	6.67	Fairly Acceptable
3. Is juicy.	6.90	Fairly Acceptable	6.40	Slightly Acceptable	6.70	Fairly Acceptable
4. Is easy to chew.	6.77	Fairly Acceptable	6.37	Slightly Acceptable	6.60	Fairly Acceptable
5. Affect the quality of longanisa.	6.90	Fairly Acceptable	6.50	Fairly Acceptable	6.67	Fairly Acceptable
Overall Mean	6.89	Fairly Acceptable	6.44	Slightly Acceptable	6.70	Fairly Acceptable

These findings suggest that while the texture of the STC skinless longanisa with a 250-gram proportion is deemed acceptable according to most indicators, there is a noticeable variation in the ratings among the different respondent groups. Specifically, the texture is generally considered "Fairly Acceptable" by makers and consumers, but sellers find it only "Slightly Acceptable." This variation indicates that while the texture meets the minimum standards for acceptability, improvements may be necessary to achieve higher satisfaction across all groups, particularly to enhance appeal among sellers.

Summary

Table 11 summarizes respondents' evaluations of the acceptability of the prepared STC skinless longanisa in a 250 g proportion.

Table 11. Summary statistics of the level of acceptability of 250 grams of Longanisa

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
a. Appearance	7.40	Fairly Acceptable	6.99	Fairly Acceptable	7.74	Very Acceptable

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b. Aroma	7.43	Fairly Acceptable	7.16	Fairly Acceptable	7.87	Very Acceptable
c. Taste	7.50	Very Acceptable	7.07	Fairly Acceptable	7.71	Very Acceptable
d. Texture	7.48	Fairly Acceptable	7.19	Fairly Acceptable	7.75	Very Acceptable
Grand Mean	7.45	Fairly Acceptable	7.10	Fairly Acceptable	7.77	Very Acceptable

3.4 Level of Acceptability of 375 grams Longanisa

Appearance

Table 12 assesses the acceptability of STC skinless longanisa with a 375-gram proportion in appearance. According to the data, Longanisa makers and consumers rated the appearance with overall weighted mean ratings of 7.05 and 6.71, respectively, interpreted as "Fairly Acceptable" (FA). Longanisa sellers rated the appearance with an overall weighted mean of 6.23, interpreted as "Slightly Acceptable" (SA). The detailed evaluation shows that longanisa makers and consumers rated the appearance of the 375-gram proportion with weighted mean ratings ranging from 6.63 to 7.10, indicating a "Fairly Acceptable" standard. In contrast, longanisa sellers rated all indicators as "Slightly Acceptable" (SA).

Table 12. Descriptive statistics of the level of acceptability of 375 grams of Longanisa in terms of appearance

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. Uniform appearance	7.07	Fairly Acceptable	6.17	Slightly Acceptable	6.83	Fairly Acceptable
2. An appetizing look.	7.07	Fairly Acceptable	6.30	Slightly Acceptable	6.63	Fairly Acceptable
3. An attractive color.	7.03	Fairly Acceptable	6.07	Slightly Acceptable	6.70	Fairly Acceptable
4. An even distribution of color.	7.10	Fairly Acceptable	6.23	Slightly Acceptable	6.63	Fairly Acceptable
5. An even size.	6.97	Fairly Acceptable	6.37	Slightly Acceptable	6.73	Fairly Acceptable
Overall Mean	7.05	Fairly Acceptable	6.23	Slightly Acceptable	6.71	Fairly Acceptable

These findings suggest that while the STC skinless longanisa with a 375-gram proportion received a generally acceptable rating for appearance, there is room for improvement. Enhancing the product's visual appeal could increase its acceptability across all respondent groups, particularly among sellers who rated it as "Slightly Acceptable."

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Aroma

Table 13 assesses the acceptability of STC skinless longanisa with a 375-gram proportion, focusing on its aroma. According to the data, Longanisa makers and consumers rated the aroma with overall weighted mean ratings of 6.90 and 6.63, respectively, interpreted as "Fairly Acceptable" (FA). Longanisa sellers rated the aroma with a weighted mean of 6.43, interpreted as "Slightly Acceptable" (SA).

