

Sensory Evaluation on Palatability of Sulu Native Chicken (*Gallus gallus domesticus*) Adobo Marination at Different Length of Time

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ABSTRACT

This study focused on the Sensory Evaluation on Palatability of Sulu Native Chicken (*Gallus gallus domesticus*) Adobo Marination at Different Length of Time. This research was conducted at the experimental area of SSC School of Agriculture, Gandasuli, Patikul, Sulu from June 17, 2024 to September 8, 2024. It especially sought to answer the following questions.

1. What are the demographic profile of the respondents in terms of; Age, Gender, and Civil status?
2. How does the marination over the different length of time can affect the tenderness, juiciness and general acceptability of native chicken adobo?
3. Is there a significant difference to the length of time (0hr, 3hrs, 6hrs) in marination during making the Nantive chicken Adobo?

This study evaluates the sensory qualities and Palatability of Sulu Native Chicken (*Gallus-gallus domesticus*) marinated in adobo seasoning for varying durations. The research investigates how marination time affects the taste, tenderness, juiciness, and overall acceptability of the chicken. A panel of sensory evaluators assessed samples marinated for different time intervals, ranging from 1 hour to 6 hours.

The effect of effect of marination on native chicken adobo through different length of time: a. 0 hours, b 3 hours c. hours, are significantly affect the tenderness, juiciness and appearance of the chicken adobo. The findings implied for the marination over the different length of time can affect the tenderness, juiciness and general acceptability of native chicken adobo which 3–6 hours length of time of marination appears optimal for native chicken adobo to ensures a balance between flavor penetration, tenderness, and juiciness without risking textural degradation.

For the significant difference data implied that there is a significant difference to the length of time in marination during making of native chicken adobo, as based on the analysis of variance the evidence prove that there is at least one group mean is significantly different from the others. The results on One Way ANOVA, indicated significant variations in sensory attributes with extended marination enhancing flavor depth, tenderness, and juiciness. The study concludes that optimal marination time enhances the palatability of Sulu native chicken, contributing valuable insights for culinary practices and food processing industries.

INTRODUCTION

Background of the Study

The sensory evaluation of food is crucial in determining its acceptability and palatability to consumers. This study focuses on the sensory evaluation of Sulu Native Chicken (*Gallus gallus*), a traditional poultry breed known for its unique flavor and texture, commonly prepared as adobo, a popular Filipino dish. Adobo, which involves marinating meat in vinegar, soy sauce, garlic, and spices, is renowned for its bold flavors and tender texture.

The Sulu Native Chicken Is prized for its meat quality and flavor, which is often described as more robust compared to commercial broiler chickens. However, its tougher texture requires specific preparation techniques to enhance tenderness and flavor, making it an ideal candidate for Marination processes.

Marination, particularly over varying lengths of time, is known to affect the meat's flavor, tenderness, and overall palatability. This study seeks to explore how different marination times impact the sensory characteristics—such as taste, tenderness, aroma, and overall acceptance—of Sulu Native Chicken Adobo. In determining the optimal marination time, the research aims to enhance the culinary experience of this traditional dish while preserving the distinct characteristics of the native chicken.

The palatability of native chicken meat in adobo is an important factor that is often influenced by the length and time of margination. Marinating chicken in adobo sauce, which typically consists of vinegar, soy sauce, garlic, bay leaves, and peppercorns, can enhance its flavor and tenderness. The length of marination can vary from a few hours to overnight. Shorter marination times, such as 0- hours, can result in a slightly tangy and less salty flavor. On the other hand, longer marination times, such as 3 to 6 hours, can result in a more intense and well-rounded flavor.

The time of marination can also affect the texture of the chicken. Marinating chicken for a longer period of time can break down the proteins in the meat, making it more tender. However, over- marinating can result in the chicken becoming mushy and losing its texture. The ideal marination time will depend on personal preference and the desired texture of the chicken. Cooking meat or vegetables in a sauce made from vinegar, soy sauce, garlic, and spices. It is typically associated with chicken, but can also be made with beef, or fish. The length of marination and the type of marinade used can greatly affect the flavor and texture of the chicken meat. Marinating the chicken in an acidic and aromatic mixture can help tenderize.

The meat, enhance its flavor, and reduce the cooking time. Soy sauce, vinegar, garlic, and spices are commonly used ingredients in adobo marinades. In terms of length of marination, it is generally recommended to the chicken meat in adobo. Calamansi Traditional adobo marinades often include soy sauce, calamansi, garlic, and spices like black pepper lemon grass and sugar onion. However, there are many variations of adobo marinades, and experimenting with different ingredients and proportions can result in unique flavor profiles.

