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**PRESERVATION AND STORAGE LIFE
OF PITTED RAMBUTAN**

A Research Study

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PRESERVATION AND STORAGE LIFE OF PITTED RAMBUTAN
(Nephelium lappaceum)

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*Preservation and storage life of pitted
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ABSTRACT

CUENO, ARMIN S., GUEVARRA, RAESSEY KAY P., MANGUIAT, JOANNA KAREN A., TIBAYAN, JENNIFER L., Applied Research III (General Science Curriculum), Cavite State University, Indang, Cavite, March 2002 entitled; **"Preservation and Storage Life of Pitted Rambutan"**.

Adviser: Prof. Fe Dimero

This study entitled "Preservation and Storage Life of Pitted Rambutan" was conducted last August 2001 at the Food Processing Center of Cavite State University.

This study aimed to determine the possibility of making preserved pitted rambutan, to evaluate the sensory properties of each in terms of color, odor, flavor, general acceptability, and mouth feel, to identify the most acceptable method, and to determine the economic feasibility of the preserved pitted rambutan.

Five treatments were used in this study namely: T0- (rambutan and pure sugar), T1- (rambutan and 1 tsp. sodium benzoate), T2- (rambutan, 1 tsp. sodium benzoate and 1 tsp. citric acid), T3- (rambutan, 1 tsp. sodium benzoate and 1 tsp. sodium metabisulfide), and T4- (rambutan, 1 tsp. citric acid and 1 tsp. sodium metabisulfide). Each treatment was evaluated in terms of color, flavor, texture, mouthfeel, and general acceptability.

Based on the findings of the study, Treatment 2 which is composed of 1 tsp. sodium benzoate and 1 tsp. citric acid in terms of flavor with the life span of 4 weeks was the most acceptable.

Treatment 1 which is composed of 1 tsp sodium benzoate in terms of flavor, texture, color, and mouthfeel with the life span of 4 weeks was the most acceptable. Treatment 2 which is composed of 1 tsp. sodium benzoate and 1 tsp. citric

acid in terms of general acceptability with the life span of 6 weeks was the most acceptable.

TABLE OF CONTENT

	PAGE
APPROVAL SHEET.....	ii
BIOGRAPHICAL SKETCH.....	iii
ACKNOWLEDGEMENT.....	v
ABSTRACT.....	viii
LIST OF APPENDIX.....	x
LIST OF FIGURE.....	xi
LIST OF PLATES.....	xii
INTRODUCTION	
Statement of the Problem.....	3
Objectives of the Study	3
Importance of the Study.....	4
Scope and Limitation of the Study.....	5
Time and Place of the Study	5
REVIEW OF RELATED LITERATURE.....	6
METHODOLOGY	
Procurement of the Materials.....	9
Experimental Design and Treatments of the Study	10
Preparation of Materials.....	10
Data Collection	12

DISCUSSION OF RESULTS

Sensory Evaluation of Preserved Pitted Rambutan

Flavor	14
Texture	15
General Acceptability	16
Color	17
Mouthfeel	18

Storage Life Evaluation of the Preserved Pitted Rambutan

Flavor	19
Texture	20
General Acceptability	21
Color	22
Mouthfeel	23

SUMMARY, CONCLUSION AND RECOMMENDATION

Summary	24
Conclusion	24
Recommendation	25

LITERATURE CITED	26
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APPENDIX	27
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LIST OF APPENDIX

Appendix	PAGE
1 Score Sheet for Preserved Pitted Rambutan.....	28

LIST OF FIGURE

Figure	PAGE
1 Simplified Flow Chart for Pitted Rambutan.....	11

LIST OF FIGURE

Figure	PAGE
1 Simplified Flow Chart for Pitted Rambutan.....	11

LIST OF PLATES

PLATES	PAGE
1 General View of the Preservatives.....	30
2 Peeled Rambutan Fruits.....	31
3 Finished Products	32
4 The Panelist during Sensory Evaluation.....	33

PRESERVATION AND STORAGE LIFE OF PITTED RAMBUTAN (*Nephelium lappaceum*)

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1/ A research study presented to the Faculty of the Laboratory School, College of Education, Cavite State University, Indang, Cavite, in partial fulfillment of the requirement for graduation under the advisorship of Prof. Fe Dimero.

INTRODUCTION

Rambutan (*Nephelium lappaceum*) or "Hairy litchi" is a large evergreen tropical fruit tree, similar to litchi, with leaves compound of 5-7 pairs of oblong leaflets each 10 cm long, shining dark green. It has ten or twelve oval clusters, 5 cm long, crimson red and covered with soft fleshy tips. The outer covering is thin-leathery, easily torn-off, exposing the white juicy flesh. The delicious part of the fruit is the pulp. The flavor is somewhat acid like a grape.

Rambutan is native to Indonesia and Malaysia but has gained widespread popularity in the Philippines, Thailand, Indo-China, India, Sri Lanka, Australia and other tropical countries, even American tropic. Rambutan growing area has expanded in some part of the Philippines. In recent years, it has been commercially grown in Oriental Mindoro, Laguna, Bukidnon, and Davao, and as a backyard fruit in many other places.

Food preservation makes it possible to restore perishable foods for future use without spoiling. It stabilizes prices by equalizing the food supply. It lessens the number