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*PRODUCTION OF WINE FROM DIFFERENT  
VARIETIES OF ONION*

*Research Study*

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**PRODUCTION OF WINE FROM DIFFERENT  
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A Research Study Presented to the Faculty of  
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*Production of wine from different  
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## ABSTRACT

**BOA, PATRICK R., RODIS, HARRIET KIM ANH BULSECO. Production of Wine from Different Varieties of Onion .** Research study. (General Science Curriculum). Science High School , College of Education, Cavite State University, Indang, Cavite, March 2010. Adviser: Mr. Renato T. Agdalpen

The study was conducted in Indang, Cavite. It aimed to produce wine from different varieties of onion; to determine the quality of onion wine in terms of aroma, flavor, clarity, and color; to determine the degree of acceptability of wine made from onion terms of aroma, flavor, clarity, and color; to determine the variety of onion that produced the best wine in terms of aroma, flavor, clarity, color, and general acceptability; and finally, to determine if there is a significant difference in the quality and acceptability of onion wine made from red onion, white onion and spring onion.

The data collected were analyzed using one way ANOVA (Analysis of Variance). Significant results were further subjected to Duncan's Multiple Range Test for comparison of the mean.

Based on the data gathered, results showed that wine produced from white onion (V2) is the most acceptable variety of onion in terms of quality and acceptability as rated by the wine experts. Thus, it was then subjected to consumer acceptability which shows that V2, which was made from white onion, is still acceptable in terms of aroma, flavor, clarity and general acceptability. V3 is said to be acceptable while V1 is the least acceptable variety.

## TABLE OF CONTENTS

	<b>Page</b>
<b>APPROVAL SHEET</b> .....	ii
<b>BIOGRAPHICAL DATA</b> .....	iii
<b>ACKNOWLEDGEMENT</b> .....	iv
<b>ABSTRACT</b> .....	viii
<b>LIST OF TABLES</b> .....	xi
<b>LIST OF APPENDICES</b> .....	xii
<b>LIST OF PLATES</b> .....	xiii
<b>INTRODUCTION</b> .....	1
Statements of the Problem .....	3
Objectives of the Study .....	3
Importance of the Study .....	4
Scope and Limitations of the Study .....	4
Definition of Terms .....	5
<b>REVIEW OF RELATED LITERATURE</b> .....	6
<b>METHODOLOGY</b> .....	15
Materials .....	15
Methods .....	15
Methods of Analysis .....	18
<b>RESULTS AND DISCUSSION</b> .....	20
Sensory property of onion wine in terms of aroma as rated by experts.....	21

Sensory property of onion wine in terms of flavor as rated by experts.....	21
Sensory property of onion wine in terms of clarity as rated by experts.....	22
Sensory property of onion wine in terms of color as rated by experts.....	23
General acceptability of onion wine as rated by experts.....	23
Sensory properties of the best wine (V2) as rated by the consumers . . .	24
General acceptability of the best wine (V2) as rated by the consumers	25
<b>SUMMARY, CONCLUSIONS AND RECOMMENDATIONS</b> .....	26
Summary .....	26
Conclusions .....	27
Recommendations .....	28
<b>LITERATURE CITED</b> .....	29
<b>APPENDICES</b> .....	30
<b>PLATES</b> .....	36

## LISTS OF TABLES

<b>Table</b>		<b>Page</b>
1	Sensory property of the produced onion wine according to aroma .....	21
2	Sensory property of the produced onion wine according to flavor .....	22
3	Sensory property of the produced onion wine according to clarity .....	22
4	Sensory property of the produced onion wine according to color .....	23
5	General acceptability of the produced onion wine.....	24
6	Sensory properties of the best wine (V2) as rated by the consumers .....	25
7	General acceptability of the produced onion wine according to aroma .....	25

## LISTS OF APPENDICES

<b>Table</b>		<b>Page</b>
A	Score Sheet for sensory properties for experts.....	31
B	Score Sheet for sensory properties for consumers.....	32
C	ANOVA Table.....	33
D	Duncan Multiple Range Test Table.....	35

## LISTS OF PLATES

Table		Page
1	Ingredients used in study.....	37
2	Sugar.....	38
3	Bottles used in the study.....	39
4	Chopped red onions.....	40
5	Chopped white onions.....	41
6	Activated Yeast.....	42
7	Straining of boiled red onions.....	43
8	Extracted red onion juice.....	44
9	Transferring of liquid.....	45

# PRODUCTION OF WINE FROM DIFFERENT VARIETIES OF ONION

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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-2010; Prepared under the supervision of Mr. Renato T. Agdalpen.

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## INTRODUCTION

With more lower-priced wines in the market and distribution channels opening up, wine has become more available and accessible to the Filipinos. There is no local production so all wine is imported. Most of the recent growth has been for New World wines but there is still a strong market for Old World wines which carry an air of sophistication and are usually consumed by more knowledgeable and affluent wine drinkers. Males are the traditional consumers of alcohol but marketers are now targeting women and young urban professionals in their campaigns as this demographic have been increasing its alcohol consumption. Most Filipino wine consumers are found in Manila and Cebu and wine distribution is concentrated here. Supermarkets and hypermarkets are providing more shelf space, albeit for lower-end wines, and specialty shops are increasing the number of wines on offer in the mid to premium range.

(Wineaustralia, 2010)

Onion is a term used for many plants in the genus *Allium*. It is known by its common name “onion” but used without qualifiers; it usually refers to *Allium cepa*. (Wikipedia, 2008)