

INNOVATION OF YOGURT SMOOTHIE WITH SAPODILLA AND POMEGRANATE AMONG GRADE 11 STEM STUDENTS AT BESTLINK COLLEGE OF THE PHILIPPINES

ABSTRACT

AUTHORS

John Baldwin Brojan
Maria Christina Chan
John Denver Hernan
Nicole Jade Macabalitao
Florna Mae Riobuya

RESEARCH ADVISER

Abigail T. Reyes

AFFILIATION

Bestlink College of the
Philippines

DISCIPLINE

Food Science & Engineering

KEYWORDS

*senior high school students;
yogurt smoothie; beverage
innovation; sapodilla;
pomegranate; product
acceptance*

ARTICLE ID

AASGBCPJMRA-B88989

Yogurt smoothie made with sapodilla and pomegranate is an innovative dairy-based beverage that blends creamy texture with natural sweetness and nutritional value. The smooth, malty flavor of sapodilla complements the tangy notes of pomegranate, creating a distinctive and enjoyable drink. As health-conscious consumers increasingly seek nutritious yet satisfying alternatives, this study explores how senior high school students perceive and accept this unique dessert smoothie. By assessing its market appeal and overall feasibility, the research aims to contribute to the growing trend of healthy, flavorful, and convenient beverage options within the food and drink industry. This study involved senior high school students from Bestlink College of the Philippines as participants. A descriptive research design was utilized to assess their level of acceptance of the yogurt smoothie infused with sapodilla and pomegranate. To ensure appropriate representation, a quota sampling method was applied, allowing the selection of participants based on predefined criteria that reflect specific characteristics of the target population. Data collection was conducted using a checklist, which served as the primary tool for evaluating the respondents' acceptance of the product. This study evaluated the yogurt smoothie with sapodilla and pomegranate as a refreshing beverage, focusing on participants' perceptions of its appearance, taste, texture, and aroma. The majority of respondents agreed that the flavor combination was harmonious and enjoyable. They described the product's appearance as attractive and visually appealing. In terms of taste, most participants expressed satisfaction with the well-balanced flavor of the sapodilla, noting that it complemented the overall profile of the drink and contributed to a pleasant sensory experience. The analysis of data, conclusions, and participant feedback revealed that the yogurt smoothie with sapodilla and pomegranate received consistently high ratings for its presentation, taste, texture, and aroma. The product earned weighted mean scores of 3.16 for presentation, 3.26 for taste, and 3.66 for texture, indicating strong consumer approval. Respondents found the beverage to be enjoyable, highlighting its smooth texture and well-balanced flavoring. Overall, the yogurt smoothie was perceived as refreshing, satisfying, and a well-accepted innovative drink option.

RECOMMENDED CITATION

Brojan, J. B., Chan, M. C., Hernan, J. D., Macabalitao, N. J., & Riobuya, F. M. (2025). Innovation of Yogurt Smoothie with Sapodilla and Pomegranate Among Grade 11 STEM Students at Bestlink College of the Philippines. *Ascendens Asia Singapore – Bestlink College of the Philippines Journal of Multidisciplinary Research Abstracts*, 7(3), 39.