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PACKAGING AND SHELF-LIFE STUDIES  
FOR AGUINALDO COFFEE BLEND

*RESEARCH STUDY*

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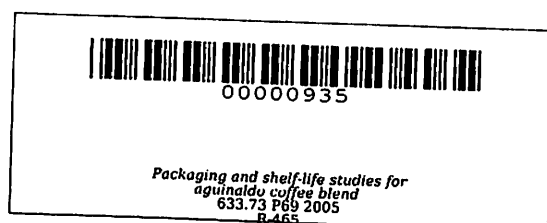
CAVITE STATE UNIVERSITY  
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**PACKAGING AND SHELF-LIFE STUDIES**  
**FOR AGUINALDO COFFEE BLEND**

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

**In partial fulfillment  
of the requirement for  
graduation**



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## ABSTRACT

**PLANTIG, LIEL MA. THERESA LOPEZ, RICAFORT, ALLAN CRIS DEMETILLO, RODIL, SHARRY LONTOC.** Science High School College of Education Cavite State University Indang, Cavite. April 2005. **“Packaging and Shelf-life Studies for Aguinaldo Coffee Blend.”** Adviser: Prof. Fe N. Dimero

This study was conducted to select a packaging material that would best prolong the shelf-life of Aguinaldo Coffee Blend. Specifically, the study aimed to: identify changes in product properties of Aguinaldo Blend packed in foil, polypropylene, tin can and glass jar on storage; and select the best packaging material for Aguinaldo Blend based on the physical and sensory properties of the Aguinaldo Coffee Blend.

The study used Cavite State University (CvSU)-developed Aguinaldo Blend. There were four packaging materials namely, polypropylene, laminated foil, glass jar and tin can filled with 200 g of coffee and stored in the same roomtemperature. Initial sampling was conducted right after packaging and destructive sampling was done every seven days (one week) for two months.

Screening and training of panelists were done to minimize bias and deviation in analysis. Ten (10) trained panelists were selected from among 50 respondents based on their health conditions, ability to perceive sensory stimuli, willingness and availability in evaluating the coffee samples.

Results of the sensory evaluation showed no significant differences among the treatments. This shows that each packaging material did not affect Aguinaldo Blend's cupping quality on storage for two months.

## TABLE OF CONTENTS

	Page No.
APPROVAL SHEET.....	ii
BIOGRAPHICAL SKETCH.....	iii
ACKNOWLEDGMENT.....	v
ABSTRACT.....	viii
TABLE OF CONTENTS .....	ix
LIST OF TABLES.....	xii
LIST OF APPENDICES.....	xiii
LIST OF APPENDIX TABLES.....	xiv
LIST OF FIGURES.....	xix
INTRODUCTION.....	1
Statement of the Problem.....	2
Objectives of the Study.....	2
Importance of the Study.....	2
Scope and Limitation of the Study.....	3
Time and Place of the Study.....	3
Operational Definition of Terms.....	4
REVIEW OF RELATED LITERATURE.....	5
Roasting.....	5
The Roasting Process.....	5
Barako Coffee.....	7



Changes in Coffee Flavor with Aging.....	7
Packaging Requirements.....	8
Plastics.....	9
Flexibles.....	10
Polypropylene.....	11
Foil.....	12
Glass Containers.....	12
Types of Glass Containers.....	13
Metal Cans.....	14
Can Sizes.....	14
METHODOLOGY.....	15
Materials and Equipment.....	15
Gathering of Raw Materials.....	15
Packaging.....	15
Storage and Sampling.....	16
Training of the Panelists for the Taste Test.....	16
Choosing the Panelists to be Trained.....	17
Actual Training.....	17
Choosing the 10 Trained Panelists for the Sensory Evaluation	18
Sensory Evaluation.....	18
Evaluation of the Coffee in each Packaging Material.....	18
Data Gathering.....	19
Statistical Analysis.....	19