Table 13. Descriptive statistics of the level of acceptability of 375 grams of Longanisa in terms of aroma

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A pleasing aroma.	6.83	Fairly Acceptable	6.43	Slightly Acceptable	6.70	Fairly Acceptable
2. An appetizing smell.	6.80	Fairly Acceptable	6.30	Slightly Acceptable	6.53	Fairly Acceptable
3. A fresh smell.	6.93	Fairly Acceptable	6.50	Fairly Acceptable	6.73	Fairly Acceptable
4. A similar smell to the typical longanisa.	6.97	Fairly Acceptable	6.47	Slightly Acceptable	6.47	Fairly Acceptable
5. A delicious smell.	6.97	Fairly Acceptable	6.43	Slightly Acceptable	6.70	Fairly Acceptable
Overall Mean	6.90	Fairly Acceptable	6.43	Slightly Acceptable	6.63	Fairly Acceptable

Although the evaluations vary among the three groups, they fall within the acceptable range. The STC skinless longanisa with a 375-gram proportion is considered acceptable across all five indicators regarding aroma. However, the aroma could still be enhanced to make the product more appealing and better aligned with the preferences of all respondent groups.

Taste

Table 14 presents the assessment of STC skinless longanisa with a 375-gram proportion in terms of taste, as evaluated by three respondent groups. According to Table 13, Longanisa makers rated the taste with an overall weighted mean of 6.96, categorized as "Fairly Acceptable" (FA). Longanisa sellers rated the taste with an overall weighted mean of 6.38, categorized as "Slightly Acceptable" (SA). Consumer respondents rated the taste with an overall weighted mean of 6.69, categorized as "Fairly Acceptable" (FA).

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Table 14. Descriptive statistics of the level of acceptability of 375 grams of Longanisa in terms of taste

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A juicy taste.	7.00	Fairly Acceptable	6.43	Slightly Acceptable	6.87	Fairly Acceptable
2. A well-blended combination of ingredients.	6.97	Fairly Acceptable	6.37	Slightly Acceptable	6.63	Fairly Acceptable
3. Tastes flavorful.	6.97	Fairly Acceptable	6.33	Slightly Acceptable	6.77	Fairly Acceptable
4. No aftertaste.	6.83	Fairly Acceptable	6.47	Slightly Acceptable	6.60	Fairly Acceptable
5. Can compete with commercialized longanisa.	7.03	Fairly Acceptable	6.30	Slightly Acceptable	6.60	Fairly Acceptable
Overall Mean	6.96	Fairly Acceptable	6.38	Slightly Acceptable	6.69	Fairly Acceptable

Although the ratings among the three groups vary, the STC skinless longanisa with a 375-gram proportion is considered acceptable across all taste indicators. However, the taste could be improved to enhance flavor and appeal to all respondent groups more effectively.

Texture

Table 15 presents the evaluation of STC skinless longanisa with 375g proportion in terms of texture as evaluated by three distinct respondent groups. According to the data presented in Table 14, the longanisa makers and consumer respondents rated the STC skinless longanisa with overall weighted mean ratings of 6.89 and 6.70 respectively, indicating Fairly Acceptable (FA) ratings. In contrast, the sellers rated it with an overall weighted mean of 6.44, verbally interpreted as Slightly Acceptable (SA).

Table 15. Descriptive statistics of the level of acceptability of 375 grams of Longanisa in terms of texture

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. A meaty texture.	7.13	Fairly Acceptable	6.50	Fairly Acceptable	6.87	Fairly Acceptable
2. An intact shape yet tender.	6.77	Fairly Acceptable	6.43	Slightly Acceptable	6.67	Fairly Acceptable
3. Is juicy.	6.90	Fairly Acceptable	6.40	Slightly Acceptable	6.70	Fairly Acceptable
4. Is easy to chew.	6.77	Fairly Acceptable	6.37	Slightly Acceptable	6.60	Fairly Acceptable
5. Affect the quality of longanisa.	6.90	Fairly Acceptable	6.50	Fairly Acceptable	6.67	Fairly Acceptable

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Table 17. Analysis of variance of respondents' evaluations on the acceptability level in terms of appearance

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
125g	Factor	2	3.889	1.944	4.06	3.10	Reject the H ₀	Significant
	Error	87	41.671	0.479				
250g	Factor	2	8.540	4.270	6.98	3.10	Reject the H ₀	Significant
	Error	87	53.207	0.612				
375g	Factor	2	10.180	5.092	6.36	3.10	Reject the H ₀	Significant
	Error	87	69.690	0.801				

Table 17 shows the ANOVA results for the acceptability of STC skinless longanisa in terms of appearance across the three different proportions. The computed F-values are 4.06, 6.98, and 6.36, all exceeding the critical F-value of 3.10 with 2 and 87 degrees of freedom. At a 5% significance level, this indicates that we should reject the null hypothesis. This finding suggests significant differences in the evaluations of the acceptability levels among the three respondent groups regarding the appearance of STC skinless longanisa across the different proportions. This implies that the three groups have differing views on how acceptable longanisa is regarding appearance.

