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Sensory Acceptability and Characterization of Pijanga Nuggets

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Abstract: *This study focused on the development and evaluation of Pijanga nuggets using Glossogobiusgiuris as the primary ingredient. It aimed to assess the sensory acceptability, nutritional content, and physico-chemical properties of three different nugget formulations. A total of 120 participants, including food experts and general consumers, evaluated the products using a 9-point hedonic scale. The research employed a descriptive-developmental design with a mixed methods approach, incorporating laboratory-based analyses and statistical evaluation. Results revealed that Formulation C was the most preferred, receiving the highest ratings across all sensory attributes—appearance, aroma, taste, texture, and overall appeal. Statistical analysis confirmed significant differences in acceptability among the formulations. Nutritional analysis of the preferred formulation showed it is low in fat, moderate in calories, and high in protein. Its physico-chemical profile also indicated high moisture and protein content with minimal fat and sodium levels. These findings support the potential of Pijanga nuggets as a nutritious, consumer-accepted food product and offer insights for food innovation using underutilized fish species.*

Keywords: *Pijanga nuggets, Glossogobiusgiuris, sensory evaluation, product development, nutritional analysis, physico-chemical properties, underutilized fish, food innovation*

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