Selection of the Best Packaging Material..... 20

DISCUSSION OF RESULTS..... 21

    Polypropylene..... 21

    Laminated Foil..... 23

    Glass Jar..... 24

    Tin Can..... 26

    Comparison of the Packaging Materials..... 27

    Shelf-life Evaluation..... 28

SUMMARY, CONCLUSION AND RECOMMENDATION..... 29

LITERATURE CITED..... 32

APPENDICES..... 33

APPENDIX TABLES..... 43

FIGURES..... 60

## LIST OF TABLES

Tables	Page No.
1      Mean Scores for Cup Quality Evaluation of Aguinaldo Coffee Blend Packed in Polypropylene Bags During Storage.....	23
2      Mean Scores for Cup Quality Evaluation of Aguinaldo Coffee Blend Packed in Laminated Foil During Storage.....	24
3      Mean Scores for Cup Quality Evaluation of Aguinaldo Coffee Blend Packed in Glass Jar During Storage.....	25
4      Mean Scores for Cup Quality Evaluation of Aguinaldo Coffee Blend Packed in Tin Can During Storage.....	26
5      Mean Scores for Cup Quality Evaluation of Aguinaldo Coffee Blend Packed in Different Packaging Media After Eight Weeks of Storage.....	27

## **LIST OF APPENDICES**

<b>Appendix</b>		<b>Page No.</b>
A	Survey Questionnaire for Selection of Panelists	34
B	Screening of the Panelists to be Trained	35
C	Score Sheet for Coffee Evaluation	39
D	International Standard Cupping Ratings using 100-point Cupping System	40
E	International Standard Cupping Procedure	42



## LIST OF APPENDIX TABLE

Appendix Table	Page No.
a.1 Friedman Two Way Test – sensory scores for dry fragrance of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	43
a.2 Friedman Two Way Test – sensory scores for wet aroma of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	43
a.3 Friedman Two Way Test – sensory scores for body of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	44
a.4 Friedman Two Way Test – sensory scores for acidity of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	44
a.5 Friedman Two Way Test – sensory scores for flavor of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	45
a.6 Friedman Two Way Test – sensory scores for after taste of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	45
a.7 Friedman Two Way Test – over all scores of cup quality evaluation of Aguinaldo Blend packed in polypropylene bags	46

b.1	Friedman Two Way Test – sensory scores for dry fragrance of cup quality evaluation of Aguinaldo Blend packed in laminated foils	46
b.2	Friedman Two Way Test – sensory scores for wet aroma of cup quality evaluation of Aguinaldo Blend packed in laminated foils	47
b.3	Friedman Two Way Test – sensory scores for body of cup quality evaluation of Aguinaldo Blend packed in laminated foils	47
b.4	Friedman Two Way Test – sensory scores for acidity of cup quality evaluation of Aguinaldo Blend packed in laminated foils	48
b.5	Friedman Two Way Test – sensory scores for flavor of cup quality evaluation of Aguinaldo Blend packed in laminated foils	48
b.6	Friedman Two Way Test – sensory scores for after taste of cup quality evaluation of Aguinaldo Blend packed in laminated foils	49
b.7	Friedman Two Way Test – over all scores of cup quality evaluation of Aguinaldo Blend packed in laminated foils	49
c.1	Friedman Two Way Test – sensory scores for dry fragrance of cup quality evaluation of	

	Aguinaldo Blend packed in glass jars	50
c.2	Friedman Two Way Test – sensory scores for wet aroma of cup quality evaluation of Aguinaldo Blend packed in glass jars	50
c.3	Friedman Two Way Test – sensory scores for body of cup quality evaluation of Aguinaldo Blend packed in glass jars	51
c.4	Friedman Two Way Test – sensory scores for acidity of cup quality evaluation of Aguinaldo Blend packed in glass jars	51
c.5	Friedman Two Way Test – sensory scores for flavor of cup quality evaluation of Aguinaldo Blend packed in glass jars	52
c.6	Friedman Two Way Test – sensory scores for after taste of cup quality evaluation of Aguinaldo Blend packed in glass jars	52
c.7	Friedman Two Way Test – over all scores of cup quality evaluation of Aguinaldo Blend packed in glass jars	53
d.1	Friedman Two Way Test – sensory scores for dry fragrance of cup quality evaluation of Aguinaldo Blend packed in tin cans	53
d.2	Friedman Two Way Test – sensory scores	