Given the scarcity of studies on the sensory properties of Sulu Native Chicken, especially in adobo preparation, this research fills a gap by offering insights into how marination time affects its palatability. The findings could benefit not only local culinary practices but also contribute to the promotion of native chicken breeds in the wider food industry.

Statement of the problem

This study is conducted to determine the effect of marinating the meat of native chicken adobo in different length of time, and aims to answer the following questions specifically:

1. What is the demographic profile of the respondents in terms of, Age, Gender and Civil Status?
2. How does the marination over the different length of time can affect the tenderness, juiciness, and general acceptability of native chicken adobo?
3. Is there a significant difference to the length of time (0hr, 3hr, 6hr) in marination during making native chicken adobo.

Objective of the Study

This study aims to assess the effect of marination in different length of time making native chicken adobo and raised the following objectives:

1. To identify the demographic profile of the respondents in terms of, Age, Gender and Civil Status.
2. To determine the marination over the different length of time can affect the tenderness, juiciness, and general acceptability of native chicken adobo.

3. To find out if there is a significant difference to the length of time (0hr, 3hr, 6hr) in marination during making of native chicken adobo.

Hypothesis of the study

The hypotheses of this study are raised as null (Ho) and alternate (Ha)

Ho: There is no significant difference to the length of time (0hr, 3hr, 6hr) in marination during making of native chicken adobo.

Ha: There is a significant difference to the length of time (0hr, 3hr, 6hr) in marination during making of native chicken adobo.

THEORETICAL FRAMEWORK

The following theoretical framework for the sensory evaluation of the palatability of native chicken (*Gallus gallus domesticus*) adobo marinated for different lengths of time could be grounded in various scientific and theoretical perspectives, including food science, sensory perception, and consumer behavior.

Sensory Evaluation Theory

Sensory evaluation is a scientific discipline used to measure, analyze, and interpret reactions to characteristics of food as perceived by the senses of sight, smell, taste, touch, and hearing (Lawless & Heymann, 2020). Sensory attributes such as flavor, texture, and aroma directly influence palatability. In this study, these attributes will be assessed by a panel of tasters using sensory evaluation methods like hedonic scaling or descriptive analysis to determine the acceptability of adobo.

Flavor and Palatability Theory

Palatability is the overall impression of a food's acceptability based on sensory properties such as taste, smell, and texture (Keast & Costanzo, 2020). Chicken adobo, a Filipino dish with marinated chicken in soy sauce, vinegar, garlic, and spices, relies heavily on its complex flavor profile, which is influenced by the marination time. The length of marination affects the infusion of flavors, tenderness, and overall sensory appeal of the dish (Savell et al., 2019).

Marination Process

Marination is the process of soaking foods in seasoned liquids to improve flavor and tenderness (Smith & Acton, 2021). Studies suggest that prolonged marination allows deeper penetration of flavors into the meat fibers, improving taste and texture (Hugas & Monfort, 1997). However, there is a point at which marinating longer might lead to a breakdown of muscle proteins and negatively affect texture. The marination time is a crucial factor in determining the palatability of adobo.

Meat Quality of Native Chicken (*Gallus gallus domesticus*)

Native chickens are known for their distinct texture and flavor, often preferred over commercial breeds for traditional dishes (Lambio, 2010). However, their meat tends to be leaner and firmer, which might affect how they respond to marination. Proper marination may enhance the tenderness and juiciness of native chicken, making it more palatable (Ali et al., 2019).

Effect of Marination Time on Meat Quality

Marination time is a key factor influencing meat tenderness, juiciness, and flavor development. Several studies have shown that longer marination improves tenderness and flavor, but excessive marination can lead to undesirable texture (Yang & Lee, 2021). The effect of time on the breakdown of muscle fibers and collagen in chicken meat is well-documented in marination research (Xiong, 2019).

