

PICKLED VEGGIES
(Processing and Marketing of Pickled Vegetable)

Enterprise Development Project

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Enterprise Development Project Report
Submitted to the Faculty of the
College of Agriculture, Food, Environment and Natural Resources
Cavite State University
Indang, Cavite

In partial fulfillment
of the requirement for the degree of
Bachelor in Agricultural Entrepreneurship
(Major in Crop Production)



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ABSTRACT

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The entrepreneurial development project (EDP) was conducted to determine the profitability of processing pickled products from three selected vegetables; bitter gourd, cucumber and papaya.

Of the three vegetable that have undergone processing, pickled papaya showed promising income due to consumer demand, followed by cucumber and bitter gourd pickles.

Moreover, the team of entrepreneurs is very positive that the said enterprise will prosper if given the opportunity to explore more on the right combination of spices and degree of sweetness as preferred by different age groups, especially those that are health conscious.

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An enterprise development project presented to the Faculty of the Department of Agricultural Entrepreneurship, College of Agriculture, Forestry, Environment, and Natural Resources, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for AECP 199a – Occupational Internship in Crop Production. Prepared under the supervision of Dr. Arnulfo C. Pascual.

INTRODUCTION

Atchara (pickles) is a traditional Philippine fermented dish made with unripe raw papaya, fresh raw ginger root, and other raw ingredients in a vinegar base. As kimchi is to the Koreans, chutney is to the Indians, and sauerkraut is to the German, atchara is a traditional fermented dish valued in Philippine culture.

There are many version of pickles and virtually any vegetable can be used for making pickles. The Filipino Atchara or Atsara (Pickles) is not just a pickle relish. It is a great side. In just few tablespoons the combined flavors of tart, sweet, salty, and spicy will be experienced. This is the perfect stage when the sourness of the atchara is great for pairing as a relish or side dish to barbecue or grilled pork, chicken, beef, seafood vegetables or just anything once desires.

In the Philippines many people are not wealthy enough to eat meat regularly outside of a special event. Moreover most people living in the rural areas do not have refrigerator, and