Aroma

Table 18 shows the test of significant differences in evaluating the three groups of respondents on the level of acceptability of the prepared STC skinless longanisa with 125g, 250g, and 375g proportions.

Table 18. Analysis of variance of respondents' evaluations on the acceptability level in terms of aroma

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
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	Factor	2	1.668	0.834			Fail to	
125g	Error	87	43.365	0.499	1.67	3.10	Reject	Not Significant
							the H ₀	
250g	Factor	2	7.795	3.897			Reject	Significant
	Error	87	58.449	0.672	5.80	3.10	the H ₀	
375g	Factor	2	3.388	1.694			Fail to	
	Error	87	65.457	0.752	2.25	3.10	Reject	Not Significant
							the H ₀	

It can be noticed in Table 18 that the computed F values of 1.67 for the 125g proportion and 2.25 for the 375g proportion are less than the critical F value of 3.10. Consequently, the null hypothesis is retained at a 5% level of significance. This means that there are no significant differences among the evaluations of the three groups of respondents on the acceptability level of the prepared STC skinless longanisa in 125g and 375g proportions in terms of aroma, except on the 250g proportion with computed F value of 5.80 which is greater than the critical F value of 3.10.

Taste

Table 19 shows the test of significant differences in the evaluation of the three groups of respondents on the level of acceptability of the prepared STC skinless longanisa with 125g, 250g, and 375g proportions.

Table 19. Analysis of variance of respondents' evaluations on the acceptability level in terms of taste

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
	Factor	2	1.497	0.748			Fail to	
125g	Error	87	45.728	0.526	1.42	3.10	Reject	Not Significant
							the H ₀	

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250g	Factor	2	6.259	3.129	4.65	3.10	Reject the H ₀	Significant
	Error	87	58.557	0.673				
375g	Factor	2	5.057	2.528	4.09	3.10	Reject the H ₀	Significant
	Error	87	53.719	0.618				

Table 19 presents the ANOVA results for the acceptability of STC skinless longanisa in terms of taste across the different proportions. The computed F-values are 4.65 and 4.09 for the 250g and 375g proportions, respectively, which are higher than the critical F-value of 3.10. Therefore, at a 5% significance level, the null hypothesis is rejected for these proportions. This indicates significant differences in the evaluations of the acceptability of STC skinless longanisa among the three respondent groups for the 250g and 375g proportions in terms of taste. In contrast, the computed F-value for the 125g proportion is 1.42, less than the critical F-value of 3.10. This result suggests that the evaluations of the acceptability of the 125g proportion in terms of taste are similar across the three respondent groups.

Texture

Table 20 shows the test of significant differences in evaluating the three groups of respondents on the level of acceptability of the prepared STC skinless longanisa with 125g, 250g, and 375g proportions.

Table 20. Analysis of variance of respondents' evaluations on the acceptability level in terms of texture

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
125g	Factor	2	4.081	2.040	4.33	3.10	Reject the H ₀	Significant
	Error	87	41.031	0.472				
250g	Factor	2	4.595	2.297	4.31	3.10	Reject the H ₀	Significant
	Error	87	46.401	0.533				
375g	Factor	2	3.105	1.552	1.92	3.10	Fail to	Not Significant

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Error	87	70.231	0.807	Reject the H_0
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Table 20 shows the ANOVA results for the acceptability of STC skinless longanisa in terms of texture across different proportions. The computed F-values are 4.33 and 4.31 for the 125g and 250g proportions, respectively, exceeding the critical F-value of 3.10. Therefore, the null hypothesis is rejected at a 5% significance level. This indicates significant differences in the evaluations of the acceptability of the STC skinless longanisa in terms of texture among the three respondent groups for the 125g and 250g proportions. In contrast, the evaluations of the 375g proportion are not significantly different among the respondent groups, suggesting that the perceptions of texture for the 375g proportion are consistent across all groups.