Conceptual Framework

Independent Variable

Dependent Variable

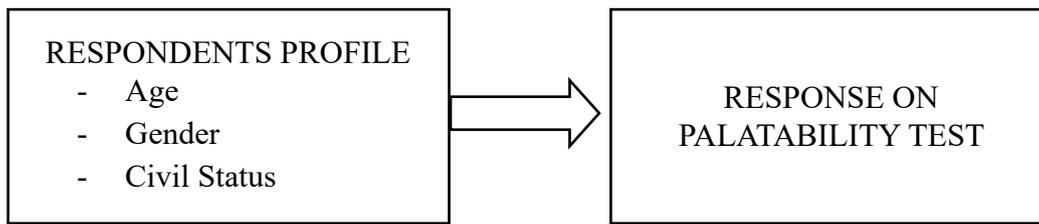


Figure 1.1 The Conceptual Framework of the Study

The conceptual framework on which this research revolved on the interplay and relationship of independent and dependent variables. In this study the respondents profile in terms of age, gender and civil status are the independent variable, on the other hand response on palatability test served as the dependent variable. Moreover, the Conceptual Framework of this study, conceptualized that the independent variable has the power to control that can affect and make a changes the two other variable.

Significance of the Study

This study on the sensory evaluation on palatability of Sulu native chicken (*Gallus gallus domesticus*) adobo marination at different length of time, are deemed significant tans may served as a guide for the following.

Poultry Entrepreneurs

This study serves as a guide to the poultry entrepreneurs who want to try the marination of native chicken adobo. Through this study the poultry entrepreneurs may gain insights and further give them a suggestions and recommendations which one is the best length of time for marination that would give the best result native chicken adobo.

Agriculture Students

The results of this study may served as a guide and recommendations to start a business with poultry production, the students may gain insights about the significance of native products, they would also gain comprehensive understanding about native poultry products if they start the same particular business.

Eatery Business Owners

Eatery business owners frequently sale adobo products, through this study they would be able to determine, how special the native chicken with the adobo recipe with a certain amount of time of marination.

Future Researcher

The results of this study may served as a secondary source of data to establish and conduct related study on the effect of marinating the meat of native chicken adobo in different length of time.

Scope and Limitations

This study is focused specifically to determine the effect of marinating the meat of native chicken adobo in different length of time. This study will be conducted at the department of School of Agriculture, Sulu State College, Gandasuli, Patikul, Sulu, likewise this study is delimited only to thirty (30) Bachelor of Science in Agriculture, major in animal science students at 4th year level as the target respondents of this study.

This study also focused on the generalizability of the findings that does not necessarily reflect the views and

opinions of all the respondents in conducting this research, the instruments used may not be one hundred percent error-free. In like manner, no complicated statistical tools were used in the data analysis. This study is conducted by fourth year students of Bachelor of Science in Agriculture, major in animal science in the school year of 2024-2025.

Definition of Terms

The following terms are hereby defined in this study:

1. **Flavor Profile** – The combination of flavors and aromas present in the chicken, influenced by the ingredients used in the marinade and the marination time.
2. **Native Chicken** – A breed of chicken that is typically raised in local environments, known for its unique flavor and texture compared to commercially bred varieties.
3. **Marination** – The process of soaking food in a seasoned liquid to enhance its flavor and tenderness prior to cooking.
4. **Marination Time** – The duration for which chicken is soaked in marinade, affecting the degree of flavor absorption and tenderness.
5. **Overall Acceptability** – A measure of consumer preference that reflects the combined effects of flavor, tenderness, and appearance on the enjoyment of the food.
6. **Palatability** – The overall appeal of food, determined by its flavor, texture, aroma, and appearance, influencing consumer satisfaction and preference.
7. **Sensory Evaluation** – A systematic assessment of the sensory attributes (taste, smell, texture, appearance) of food products by trained or untrained panels.
8. **Tenderness** – The quality of meat that refers to its softness and ease of chewing, which can be affected by marination and cooking methods.

METHODOLOGY

This chapter presents the methodology that will use to gather the necessary data for this study about the effect of marinating the meat of native chicken adobo in different length of time.

Research Design

This study used descriptive quantitative research design, to determine the effect of marinating the meat of native chicken adobo in different length of time. through descriptive quantitative approach the researcher would be able to address the results for the research questions. According to Creswell (2021) The quantitative method is appropriate when the problem requires to find out the total mean to determine the results from the data that's collected from the respondents, and common themes are expected to result from exploring the data to address the research question.

Research Locale

This study was conducted at the School of Agriculture department, Sulu State College, in Barangay Gandasuli, Patikul Sulu.

Respondents of the Study

The respondents of this study are thirty (30) 4th year students of Bachelor of Science in Agriculture, major in Animal Science.

