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**ACCEPTABILITY OF COCOPRESS
AND EGGPLANT AS MEAT
EXTENDERS IN
BURGER**

**Research
Agri - Science Curriculum**

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Indang , Cavite**

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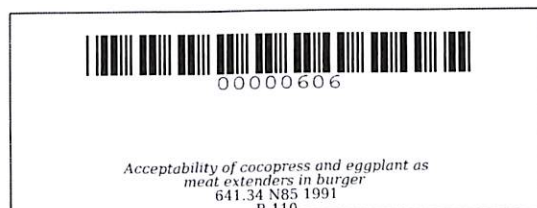
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ACCEPTABILITY OF COCOPRESS
AND EGGPLANT AS MEAT
EXTENDERS IN
BURGER

A Research work submitted to the Faculty of the
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In Partial Fulfillment of the Requirements in Applied
Research IV



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ABSTRACT

NOVERO, CINDY BERGONIO, Applied Research IV of the Agricultural Science Curriculum; Don Severino Agricultural College, Indang, Cavite, April 1991, "ACCEPTABILITY OF COCOPRESS AND EGGPLANT AS MEAT EXTENDERS IN BURGER".

Adviser: MRS. ELSA E. VIDA

The study was conducted to explore the possibility of substituting a judicious amount of cocopress and eggplant as meat extenders in burger without reducing the acceptability of the product.

In the preparation of burger, 20, 40, 50, 60, 80 and 100 percent cocopress and eggplant were incorporated in basic recipes for burger. A similar procedure was followed for all levels of substitution. Control samples made from 100 percent meat were used as reference standards in the sensory evaluation and physico-chemical test of the product.

The result of the study indicated that optimum level of substitution of cocopress and eggplant in burger without adversely affecting the flavor and nutrient content of the product is 20 percent.

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by

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CHAPTER I
INTRODUCTION

Importance of the Study

Coconut is one of the major products here in our country. It is also considered as one of the most important fruits, because of its various uses such as food, beverage and ingredients for many household recipes. Through the process of preparation, cocopress is one of the waste produced which results from coconut milk extracting. It is a major by-product here in our community. It can also be used as feed supplement for livestock animal.