3.6 Level of Profitability of 125 g Longanisa

Consumer Demand

Table 21 evaluates the profitability of STC skinless longanisa with a 125g proportion in terms of consumer demand, as assessed by three groups: longanisa makers, longanisa sellers, and consumers. The longanisa makers and sellers rated the product's consumer demand with overall weighted means of 4.39 and 4.42, respectively, as "High Potential" (HP). In contrast, consumer respondents rated it higher, with an overall weighted mean of 4.63, categorized as "Very High Potential" (VHP). All indicators were uniformly rated as "High Potential" by the makers and sellers, while consumers rated all indicators as "Very High Potential." Despite some evaluation differences among the respondent groups, the overall assessment indicates that the STC skinless longanisa with a 125g proportion has strong profitability potential, particularly in consumer demand.

Table 21. Descriptive statistics of the level of profitability of 125 grams of Longanisa in terms of consumer demand

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Indicators	Respondents					
	Makers		Sellers		Consumers	
	Me an	Interpret ation	Me an	Interpret ation	Me an	Interpretatio n
1. The product can be sold at a lower price.	4.37	High Potential	4.40	High Potential	4.63	Very High Potential
2. The product has a reasonable pricing	4.43	High Potential	4.33	High Potential	4.60	Very High Potential
3. The product can meet the demands.	4.40	High Potential	4.43	High Potential	4.67	Very High Potential
4. The product is easy to sell.	4.33	High Potential	4.47	High Potential	4.63	Very High Potential
5. The product requires less effort to produce.	4.40	High Potential	4.47	High Potential	4.60	Very High Potential
Overall Mean	4.39	High Potential	4.42	High Potential	4.63	Very High Potential

Production Cost

Table 22 presents the assessment of the three respondent groups regarding the profitability of STC skinless longanisa with a 125g proportion in production cost. The longanisa makers, longanisa sellers, and consumer respondents assigned overall weighted mean ratings of 4.60, 4.45, and 4.70, respectively. These ratings are interpreted as "Very High Potential" (VHP) for both longanisa makers and consumers and "High Potential" (HP) for longanisa sellers. The table details the respondents' evaluations of the profitability level of the prepared STC skinless longanisa, with a 125g proportion concerning production cost.

Table 22. Descriptive statistics of the level of profitability of 125 grams of Longanisa in terms of production cost

Indicators	Respondents
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	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. Producing is affordable.	4.47	High Potential	4.57	Very High Potential	4.67	Very High Potential
2. It can compete.	4.57	Very High Potential	4.33	High Potential	4.63	Very High Potential
3. It is economical.	4.63	Very High Potential	4.50	Very High Potential	4.67	Very High Potential
4. It is worth the cost.	4.57	Very High Potential	4.33	High Potential	4.77	Very High Potential
5. It has a reasonable price.	4.77	Very High Potential	4.53	Very High Potential	4.77	Very High Potential
Overall Mean	4.60	Very High Potential	4.45	High Potential	4.70	Very High Potential

This indicates that the STC skinless longanisa with a 125g proportion is deemed "High Potential" by the longanisa makers for indicator 1, and "Very High Potential" for the remaining indicators. The longanisa sellers rated indicators 1, 3, and 5 as "Very High Potential" and the other indicators as "High Potential." Consumers rated all indicators as "Very High Potential." Despite evaluation differences among the three respondent groups, the overall assessment suggests significant potential for profitability. Notably, the strong evaluation of production cost for the STC skinless longanisa with a 125g proportion indicates favorable ratings across all five indicators from the respective respondent groups.

Supply Availability

Table 23 displays the evaluation from the three respondent groups regarding the profitability of STC skinless longanisa with a 125g proportion, specifically focusing on production cost. According to the data presented, longanisa makers, longanisa sellers, and consumer respondents provided overall weighted mean scores of 4.53, 4.47, and 4.61, respectively. These scores are interpreted as "Very High Potential" (VHP) for both longanisa makers and consumers, whereas they are classified as "High Potential" (HP) for longanisa sellers.