	for wet aroma of cup quality evaluation of	
	Aguinaldo Blend packed in tin cans	54
d.3	Friedman Two Way Test – sensory scores	
	for body of cup quality evaluation of	
	Aguinaldo Blend packed in tin cans	54
d.4	Friedman Two Way Test – sensory scores	
	for acidity of cup quality evaluation of	
	Aguinaldo Blend packed in tin cans	55
d.5	Friedman Two Way Test – sensory scores	
	for flavor of cup quality evaluation of	
	Aguinaldo Blend packed in tin cans	55
d.6	Friedman Two Way Test – sensory scores	
	for after taste of cup quality evaluation of	56
	Aguinaldo Blend packed in tin cans	
d.7	Friedman Two Way Test – over all scores of cup	
	quality evaluation of Aguinaldo Blend packed	
	in tin cans	56
e.1	Friedman Two Way Test – sensory scores for dry	
	fragrance of cup quality evaluation of Aguinaldo	
	Blend packed in different packaging medium during	
	8 <sup>th</sup> week of storage	57
e.2	Friedman Two Way Test – sensory scores for wet	
	aroma of cup quality evaluation of Aguinaldo Blend	

	packed in different packaging medium during 8 <sup>th</sup> week of storage	57
e.3	Friedman Two Way Test – sensory scores for body of cup quality evaluation of Aguinaldo Blend packed in different packaging medium during 8 <sup>th</sup> week of storage	57
e.4	Friedman Two Way Test – sensory scores for acidity of cup quality evaluation of Aguinaldo Blend packed in different packaging medium during 8 <sup>th</sup> week of storage	58
e.5	Friedman Two Way Test – sensory scores for flavor of cup quality evaluation of Aguinaldo Blend packed in different packaging medium during 8 <sup>th</sup> week of storage	58
e.6	Friedman Two Way Test – sensory scores for after taste of cup quality evaluation of Aguinaldo Blend packed in different packaging medium during 8 <sup>th</sup> week of storage	58
e.7	Friedman Two Way Test – over all scores of cup quality evaluation of Aguinaldo Blend packed in different packaging medium during 8 <sup>th</sup> week of storage	59

## LIST OF FIGURES

Figure No.		Page No.
1	Weighing of the Samples	61
2	Aguinaldo Coffee Blend packed in polypropylene bag	62
3	Aguinaldo Coffee Blend packed in laminated foil	63
4	Aguinaldo Coffee Blend packed in glass jar	64
5	Aguinaldo Coffee Blend packed in tin can	65
6	Aguinaldo Coffee Blend packed in four different packaging media	66
7	Initial evaluation of the Aguinaldo Coffee Blend	67
8	Sensory Evaluation	68
9	Sensory Evaluation	69

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A research report presented to the faculty of the Science High School, College of Education, Cavite State University, Indang, Cavite, in partial fulfillment of the requirements for Graduation under the supervision of Prof. Fe N. Dimero

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## **INTRODUCTION**

Coffee blends, no matter how acceptable when freshly blended, tend to undergo changes in quality during storage, specifically when the properties of packaging materials are not capable of preserving product quality. Three classes of packaging materials are used for coffee: flexibles (plastic, paper or foil), metal and glass. If not properly packed, the coffee aroma will tend to become flat to sharply rancid with time (Sivets, 1989).

Aguinaldo Coffee Blend is a premium coffee that is expertly blended by Cavite State University from Barako (Excelsa and Liberica), Robusta and Arabica beans. At present, packaging materials for Aguinaldo Blend are yet to be evaluated and tested to determine if its content could withstand deteriorative changes for a long period of time. In this study, the shelf life of Aguinaldo Coffee Blend in four different packaging materials, laminated foil, tin can, glass jar and polypropylene bag, were evaluated.