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Development and Acceptability of Jackfruit (*Artocarpus heterophyllus*) Seed Cereal

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Abstract:*This study developed a cereal product using jackfruit seed (Artocarpus heterophyllus) as the main ingredient and evaluated its sensory acceptability across three formulations. It assessed the sensory attributes including appearance, aroma, taste, texture, and overall appeal, and identified any significant differences among formulations. The study also sought to analyze the physicochemical composition of the most preferred formulation. The study involved 120 respondents composed of food technology experts and consumers. Sensory evaluation was done using a hedonic scale, and data were statistically treated using frequency counts, means, standard deviations, MANOVA, ANOVA, and post hoc tests. Results showed that Formulation B consistently received the highest ratings, with all sensory attributes rated as "Like Very Much," significantly outperforming Formulations A and C, which were rated only as "Like Moderately." The most preferred formulation, B, contained 23.8 g total fat, 6.77 g crude protein, and 6.29 g total sugar per 100 g, indicating it is not only sensorially acceptable but also nutritionally beneficial.*

Keywords: Jackfruit seed cereal, sensory evaluation, formulation comparison, physicochemical analysis, consumer preference

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