

MICRO-SCALE PRODUCTION OF HERB-FLAVORED
SEÑORITA BANANA KETCHUP

THESIS

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**MICROSCALE PRODUCTION OF HERB-FLAVORED
SEÑORITA BANANA KETCHUP**

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ABSTRACT

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The study was conducted to determine the suitability of rosemary, sweet basil, and tarragon as flavoring for banana ketchup. Specifically, it aimed to describe the process in the production of herb-flavored 'Señorita' banana ketchup; determine physico-chemical properties of herb-flavored banana ketchup; determine the consumer acceptability through sensory properties; determine the consumer repeat buying response of herb-flavored banana ketchup; and analyze production cost and return.

Sensory consumer acceptability and survey results showed that the sweet basil-flavored banana ketchup was characterized as dark red to brick red in color, has moderately desirable aroma, very good herb flavor, moderately imperceptible after taste, moderately viscous, slightly sour, sweet, and spicy.

Likewise, rosemary-flavored banana ketchup has brick red to red color, moderately desirable aroma, very good herb flavor, imperceptible after taste, moderately viscous, slightly sour, sweet, slightly spicy, and moderately acceptable.

The tarragon-flavored banana ketchup was characterized as red to brick red in color, desirable to moderately desirable aroma, very good herb flavor, moderately imperceptible after taste, slightly viscous, slightly sour, sweet, and moderately acceptable.

All the herbs used as flavor for banana ketchup was acceptable. Friedman test showed that there were significant differences among the flavor used. More than half of

the consumer liked tarragon-flavored banana ketchup. Likewise, there was a high number of respondents who liked the sweet basil. However, rosemary-flavored banana ketchup was slightly accepted.

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MICROSCALE PRODUCTION OF HERB-FLAVORED SEÑORITA BANANA KETCHUP

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INTRODUCTION

Banana ketchup is a staple Filipino dipping sauce that is utilized as a part of a wide variety of dishes like omelets (*torta*), franks, burgers, fries, fish, and different meats. A lot of Filipino dishes are best eaten with this flavorful condiment (Food from the Philippines: Banana Ketchup, 2012).

During the World War II, there had been a severe shortage of tomatoes but there was a surplus of banana produce. Maria Y. Orosa, a Filipino food technologist, formulated the recipe of banana ketchup. The scarcity of tomatoes brought on the decreased tomato sauce production. Bananas were utilized as an alternative using the same ingredients to make the sauce. Red coloring was used to replicate the look and taste of the tomato sauce (Goguingco, 2005).

Señorita (*Musa acuminata*) is one of the smallest-sized varieties of banana grown in the Philippines. In countries where this banana is native, it is exceptionally valued for