



Ginger Ashitaba Oregano Brew

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Abstract: This experimental research was conducted to determine the level of acceptability of Ginger Ashitaba Oregano Brew. The study made use of Nine- Point Hedonic Scale to determine the general acceptability of the product and Five- Point Likert Scale to know the perception as to aroma, appearance and flavor. Fifteen college faculty and fifteen Bachelor in Industrial Technology students major in Food Technology of Southern Iloilo Polytechnic College, Miagao, Iloilo, were used as evaluators. The statistical tools employed were means, standard deviations, and t-test set at .05 alpha level. Based on the findings as to the level of general acceptability, the Ginger Ashitaba Oregano Brew w