This implies that for indicators 1, 4, and 5, the STC skinless longanisa with a 125g proportion is considered to have "Very High Potential" by the longanisa makers and "High Potential" on indicators 2 and 3. The longanisa sellers perceive indicator 1 as "Very High Potential" and the remaining indicators as "High Potential." In contrast, consumers have rated all indicators as "Very High Potential." Despite variations in evaluations among the three respondent groups,

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the overall assessment indicates a significant potential for profitability. Particularly notable is the strong endorsement for supply availability of the STC skinless longanisa with a 125g proportion, as it receives favorable ratings across all five indicators from the respective respondent groups.

Table 23. Descriptive statistics of the level of profitability of 125 grams of Longanisa in terms of supply availability

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. The product can be produced easily	4.53	Very High Potential	4.60	Very High Potential	4.60	Very High Potential
2. The ingredients are always available.	4.47	High Potential	4.40	Very High Potential	4.53	Very High Potential
3. The ingredients are abundant.	4.47	High Potential	4.43	Very High Potential	4.60	Very High Potential
4. The ingredients are available all year.	4.53	Very High Potential	4.47	Very High Potential	4.63	Very High Potential
5. Its supply can meet the demand.	4.63	Very High Potential	4.47	Very High Potential	4.67	Very High Potential
Overall Mean	4.53	Very High Potential	4.47	Very High Potential	4.61	Very High Potential

Summary

Table 24 shows the summary evaluation of the three groups of respondents on the STC Skinless Longanisa with a 125g proportion.

Table 24. Descriptive statistics of the level of profitability of 125 grams of Longanisa

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
a. Consumer Demand	4.39	High Potential	4.42	High Potential	4.63	Very High Potential
b. Production Cost	4.60	Very High Potential	4.45	High Potential	4.70	Very High Potential
c. Supply Availability	4.53	Very High Potential	4.47	High Potential	4.61	Very High Potential
Grand Mean	4.51	Very High Potential	4.45	High Potential	4.65	Very High Potential

3.7 Level of Profitability of 250 g Longanisa

Consumer Demand

Table 25 shows the assessment of the three groups of respondents on the profitability of STC skinless longanisa with a 250g proportion in consumer demand. According to the data, the

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longanisa makers, longanisa sellers, and consumer respondents rated the consumer demand with overall weighted mean ratings of 3.94, 3.92, and 4.06, which were verbally interpreted as High Potential (HP).

Table 25. Descriptive statistics of the level of profitability of 250 grams of Longanisa in terms of consumer demand

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. The product can be sold at a lower price.	3.93	High Potential	4.07	High Potential	4.10	High Potential
2. The product has a reasonable pricing	3.93	High Potential	3.93	High Potential	4.17	High Potential
3. The product can meet the demands.	3.93	High Potential	4.00	High Potential	4.07	High Potential
4. The product is easy to sell.	3.90	High Potential	3.73	High Potential	3.93	High Potential
5. The product requires less effort to produce.	4.00	High Potential	3.87	High Potential	4.03	High Potential
Overall Mean	3.94	High Potential	3.92	High Potential	4.06	High Potential

The table further indicates that the three groups of respondents consistently rated all the indicators as High Potential (HP). With no variations in the evaluations among the three respondent groups, the overall assessment falls within the profitability bracket. This implies that the STC skinless longanisa, with a 250g proportion, receives favorable ratings across all five indicators, indicating a strong potential for consumer demand and profitability.

Production Cost

Table 26 presents the assessment of the three groups of respondents on the profitability of STC skinless longanisa with a 250g proportion in production cost. According to the data, the longanisa makers, longanisa sellers, and consumer respondents provided overall weighted mean rating scores of 4.01, 3.93, and 4.13, all verbally interpreted as High Potential (HP).

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Table 26. Descriptive statistics of the level of profitability of 250 grams of Longanisa in terms of production cost

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. Producing is affordable.	4.07	High Potential	4.07	High Potential	4.13	High Potential
2. It can compete.	3.97	High Potential	3.80	High Potential	4.00	High Potential
3. It is economical.	4.00	High Potential	3.93	High Potential	4.13	High Potential
4. It is worth the cost.	4.00	High Potential	3.93	High Potential	4.10	High Potential
5. It has a reasonable price.	4.03	High Potential	3.90	High Potential	4.27	High Potential
Overall Mean	4.01	High Potential	3.93	High Potential	4.13	High Potential

The table further shows that all indicators were consistently rated as High Potential by the three groups of respondents, with no variations in their evaluations. This consistent rating indicates that the overall assessment falls within the profitability bracket. Therefore, the STC skinless longanisa with a 250g proportion receives favorable ratings across all five indicators from the respective respondent groups, implying that the 250g proportion is considered economical and affordable in terms of production cost.

