

**EFFECT OF PULP FREEZING ON THE QUALITY OF
SOURSOP (*Annona muricata* Linn) CONCENTRATE**

RESEARCH STUDY

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CAVITE STATE UNIVERSITY
Indang, Cavite

March 2000

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(*Annona muricata* Linn) CONCENTRATE**

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

In partial fulfillment of the
requirements for graduation



*Effect of pulp freezing on the quality of
soursop (Annona muricata Linn) concentrate*
634.41 E13 2000
RS-755

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March 2000

ABSTRACT

De la Cruz, Reynan G., Mojica Caroline L., Sierra, Divina Gracia E., Victolero Brywyn Ryan Q., Applied Research III, Cavite State University, College of Education, Laboratory School, Indang, Cavite, March 2000 "Effect of Pulp Freezing on the Quality of Soursop Concentrate".

Advisers: Prof. Fe. Dimero
: Prof. Dulce Ramos

The study entitled "Effect of Pulp Freezing on the Quality of Soursop Concentrate", was conducted to prepare soursop concentrate from frozen pulp, to compare soursop concentrate made from frozen pulp with soursop concentrate made from fresh pulp in terms of color, flavor, odor and general acceptability and to determine the product acceptability.

Freezing of pulp for 8 days generally gave better quality guayabano concentrate as compared to other frozen samples.

Generally, intensity of browning decreased as freezing time is increased. Soursop odor and flavor were intensified as freezing time was increased.

In terms of general acceptability, the unfrozen sample appeared to be significantly more acceptable than the frozen samples.

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A Research study, presented to the faculty of the Laboratory School College of Education, Cavite State University Indang, Cavite in Partial Fulfillment of the requirements for graduation, prepared under the supervision of Mrs. Fe Dimero and Mrs. Dulce Ramos.

INTRODUCTION

Soursop, (*Annona muricata* Linn) locally known as *guayabano* is famous for its white cottony pulp. The flesh or pulp is creamy white in color and has the texture of "juicy candy floss" interlaced with black seeds. The taste is not as sour as the name suggests, but sweet and musky. It is excellent for making refreshing drinks, sherberts and flavoring or topping for ice cream.

Fresh fruits, when harvested, continue to undergo changes which can cause spoilage and deterioration. One of the more common methods of preserving fresh fruit is by freezing. Freezing is a quick and convenient way to preserve fruit. Freezing temperatures solidify the fruit and render enzymes inactive such that most physiological processes such as ripening will be inactivated. Freezing however, may give unfavorable effect to the processed fruit. In this study, the effect of soursop pulp freezing on the quality of soursop concentrate was evaluated.