

PRODUCTION OF BROWN SUGAR AND VINEGAR FROM
SUGAR PALM SAP AT THE SUGAR PALM RESEARCH,
INFORMATION AND TRADE CENTER (SPRINT),
CAVITE STATE UNIVERSITY

Plant Practice

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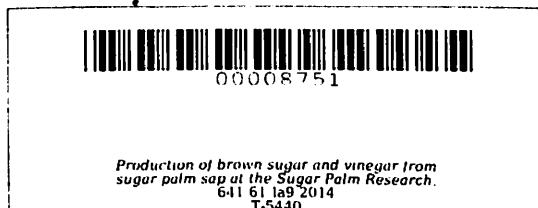
Indang, Cavite

April 2014

**PRODUCTION OF BROWN SUGAR AND VINEGAR FROM SUGAR PALM SAP
AT THE SUGAR PALM RESEARCH, INFORMATION AND TRADE
CENTER (SPRINT), CAVITE STATE UNIVERSITY**

Plant Practice Report
Submitted to the Faculty of the
College of Agriculture, Forestry, Environment, and Natural Resources
Cavite State University
Indang, Cavite

In partial fulfillment
of the requirements for the degree
Bachelor of Science in Food Technology



KARINA LAVRONLAN

April 2014

ABSTRACT

IAVRONLAN, KARINA. Production of Brown Sugar and Vinegar from Sugar Palm Sap at the Sugar Palm Research, Information and Trade Center (SPRINT), Cavite State University. Plant Practice. Bachelor of Science in Food Technology, Cavite State University, Indang, Cavite. April 2014. Adviser: Mrs. Aitee Janelle E. Reterta.

A plant practice was conducted at the Sugar Palm Research, Information and Trade (SPRINT) Center at Cavite State University, Indang, Cavite from the month of January to March 2014.

During the internship, the student trainee developed skills in inspection and evaluation of raw materials; acquired hands- on experiences in the production of brown sugar and vinegar from sugar palm; observe production activities of brown sugar and vinegar; developed proper working attitude and social interaction with others.

Importance of documentation was taught to the student. The student trainee also observed and made recommendations for future improvement in the production of brown sugar and vinegar.

The skills, knowledge and traits acquired during the training would prepare the student for her future career as food technologist.

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Karina Iavronlan

Plant practice report submitted to the faculty of the Institute of Food Science and Technology, College of Agriculture, Forestry, Environment and Natural Resources, Cavite State University (CvSU). In partial fulfillment of the requirements for graduation with degree of Bachelor of Science in Food technology with Contribution No. _____. Prepared under the supervision of Mrs. Aitee Janelle E. Reterta

INTRODUCTION

The Sugar Palm Research, Information and Trade (SPRINT) Center serves as the main core of the University RDE program implementation for sugar palm that seeks to develop a sustainable, equitable and environment-friendly sugar palm industry in Indang, Cavite and nearby communities for the improvement of the quality life of its various stakeholders and the maintenance of ecological balance in the municipality's riparian ecosystem.

The need to resuscitate the *kaong* industry in Indang, serves as an inspiration for the creation of a team of faculty researchers representing different disciplines. The group was responsible in coming up with the CvSU Research, Development and Extension Program and Agenda. The said document took into consideration the numerous ecological, economic and cultural importance of sugar palm, which was reported to be most abundantly growing in Indang, Cavite; and the crop's potential for development.