Supply Availability

Table 27 presents the evaluation of the three groups of respondents on the profitability of STC skinless longanisa with a 250g proportion in supply availability. According to the data, the longanisa makers, longanisa sellers, and consumer respondents obtained overall weighted mean ratings of 4.04, 3.90, and 3.99, respectively, verbally interpreted as High Potential (HP).

Table 27. Descriptive statistics of the level of profitability of 250 grams Longanisa in terms of supply availability

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. The product can be produced easily	4.03	High Potential	3.83	High Potential	4.07	High Potential
2. The ingredients are always available.	4.03	High Potential	3.97	High Potential	3.93	High Potential

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3. The ingredients are abundant.	4.00	High Potential	3.87	High Potential	3.97	High Potential
4. The ingredients are available all year.	4.10	High Potential	3.90	High Potential	3.93	High Potential
5. Its supply can meet the demand.	4.03	High Potential	3.93	High Potential	4.03	High Potential
Overall Mean	4.04	High Potential	3.90	High Potential	3.99	High Potential

More specifically, the three groups of respondents consistently rated all the indicators as High Potential, showing only minimal variations in their evaluations. Therefore, the overall assessment falls within the profitability bracket. The STC skinless longanisa with a 250g proportion is deemed profitable across all five indicators by the three respondent groups, indicating that the product can be easily produced and has high potential in terms of supply availability.

Summary

Table 28 shows the summary evaluation of the three groups of respondents on the STC Skinless Longanisa with a 250 g proportion.

Table 28. Descriptive statistics of the level of profitability of 250 grams of Longanisa

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
a. Consumer Demand	3.94	High Potential	3.92	High Potential	4.06	High Potential
b. Production Cost	4.01	High Potential	3.93	High Potential	4.13	High Potential
c. Supply Availability	4.04	High Potential	3.90	High Potential	3.99	High Potential
Grand Mean	4.00	High Potential	3.92	High Potential	4.06	High Potential

3.8 Level of Profitability of 375 g Longanisa

Consumer Demand

Table 29 presents the evaluation of the three groups of respondents on the profitability of STC skinless longanisa with 375g proportion in terms of consumer demand.

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Table 29. Descriptive statistics of the level of profitability of 375 grams of Longanisa in terms of consumer demand

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. The product can be sold at a lower price.	3.47	Moderately High	3.33	Moderately High	3.53	High Potential
2. The product has a reasonable pricing	3.47	Moderately High	3.37	Moderately High	3.60	High Potential
3. The product can meet the demands.	3.53	High Potential	3.27	Moderately High	3.57	High Potential
4. The product is easy to sell.	3.53	High Potential	3.33	Moderately High	3.50	High Potential
5. The product requires less effort to produce.	3.40	Moderately High	3.47	Moderately High	3.50	High Potential
Overall Mean	3.48	Moderately High	3.35	Moderately High	3.54	High Potential

Table 29 shows that the longanisa makers and longanisa sellers rated consumer demand with overall weighted mean ratings of 3.48 and 3.35, respectively, verbally interpreted as Moderately High Potential (MHP). The consumer respondents gave an overall weighted mean rating of 3.54, interpreted as High Potential (HP). The data further indicate that the longanisa makers rated indicators 1, 2, and 5 as Moderately High Potential, while the remaining indicators were rated as High Potential. The longanisa sellers rated all indicators as Moderately High Potential, whereas consumer respondents rated all indicators with weighted mean ratings ranging from 3.50 to 3.57, verbally interpreted as High Potential. Although there were some evaluation variations among the three groups, the overall assessment remains within the profitability bracket. The STC skinless longanisa with a 375g proportion is perceived as profitable across all five indicators by the three respondent groups concerning consumer demand.

Production Cost

Table 30 shows the assessment of the three groups of respondents on the profitability of STC skinless longanisa with 375g proportion in production cost.

