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IDENTIFICATION AND ACCEPTABILITY OF HERB-
INFUSED GELATIN (*Arundo donax*) VINEGAR

Research Study

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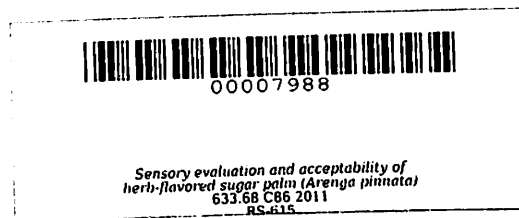
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**^αSENSORY EVALUATION AND ACCEPTABILITY OF HERB-FLAVORED
SUGAR PALM (*Arenga pinnata*) VINEGAR**

**A Research Study 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**



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ABSTRACT

CRIZALDO, ART JOHN R. and ILOG, SHANDY MHAR R. Sensory Evaluation and Acceptability of Herb-Flavored Sugar Palm (*Arenga pinnata*) Vinegar. Research Study. Science High School, College of Education, Cavite State University, Indang, Cavite. April 2011. Adviser: Dr Analita M. Magsino

A study was conducted to produce vinegar variants with different herb flavors. The study aimed to: a) determine the best steeping duration for the production of herb-flavored vinegar using one week, two weeks and three weeks steeping period which served as treatments; b) determine the sensory qualities of the herb-flavored sugar palm vinegar, namely: aroma, clarity, taste, herbal flavor and general acceptability; and c) determine the level of consumer acceptability of the herb-flavored sugar palm vinegar.

Four different types of herbs were used in the study namely: Chives, Mint, Oregano and Basil. Ten randomly selected CvSU students and instructors evaluated the finished products according to aroma, clarity, taste, herbal flavor and general acceptability. The data gathered were collected, tabulated and analyzed using Analysis of Variance (ANOVA). This process determined the best steeping period for the production of the herb flavored sugar palm and the sensory qualities of the herb flavored sugar palm vinegar. The best steeping period was three weeks because it ranked higher in three sensory qualities compared to the other two treatments.

Different herb flavored vinegar steeped for three weeks period were evaluated for consumer acceptability by 50 randomly selected CvSU students and instructors. The data were collected, tabulated and analyzed using Friedman Test. This process determined that

herb flavored sugar palm vinegar yielded high consumer acceptability in the following order: Chives - Mint - Oregano - Basil.

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A research study presented to the faculty of Science High School, College of Education, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for graduation with Contribution No. SHS-2011-. Prepared under the supervision of Dr. Analita M. Magsino.

INTRODUCTION

Sugar palm is popularly known as kaong (*Arenga pinnata*). Although considered as minor forest species, it provides food products: the sweet sugar palm gel and vinegar. These products have great potential for export. Sugar palm gel is a very popular ingredient for salad and can be eaten alone as dessert, while sugar palm vinegar is processed from the sweet sap. The sugar palm vinegar is becoming popular especially in Indang, Cavite, where the palms abundantly grow. Sugar palm vinegar is classified as one of the best because the processing method used by the local manufacturer is similar to that for a brand of worldwide popularity. This study aimed to develop the product by adding herb flavors to the sugar palm vinegar.