Table 3.1 Target Respondents

Age	Gender	Year Level	Course
22-23	Male	4 th year	BSA major in Animal Science

24-25	Female		
26 - Above			
TOTAL RESPONDENTS – 30 BSA STUDENTS			

Research Sampling

This study used random sampling, to which the researchers will randomly select the subset of the target respondents to the total population of 4th year level students of Bachelor of Science in Agriculture major in animal science. Simple random sampling is a type of probability sampling in which the researcher randomly selects a subset of participants from a population. Each member of the population has an equal chance of being selected. Data is then collected from as large a percentage as possible of this random subset.

Research Instrument

The researchers will use structured questionnaire checklist as instrument of the study, likewise the researchers were considering the technicalities involved in the study, the researchers outlined a set of questionnaire that’s consist of two (2) parts which are; Part 1 the demographic profile of the respondents that includes their name(optional) Age, Gender, meanwhile the second part of the questionnaire is a set of questions that consist of ten (10) items to determine the effect of marinating the meat of native chicken adobo in different length of time. The statements along the questionnaire will determine the effect of marinating the meat of native chicken adobo in different length of time. The set of questionnaire are the main data gathering tool which assisted the same during the data gathering procedure to reinforce the data as well as the findings of the study.

Data Gathering Procedure

The procedure of gathering the data will be the following; First the researchers’ secured permission to the program chairperson of the research study subject, to their adviser. A letter of permission for the respondents for their consideration and cooperation. Upon approval, the researcher will meet the respondents and distributed the assent and consent form and orient the them on the purpose of the study. The respondents will be given at least 15 minutes to answer the survey questionnaire checklist. Afterwards their responses or feedback on the of the respondents will be treated with utmost confidentiality and will solely be used in the purpose of the study.

Statistical Treatment of Data

In this study the researcher used the following statistical tools were employed to treat the data gathered for further analysis and interpretation of the problems of this study the researcher used the following statistical tools; 1. Frequency and Percentage Distribution. The frequency and percentage distribution is applied in order to determine the profile of the respondents 2. Statistical Package for Social Science (SPSS) is utilized, particularly Weighted Mean to determine the effect of marinating the meat of native chicken adobo in different length of time, and One Way Analysis of Variance (ANOVA) to test the hypothesis of this study and to find out if there is, or there is no significant different to the length of time in marination during making of native chicken adobo.

Table 3.2 Ingredients and Procedure of Marinating for Chicken Adobo

Materials	Ingredients	Procedure of marination
1 Basin	1. Soy sauce	Prepare the marinade
2 Measuring cups	2. Vinegar	Prepare the chicken
3 Table spoon	3. garlic	Combine chicken and marinade
4 Knife	4. Onion	Remove and dry
5 Chopping board	5. Calamansi	
6 Stove	6. Black pepper	
	7. Lemon grass	
	8. Sugar	

7	Mixing ladle	Ginger	
8	Ladle		
9	Measuring spoon		
		10. Chicken meat	

RESULTS AND DISCUSSIONS

This chapter presents the results and discussions on this study; the effect of marinating the meat of native chicken adobo in different length of time. The researchers utilized SPSS (Statistical Package for Social Science) particularly frequency and percentage distribution for the demographic profile of the respondents, weighted mean to determine the effect of marination in a different length of time is to know the tenderness, juiciness of native chicken adobo at different length of time.

Frequency and Percentage Distribution. In this chapter the researchers present the demographic profile of the respondents in terms of age, and gender the total respondents in this study are: 30 4th year BS Agriculture major in Animal Science students from 3 sections.

Table 4.1 The Demographic Profile of the Respondents in terms of Age

Age	Frequency	Percentage
22-23	18	60%
24-25	12	40%
26 and above	0	0
Total	30	100%

Interpretation

Table 4.1 presents the demographic profile of the respondents in terms of age, as can be seen in this table age 22-23 obtained the most frequency of 18 respondents and equivalent to 60% on the other hand there are only 40% of age 24-25.

Table 4.2

The Demographic Profile of the Respondents in terms of Gender

Gender	Frequency	Percentage
Female	17	56.67%
Male	13	44.33%
Total	30	100%

Interpretation

Table 4.2 illustrates the demographic profile of the respondents in terms of gender, as shown in this table there 56.67% of female respondents (17 out of 30) compared to 44.33% of male respondents that is equivalent to 13 students.

Descriptive Weighted Mean. The data illustrated in the following tables are the weighted mean of each terms, the basis of the mean presented in the tables are based on the responses of the respondents to the survey questionnaire.