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Table 30. Descriptive statistics of the level of profitability of 375 grams of Longanisa in terms of production cost

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. Producing is affordable.	3.57		3.43	Moderately High	3.43	Moderately High
2. It can compete.	3.50	High Potential	3.30	Moderately High	3.37	Moderately High
3. It is economical.	3.47	Moderately High	3.33	Moderately High	3.47	Moderately High
4. It is worth the cost.	3.50	High Potential	3.37	Moderately High	3.33	Moderately High
5. It has a reasonable price.	3.57	High Potential	3.60	High Potential	3.37	Moderately High
Overall Mean	3.52	High Potential	3.41	Moderately High	3.39	Moderately High

Based on the table, the longanisa makers obtained an overall weighted mean rating of 3.52, interpreted as High Potential (HP). In contrast, the longanisa sellers and consumer respondents rated it with overall weighted mean ratings of 3.41 and 3.39, verbally interpreted as Moderately High Potential (MHP). The table shows that all three groups of respondents rated indicator three as Moderately High Potential (MHP). The longanisa sellers rated indicator five as High Potential with a weighted mean rating of 3.60, while the rest were interpreted as Moderately High Potential. On the other hand, the consumer respondents rated all indicators as Moderately High Potential. Minimal variations were observed in the evaluations among the three groups, and the overall assessment remains within the profitability bracket. The STC skinless longanisa with a 375g proportion is perceived as profitable across all five indicators by the three respondent groups concerning production cost. This suggests that the 375g proportion has a reasonable price in terms of production cost.

Supply Availability

Table 31 presents the evaluation of the three groups of respondents on the profitability of STC skinless longanisa with a 375g proportion in supply availability. The table shows that the longanisa makers, longanisa sellers, and consumer respondents obtained overall weighted mean scores of 3.59, 3.41, and 3.49, respectively. These scores are interpreted as High

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Potential (HP) for longanisa makers and Moderately High Potential (MHP) for the longanisa sellers and consumer respondents. Specifically, all indicators are interpreted as having high potential for longanisa makers.

Table 31. Descriptive statistics of the level of profitability of 375 grams of Longanisa in terms of supply availability

Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
1. The product can be produced easily	3.57	High Potential	3.37	Moderately high	3.43	Moderately high
2. The ingredients are always available.	3.60	High Potential	3.37	Moderately high	3.50	High Potential
3. The ingredients are abundant.	3.57	High Potential	3.47	Moderately high	3.47	Moderately high
4. The ingredients are available all year.	3.60	High Potential	3.50	High Potential	3.43	Moderately high
5. Its supply can meet the demand.	3.63	High Potential	3.37	Moderately high	3.60	High Potential
Overall Mean	3.59	High Potential	3.41	Moderately high	3.49	Moderately high

Longanisa sellers rated indicator four as High Potential (HP) and the rest as Moderately High Potential (MHP). In contrast, consumer respondents rated indicators 1, 3, and 4 as Moderately High Potential and the rest as High Potential. Minimal variations are observed in the evaluations among the three groups, and the overall assessment remains within the profitability bracket. The STC skinless longanisa with a 375g proportion is profitable across all five indicators by the three respondent groups, particularly regarding supply availability. This suggests that the supply can meet the demands of the market.

Summary

Table 32 shows the summary evaluation of the three groups of respondents on the STC Skinless Longanisa with a 375 g proportion.

Table 32. Descriptive statistics of the level of profitability of 375 grams of Longanisa

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Indicators	Respondents					
	Makers		Sellers		Consumers	
	Mean	Interpretation	Mean	Interpretation	Mean	Interpretation
a. Consumer Demand	3.48	Moderately high	3.35	Moderately high	3.54	High Potential
b. Production Cost	3.52	High Potential	3.41	Moderately high	3.39	Moderately high
c. Supply Availability	3.59	High Potential	3.41	Moderately high	3.49	Moderately high
Grand Mean	3.53	High Potential	3.39	Moderately high	3.47	Moderately high

3.9 Differences in the Evaluation of the Three Groups on the Level of Profitability Consumer Demand

Table 33 shows the analysis of the variance of respondents' evaluation of the profitability level of the prepared STC skinless longanisa as to consumer demand.

