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**COMPARATIVE STUDY OF VINEGAR FROM  
RICE WASH AND BANANA FEELINGS**

**RESEARCH STUDY**

**Applied Research IV**

**NANCY SANDOVAL MOJICA**

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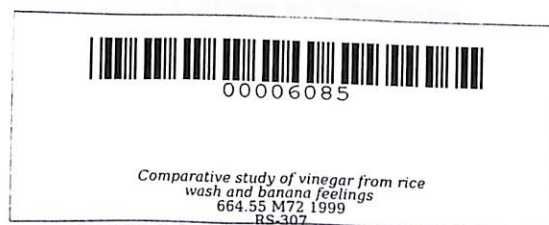
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**COMPARATIVE STUDY OF VINEGAR FROM  
RICE WASH AND BANANA PEELINGS**

A Research Study Submitted to the Faculty of the  
Laboratory School, College of Education of the  
Cavite State University

In Partial Fulfillment of the Requirements  
In Applied Research IV



**NANCY SANDOVAL MOJICA**

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## ABSTRACT

Mojica, Nancy S. ,Applied Research IV ( General Science Curriculum ), Cavite State University , Indang , Cavite "Comparative Study of Vinegar from Rice Wash and Banana Peelings."

Adviser: Mrs. Myleen P. Legaspi

The study entitled "Comparative Study of Vinegar from Rice Wash and Banana Peelings" was conducted to determine which of the two vinegar is more acceptable to the consumers. This study was conducted at # 137 Calumpang Cerca, Indang, Cavite from June to December 1998.

Statistical analysis used were qualitative and quantitative analysis. Analysis of Variance and Duncan's Multiple Range Test were used as statistical tools.

The rice wash and banana peelings were processed into vinegar. Both were subjected to four treatments. Treatment 1 used 2 cups of white sugar and 2 teaspoons of bread yeast. Treatment 2 used 3 cups of white sugar and 3 teaspoons of bread yeast. Treatment 3 used 2 cups of white sugar and 3 teaspoons of bread yeast and Treatment 4 used 3 cups of white sugar and 3 teaspoon of bread yeast.

Chemical analysis showed that vinegar produced from banana peelings have a higher pH value and titratable acid content than the vinegar produced from rice wash.

Findings revealed that the vinegar from rice wash showed a significant difference in terms of its taste and a highly significant difference in terms of its general acceptability.

On the other hand, vinegar from banana peelings showed no significant difference among samples in terms of their aroma, taste, color and general acceptability. It only proved that the vinegar produced from banana peelings is more acceptable than the vinegar produced from the rice wash.

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# COMPARATIVE STUDY OF VINEGAR FROM RICE WASH AND BANANA PEELINGS

By

Nancy S. Mojica

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A research work submitted to the faculty of the Laboratory School, College of Education, Cavite State University, Indang, Cavite in partial fulfillment of the requirements in Applied Research IV. Prepared under the supervision of Mrs. Myleen P. Legaspi.

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## INTRODUCTION

Vinegar is an acidic liquid obtained from the fermentation of alcohol. It is derived from the French word "Vinaigre" ( from vin "wine" plus aigre "sour " or "sharp") which means sour wine.

Vinegar differs depending on the raw materials used in each processing. Wine vinegar produced in grape growing regions are used for salad dressings and relishes and may be reddish or white, depending on the wine used in the fermentation process. Tarragon vinegar has the distinctive flavor of the herb. Malt vinegar which is popular in Great Britain, is known for its quality. White vinegar which is also called distilled vinegar is made from industrial alcohol; it is often used as preservative or in mayonnaise because of its less distinctive flavor and clear, untinged appearance.

Vinegar is generally used as a condiment and preservatives. It may also be used as an ingredient of sweet and sour sauces for meat and vegetable dishes, as a minor