

PREPARATION OF ROYAL ICING AND CUP CAKE USING
KAONG SYRUP AS SWEETENER AND DRAGON
FRUIT PIGMENT AS FOOD COLOR

THESIS

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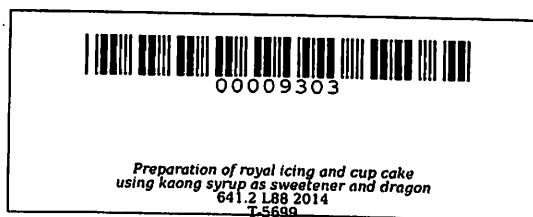
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**PREPARATION OF ROYAL ICING AND CUP CAKE USING KAONG SYRUP
AS SWEETENER AND DRAGON FRUIT PIGMENT AS FOOD COLOR**

**Undergraduate Thesis
Submitted to the Faculty of the
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**In partial fulfillment
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Bachelor of Science in Food Technology**



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ABSTRACT

LOPEZ, MARK STEVEN G. Preparation of Royal Icing and Cupcake using Kaong Syrup as Sweetener and Dragon Fruit Pigment as Food Color. Undergraduate Thesis. Bachelor of Science in Food Technology. Cavite State University, Indang, Cavite, April 2014. Adviser: Mrs Aitee Janelle E. Reterta.

A study entitled, Preparation of Royal Icing and Cupcakes using Kaong Syrup as Sweetener and Dragon Fruit Pigment as Food Color, was conducted at the Food Processing Laboratory, Institute of Food Science and Technology, Cavite State University, Indang, Cavite from January to March 2014. This study generally aimed to develop royal icing and cupcake with sugar palm syrup and Dragon fruit pigment.

Three types of syrup with different soluble solids were used to represent treatments in the preparation of royal icing: T₁, 55°Brix syrup, T₂, 65°Brix syrup. And T₃, 75°Brix. Three concentrations of dragon fruit pigments were used as treatments in the preparation of cupcake: T₁, 2tsp, T₂, 4tsp, and T₃, tsp.

Syrup with 75°Brix was found to be most acceptable. Hard royal icing which 300ml syrup of 75°Brix syrup made the sample more acceptable.

Twelve milliliters dragon fruit color was found to be the most acceptable colorant for cupcake. The dragon fruit pigment gave the cupcake a carnation pink color which was evaluated to be highly acceptable by consumer panel.

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INTRODUCTION

There are different hindrances ahead for the people who are dessert lovers, including the health awareness of increasing general population of adult and the development of healthier lifestyle of each individual. Cases of diabetics and other blood sugar related disease are very common and alarming in different countries including the Philippines. Development of food products which are low in Carbohydrates, fats and low in Glycemic Index (GI) are essential.

Under the recent study on the Development of low GI Palm sugar Program, of the department of Science and Technology (DOST) found that the kaong sugar sap contains 40 GI value, five points higher than coco sap sugar.