

UTILIZATION OF SUGAR PALM SYRUP AS SWEETENER
IN DRAGON FRUIT JAM AND JELLY

Thesis

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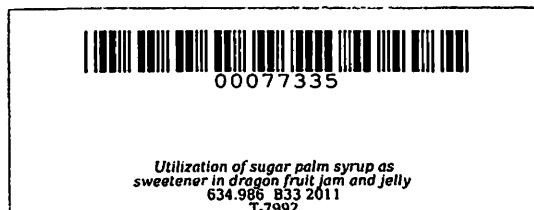
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UTILIZATION OF SUGAR PALM SYRUP AS SWEETENER IN DRAGON FRUIT JAM AND JELLY

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ABSTRACT

BAWAG, DONNA P. Utilization of Sugar Palm Syrup as Sweetener in Dragon Fruit Jam and Jelly. Undergraduate Thesis. Bachelor of Science in Food Technology, Cavite State University. April, 2011. Adviser: Prof. Aitee Janelle E. Reterta.

A study entitled “Utilization of Sugar Palm Syrup as Sweetener in Dragon Fruit Jam and Jelly” was conducted at the Food Processing Laboratory, Institute of Food Science and Technology, Cavite State University, Indang, Cavite from November 2010 to March 2011. This study aimed to utilize sugar palm syrup in making dragon fruit jam and jelly. Specifically, it aimed to determine what type of sugar palm syrup is the most acceptable sweetener in making dragon fruit jam and jelly; determine a standard procedure in utilizing sugar palm syrup as sweetener in dragon fruit jam and jelly; determine sensory properties of dragon fruit jam and jelly processed with sugar palm syrup; and determine the acceptability level of dragon fruit jam and jelly produced with sugar palm syrup.

A modified process in making dragon fruit jam and jelly developed by Tepora (2009; 2010) and standard procedure in making sugar palm syrup developed by Torcuator (2005) were used.

Sensory properties of dragon fruit jam and jelly with sugar palm syrup were evaluated by 10 laboratory panelists. Consumer acceptability of the product was determined, having 100 consumer panelists selected from the students of Cavite State University.

Dragon fruit jam and jelly with heavy syrup were found to be highly acceptable to majority of 100 consumer evaluators.

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UTILIZATION OF SUGAR PALM SYRUP AS SWEETENER IN DRAGON FRUIT JAM AND JELLY ^{1/}

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INTRODUCTION

Dragon fruit is among the most nutritious and wonderful exotic fruits. It features a mouth watering light sweet taste, unique shape and intense color. In addition to being tasty and refreshing, this beautiful fruit boasts of a lot of water and other vital minerals with varied nutritional ingredients. It is a good source of vitamin C and contains significant quantities of phytoalbumin antioxidant which prevent the formation of cancer-causing free radicals.

Jam and jelly is a gelatinous, sweet food prepared by preserving fresh fruits. They may be preserved by adding sugar and reducing the water content.

In making jams and jellies, approximate equal weights of sugar to fruit are used. Sugar palm syrup provides a preservative agents and refreshing drinks as sweeteners. It