Table 4.3 The effect of marination on native chicken adobo through different length of time: a. 0 hours, b 3 hours c. hours

Marination Time	Quality Attribute	Mean	Description
0 Hour	Tender	2.20	Disagree
	Juicer	2.27	Disagree
	Appealing	2.16	Disagree
3 Hours	Rough	2.89	Disagree
	Tender	3.57	Agree
	Juicer	3.54	Agree
6 Hours	Appealing	3.90	Agree
	Tender	3.63	Agree
	Juicer	3.50	Agree
Grand Mean	Appealing	3.65	Agree
	—	3.13	Agree

Legends; 1.0 – 1.99 (Strongly Disagree), 2.0 – 2.99 (Disagree), 3.0 – 3.99 (Agree), 4.0 – 5.0 (Strongly Agree)

Interpretation

Table 4.4 presents the data and findings for the effect of marination on native chicken adobo through different length of time: a. 0 hours, b 3 hours c. hours. As shown in table the respondents have agreed that there is an effect of marination on the native chicken adobo through different length of time: a. 0 hours, b 3 hours c. hours. In 0 hr the respondents have agreed that the chicken adobo are; Tender, Juicer and Appealing based on the weighted mean obtained by each classifications. This further indicates that there is need of length of time for the marination, and limited penetration of the marinade into the chicken, leading to surface-level flavor only. The meat might taste less infused with spices and seasonings.

3 hours of marination the respondents have agreed that the native chicken adobo are; Rough Tender, Juicer, and Appealing based on the mean obtained by each classifications, this findings further implied that the marination process are sufficient for tenderizing, juiciness and appealing effects from the marinade, enhancing the meat’s texture while maintaining integrity.

Based on the weighted mean obtained by each classification, the marination of native chicken adobo over 6 hours are; Tender, Juicer, Appealing, This findings further implicates that the marination can be highly acceptable, deep colorized, optimal juiciness and further tenderized from the marinade, however the marinade complements the chicken, but risks of over-marination should be considered. Furthermore, the Grand Mean of each length of time and sensory classification is **3.13** with a description AGREE, which further implied that there is an effect of marination on native chicken adobo through different length of time.

According to Gordon, A., & Barbut, S. (2017) The effect of marination on native chicken over different periods involves changes in texture, flavor, moisture retention, and overall sensory qualities. The marination process, influenced by time and the composition of the marinade, facilitates tenderization, flavor infusion, and microbial inhibition.

Table 4.4 The marination over the different length of time can affect the tenderness, juiciness and general acceptability of native chicken adobo.

Sensory Classification	Mean	Description	Marination Time	Observation
Tenderness	3.10	Agree	0 Hour	Without marination, the native chicken retains its natural toughness due to its dense muscle structure.
			3 Hours	Moderate marination allows acid and salt to partially denature proteins, resulting in noticeable softening.
			6 Hours	Extended marination significantly improves tenderness as more muscle fibers are broken down.
Juiciness	3.67	Agree	0 Hour	Native chicken tends to dry out quickly due to its lean nature when not marinated.
			3 Hours	Marination helps the meat retain moisture during cooking, leading to better juiciness.
			6 Hours	Longer marination further enhances juiciness as the chicken absorbs moisture from the marinade.
General Acceptability	3.59	Agree	0 Hour	Lack of marination results in less flavor and a tougher texture.
			3 Hours	Flavor penetrates sufficiently into the meat, improving acceptability.
			6 Hours	Stronger flavor integration and increased tenderness enhance acceptability; however, excessively long marination may affect quality.
Grand Mean	3.45	Agree	—	—

Legends; 1.0 – 1.99 (Strongly Disagree), 2.0 – 2.99 (Disagree), 3.0 – 3.99 (Agree), 4.0 – 5.0 (Strongly Agree)

Interpretation

Table 4.4 presents the marination over the different length of time can affect the tenderness, juiciness and general acceptability of native chicken adobo, As can be seen in this table the different sensory classification have obtained 3 point plus weighted mean, which means the respondents have agreed that different lengths of time of marination of native chicken adobo can affect and lead the different sensory classification, and the grand mean of the following sensory classifications are **3.45** with a description AGREE, which further implied that 3– 6 hours length of time of marination appears optimal for native chicken adobo. This time ensures a balance between flavor penetration, tenderness, and juiciness without risking textural degradation.

