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Development and Acceptability of Blue Tongue Berry (*Melastomamahalabatricum*) Wine

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Abstract:*This study was conducted to develop and evaluate the acceptability of Blue Tongue Berry Wine (Melastomamalabathricum) as an innovative local beverage in Dinagat, Dinagat Islands. Specifically, it assessed the sensory acceptability of three wine formulations, determined significant differences in sensory ratings across formulations, and analyze the physicochemical components of the most preferred wine. A quantitative research design was used with systematic sampling to select 120 participants. Data were analyzed using mean, standard deviation, MANOVA for repeated measures with Bonferroni's test. Results revealed that Formulation A emerged as the most acceptable across all sensory attributes—appearance, aroma, taste, texture—and significantly outperformed Formulations B and C. The physicochemical analysis of Formulation A showed a pH of 2.92, 87.95 g/100g moisture, 15% sugar content, and 2,169.20 mg/L titratable acidity. These findings support Formulation A's potential for commercialization as a technically sound and broadly accepted local wine product.*

Keywords: Blue Tongue Berry Wine, Melastomamalabathricum, sensory evaluation, product acceptability, physicochemical properties, formulation comparison

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