

AGUINALDO BLEND 3-IN-1 INSTANT COFFEE WITH KAONG  
BROWN SUGAR AS SWEETENER

THESIS

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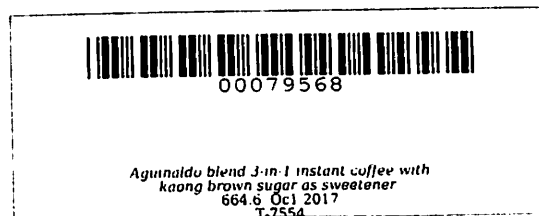
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May 2017

**AGUINALDO BLEND 3-IN-1 INSTANT COFFEE WITH KAONG  
BROWN SUGAR AS SWEETENER**

Undergraduate Thesis  
Submitted to the Faculty of the  
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## **ABSTRACT**

**OCFEMIA, PRINCESS B. Aguinaldo blend 3-in-1 Instant Coffee with Kaong brown Sugar as Sweetener.** Undergraduate Thesis. Bachelor of Science in Food Technology, Cavite State University, Indang Cavite. May 2017. Adviser: Ms. Una Grace Dollete.

This study was conducted to produce Aguinaldo blend 3-in-1 Instant Coffee with Kaong brown Sugar as Sweetener. Specifically, the study aims to determine the physico-chemical properties of Aguinaldo blend 3-in-1 instant coffee with kaong brown sugar as sweetener, evaluate the sensory properties of Aguinaldo blend 3-in-1 instant coffee with kaong brown sugar as sweetener, Determine the acceptability of Aguinaldo blend 3-in-1 instant coffee with kaong brown sugar as sweetener and determine the unit cost of Aguinaldo blend 3-in-1 instant coffee with kaong brown sugar as sweetener.

The process flow developed for Aguinaldo blend 3-in-1 instant coffee with kaong brown sugar as sweetener involved the following steps with two phases: First phase was for the coffee powder production of Aguinaldo blend coffee were extraction and spray drying was done. Second phase, was for the formulation of Aguinaldo blend 3-in-1 instant coffee.

Physico-chemical properties of 3-in-1 instant coffee which include solubility of 3-in-1 instant coffee determined by using sediment test procedures as the average result is 98.45% soluble, ph value of 3-in-1 instant coffee which is very neutral at 7.11, total soluble solid that had no changes at 11 Brix ,Titrable acidity which only had .64% of quinic acid, color had a range of 50 and for turbidity was 100.

Sensory properties of 3-in-1 instant coffee, based on the result of analysis of each treatment, sweetness and off-flavor rated as not significantly different with each other while color, flavor, aroma, bitterness and general acceptability was highly significantly difference.

3-in-1 instant coffee was formulated using Aguinaldo blend coffee, non-dairy creamer and kaong brown sugar differ only in the amount of kaong brown sugar but constant in the amount of Aguinaldo blend coffee and non-dairy creamer.

3-in-1 instant coffee rates fifty six percent as highly acceptable, forty two percent moderately acceptable and two percent acceptable.

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**PRINCESS B. OCFEMIA**

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## **INTRODUCTION**

Coffee is the most popular drink worldwide with over 400 billion cups consumed each year, approximately 1.4 billion cups of coffee a day worldwide according to the latest coffee statistics from the international coffee organization (ICO, 2015). In the Philippines, Filipino consume 21,600,000 cups of coffee a day, that's 900,000 cups an hour, 15,000 cups per minute and 250 cups a second (Bayangos,2013). It contains the greatest amount of caffeine for at least 27-173 milligrams equivalent to 8 oz which stimulates the brain (Keurig, 2014).

Aguinaldo blend coffee was first introduced on January 2013. It is a premium coffee that is expertly roasted and blended. It is the combination of four varieties of coffee such as Robusta, Liberica, Excelsa and Arabica. However, availability of it is only