One Way Analysis of Variance (ANOVA) This statistical tool are employed to find out if there is a significant different to the length of time (0 hr, 3 hrs, and 6 hrs) in marination during making of native chicken adobo, and to test the hypothesis of this study

Table 4.5 The Significant difference to the length of time in marination during making of native chicken adobo.

One Way Analysis of Variance (ANOVA)

Group	Sum of Squares	df	Mean Square	f	p-value
Between Groups	38.04	2	19.2	14.44	0.05 (5.14)
Within Groups	8.01	6	1.33		
Total	46.05	8	20.53		

Significant at $f > 0.05$

Interpretation

Table 4.6 presents the findings of one way analysis of variance (ANOVA) for the significant difference to the length of time in marination during making of native chicken adobo. As shown in the table, f-value of **14.44** is greater than the critical value of **5.14**. This indicates that there is a statistically significant difference among the groups being compared, and the f-value represents the ratio of the variance between groups to the variance within groups. A higher f-value suggests that the variability between group means is significantly greater than the variability within the groups. Alpha Level (0.05) The alpha level (significance level) of **0.05** is the threshold for determining whether the observed difference is due to chance. Since the F-value exceeds the critical value, the p-value associated with this result is less than **0.05**. Therefore, we reject the null hypothesis (H_0), this data implied that there is a significant difference to the length of time in marination during making of native chicken adobo, as based on the analysis of variance the evidence prove that there is at least one group mean is significantly different from the others. and there are the total sum of squares are 46.05, the degree of freedom are 8, and the mean square are 20.53. The findings revealed that there is a significant difference to the length of time in marination of native chicken adobo at hour, b. 3 hours, c. 6 hours, the findings reveal that the native chicken adobo are more tender, juicy and good appearance based on how long the length of time of marination.

SUMMARY, CONCLUSION AND RECOMMENDATIONS

This chapter presents the summary of findings, conclusions and recommendations of this study on the effect of marinating the meat of native chicken adobo in different length of time.

Summary of Findings

Based on the responses of 30 respondents there is an effect of marination on native chicken adobo through different length of time: a. 0 hours, b 3 hours c. hours, to which the effects of marination on the native chicken adobo, have different effects over the different lengths of time. The Grand Mean of each length of time and sensory classification is **3.13** with a description AGREE, which further implied that there is an effect of marination on native chicken adobo through different length of time.

The respondents have agreed that different lengths of time of marination of native chicken adobo can affect and lead the different sensory classification, and the grand mean of the following sensory classifications are **3.45** with a description AGREE, which further implied that 3–6 hours length of time of marination appears optimal for native chicken adobo.

For the significant difference data implied that there is a significant difference to the length of time in marination during making of native chicken adobo, as based on the analysis of variance the evidence prove that there is at least one group mean is significantly different from the others.

Conclusion

As based on the findings the researchers concluded; Questionnaire are employed to thirty (30) 4th year BS Agriculture major in animal science students. To gather the data necessary in this study, SPSS(Statistical Package for Social Science) particularly frequency and percentage to identify the demographic profile of the respondents, Weighted Mean have and One Way Analysis of Variance are employed.

The effect of effect of marination on native chicken adobo through different length of time: a. 0 hours, b 3 hours c. hours, are significantly affect the tenderness, juiciness and appearance of the chicken adobo. The findings implied for the marination over the different length of time can affect the tenderness, juiciness and general acceptability of native chicken adobo which 3–6 hours length of time of marination appears optimal for native chicken adobo to ensures a balance between flavor penetration, tenderness, and juiciness without risking textural degradation

As for the significant difference, since the f-value (14.44) is higher than the critical value (5.14) and the p-value is below 0.05, there is enough evidence to conclude that at least one group mean is significantly different from

the others, therefore the researchers reject the null hypothesis, which means there is a significant difference to the length of time in marination during making of native chicken adobo.

Recommendations

The following recommendations are recommended for the following based on the findings of this study:

Agriculture Students. Analyzing this study may served as a guide and recommendations to start a business with poultry production, the students may gain insights about the significance of native products, they would also gain comprehensive understanding about native poultry products if they start the same particular business.

Eatery Business Owners. Giving an importance to native chicken adobo products may serve as a valuable insights to determine, how special the native chicken with the adobo recipe with a certain amount of time of marination.

Future Researcher. Utilizing this study as a secondary source of data is recommended to establish and conduct related study on the effect of marinating the meat of native chicken adobo in different length of time.

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