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DUCTION OF FLAVORED SUGAR PALM PRESERVES

RESEARCH STUDY

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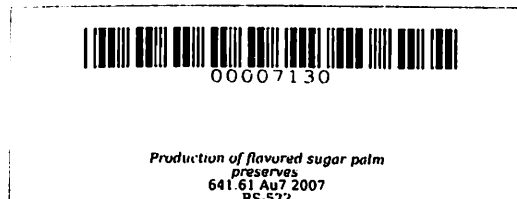
Science High School
CAVITE STATE UNIVERSITY
Indang, Cavite

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PRODUCTION OF FLAVORED SUGAR PALM PRESERVES

**A Research Study
Submitted to the Faculty of Science
High School, College of Education
Cavite State University
Indang, Cavite**

**In partial fulfillment
of the requirements for graduation**



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ABSTRACT

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This study was conducted to produce flavored sugar palm preserves. Specifically, it aimed to determine the pH of different flavored sugar palm preserves, evaluate the sensory properties of different flavored sugar palm preserves, determine the consumer acceptability of different flavored sugar palm preserves and determine the best flavor for sugar palm preserve.

Sugar palm was cooked and processed using a proportion of 1:1:0.5 of sugar palm to sugar to water. The treatments used were: T_0 = unflavored, T_1 = vanilla flavor, T_2 = banana flavor, T_3 = mango flavor, T_4 = langka flavor and T_5 = buko-pandan flavor. These flavors were added into sugar palm preserves with flavor concentrations of R_1 = 2 drops, R_2 = 4 drops and R_3 = 6 drops.

Based on the results of the analysis, the flavored sugar palm preserves had pH values that ranged from 5.14 to 6.14, which indicates that the sugar palm were made into low acid preserves.

The results of sensory evaluation of flavored sugar palm preserves revealed no significant differences in terms of sweetness, sourness, alcoholic taste, flavor, texture, off-flavor and general acceptability and significant differences were observed in terms of color and aroma. On the other hand, the results of the sensory evaluation of flavored sugar palm preserves with varying amounts of artificial flavor showed that there were no

significant differences in terms of flavor, texture and general acceptability and significant differences in terms of color, aroma, sweetness, sourness, alcoholic taste and off- flavor.

In terms of consumer acceptance by 100 respondents from Indang, Cavite, the mango flavored sugar paim preserve was most preferred among the five flavors. It is, therefore, evident that the best flavor was mango flavor.

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PRODUCTION OF FLAVORED SUGAR PALM PRESERVES ^{1/}

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INTRODUCTION

Sugar palm (*Arenga pinnata*), commonly known as “kaong” or “irok” in local dialect, is the source of sugar palm preserve. The sugar palm fruits, when extracted and boiled in sugar are preserved by the osmotic effect of sugar, gradually absorbing water from spoilage microbial cells. This effect inhibits spoilage by dehydration and provides long shelf life for fruits when properly processed. Sugar Palm preserve is considered a prized product and has great potential for export because of its delicious taste and its popularity as an ingredient in salad and as dessert.

Flavor is the sensory impression of a food or other substance, and is determined mainly by the chemical senses of taste and smell. The flavor of the food can be altered with natural or artificial flavorings. Flavorings enhance the flavors of natural food products or create flavor for food products that do not have the desired flavors.