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*PRODUCTION OF COFFEE TARTS FROM ARABICA
AND LIBERICA AND THEIR BLENDS*

Research Study

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RS621

RS 641.815 C86 2011

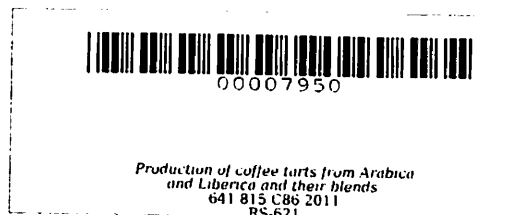
April 2011

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**PRODUCTION OF COFFEE TARTS FROM ARABICA AND LIBERICA
AND THEIR BLENDS**

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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April 2011

ABSTRACT

CRIZALDO, ADRIENNE BIANCA DOMINIQUE H., OLASO, KRIZZIA NIÑA C., VIDALLO, CZARINA VALERIE N. Production of Coffee Tarts from Arabica and Liberica and Their Blends A.Y. 2010-2011. A Research Study (General Science Curriculum). Science High School, College of Education, Cavite State University, Indang, Cavite. April 2011. Adviser: Dr. Myleen P. Legaspi.

The study was conducted at the Home Economics, Vocational and Technical Education Department (HEVTED), Technology and Home Economics Room (THE) and Science High School Chemistry Lab in Cavite State University. It aimed to determine the sensory properties of the coffee tart; to determine which treatment is the most acceptable for the coffee tart; and to determine the level of consumer's acceptability of the coffee tart. The coffee tarts were first evaluated by 15 experts from the HEVTED in order to determine the best treatment. Then the best treatment was tested by 100 respondents to evaluate its consumer acceptability.

The data collected from the sensory evaluation of the experts were analyzed using Friedman Test. Significant results were further computed to get the mean.

Based on the data gathered, the results showed that T₄ (25% Arabica and 75% Liberica) is the best treatment and was rated as an "acceptable" coffee tart in terms of its sensory properties and general acceptability as evaluated by the experts. Thus, it was then subjected to consumer acceptability and revealed that T₄ (25% Arabica and 75% Liberica) was perceived as "acceptable" in aroma, color, flavor, texture and general acceptability.

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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 with Contribution No. SHS 2011-018. Prepared under the supervision of Dr. Myleen P. Legaspi.

INTRODUCTION

Coffee is a brewed beverage prepared from roasted seeds, commonly called coffee beans of the coffee plant. They are seeds of coffee cherries that grow on trees in over 50 countries. Due to its caffeine content, coffee can have stimulating effect in humans. Today, coffee is one of the most popular beverages worldwide.

Coffee is known for its antioxidant properties. Antioxidants are chemical substances that convert free radicals to a harmless molecule by donating an electron to the free radical. Antioxidants neutralize free radicals before they can harm our bodies. Free radicals cause damage to our cells. Antioxidants serve as a source of electrons that can be provided to free radicals without damaging the cell components. In the body, nutrient antioxidants such as beta-carotene, vitamin C, lycopene, selenium, vitamin E and