Table 33. Analysis of variance of respondents' evaluations on the profitability level in terms of consumer demand

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
125g	Factor	2	1.014	0.507	2.19	3.10	Fail to	Not Significant
	Error	87	20.161	0.232			Reject the H ₀	
250g	Factor	2	0.344	0.172	1.42	3.10	Fail to	Not Significant
	Error	87	10.552	0.121			Reject the H ₀	
375g	Factor	2	0.545	0.272	0.78	3.10	Fail to	Not Significant
	Error	87	30.195	0.347			Reject the H ₀	

Table 33 specifies that the computed F values of 2.19, 1.42, and 0.78 are smaller than the critical F value of 3.10. Thus, the null hypothesis is retained at a 5% significance level. This shows that there are no significant differences among the evaluations of the three groups of respondents on the profitability level of the prepared STC skinless longanisa in the three proportions of consumer demand.

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Production Cost

Table 34 shows the analysis of the variance of respondents' evaluations of the profitability level of the prepared STC skinless longanisa as to production cost.

Table 34. Analysis of variance of respondents' evaluations on the profitability level in terms of production cost

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
125g	Factor	2	0.924	0.462	1.74	3.10	Fail to	Not Significant
	Error	87	23.095	0.266			Reject the H ₀	
250g	Factor	2	0.604	0.302	2.07	3.10	Fail to	Not Significant
	Error	87	12.712	0.146			Reject the H ₀	
375g	Factor	2	0.291	0.145	0.44	3.10	Fail to	Not Significant
	Error	87	28.685	0.330			Reject the H ₀	

Table 34 reflected that the computed F values of 1.74, 2.07, and 0.44 are below the critical F value of 3.10. As a result, at a 5% significance level, the statistical decision is not to reject the null hypothesis. This affirms that there are no significant differences among the evaluations of the three groups of respondents on the profitability level of the prepared STC skinless longanisa in the three proportions of production cost. This implies that the respondents have the same views regarding the production cost.

Supply Availability

Table 35 shows the analysis of the variance of respondents' evaluation on the profitability level of the prepared STC skinless longanisa as to supply availability.

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Table 35. Analysis of variance of respondents' evaluations on the profitability level in terms of supply availability

P	Source	df	SS	MS	Computed F Value	Critical F Value	Decision	Interpretation
125g	Factor	2	0.270	0.135	0.48	3.10	Fail to	Not Significant
	Error	87	24.276	0.279			Reject the H ₀	
250g	Factor	2	0.300	0.150	0.71	3.10	Fail to	Not Significant
	Error	87	18.327	0.211			Reject the H ₀	
375g	Factor	2	0.492	0.246	0.65	3.10	Fail to	Not Significant
	Error	87	33.128	0.381			Reject the H ₀	

As described in Table 35, the computed F values of 0.48, 0.71, and 0.65 are lesser than the critical F value of 3.10. At a 5% significance level, the null hypothesis cannot be rejected. Given this, there are no significant differences among the evaluations of the three groups of respondents on the profitability level of the prepared STC skinless longanisa in the three proportions about supply availability. This could mean that the three groups of respondents have a similar appreciation of the STC skinless longanisa regarding supply availability.

4.0 Conclusion

Physicochemical analysis indicated that the skinless longanisa with 100g of extenders contained 55.8% moisture, 27.3% fat, 7.66% protein, and a pH of 5.93 at 20°C, indicating low acidity. The appearance, aroma, taste, and texture of the STC skinless longanisa with 125g of extenders were rated as Very Acceptable (VA) with mean ratings of 8.23, 8.01, and 8.41 by longanisa makers, sellers, and consumers, respectively. For the 250g proportion, mean ratings were 7.45 (makers) and 7.10 (sellers), both Fairly Acceptable (FA), while consumers rated it 7.77 (VA). The 375g proportion received mean ratings of 6.95 (makers)

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and 6.68 (consumers), both FA and 6.37 (sellers), Slightly Acceptable (SA). There were no significant differences in aroma and taste ratings for the 125g proportion among respondents, but there were significant differences in appearance and texture. For the 250g proportion, significant differences were found in all evaluated aspects. For the 375g proportion, significant differences were noted in appearance and taste but not in aroma and texture. Profitability evaluations for the 125g proportion were Very High Potential (VHP) from makers and consumers and High Potential (HP) from sellers. The 250g proportion was rated HP by all groups. The 375g proportion was rated Moderately High Potential (MHP) by sellers and consumers and HP by makers. There were no significant differences in profitability evaluations across all proportions regarding consumer demand, production cost, and supply availability.

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