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DEVELOPMENT OF TABLEA INSTANT CHAMPORADO

T H E S I S

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DEVELOPMENT OF TABLEA INSTANT CHAMPORADO

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ABSTRACT

ROLDAN, MARY ROSE TUBALLA, Cavite State University, Indang, Cavite, April 2001, "Development of Tablea Instant Champorado" Adviser: Prof. Fe N. Dimero.

A study on "Development of Tablea Instant Champorado" was conducted at the Institute of Food Science and Technology and at the researcher's residence in Mahabang Kahoy Cerca, Indang, Cavite, to develop instant champorado using tablea and to compare the developed tablea instant champorado with commercial samples in terms of acceptability of packaging and sensory properties.

Three formulations with different amounts of powdered tablea, 15 g, 20 g, and 25 g were used in the study. Amount of tablea used was based on the amount of cocoa used in commercial preparations.

Instant champorado formulation containing 25 g powdered tablea, 15 g corn starch, 15 g skim milk, 15 g sugar, and 20 g rice flakes packed in rigid plastic cups was found comparable to commercial preparations in terms of sensory qualities as evaluated by 10 trained judges.

Results of consumer test revealed that 66 out of 100 respondents like the developed tablea instant champorado.

Packaging of the developed product was less acceptable than the commercial sample because of lower printing quality of the developed labels.

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DEVELOPMENT OF TABLEA INSTANT CHAMPORADO^{1/}

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INTRODUCTION

In the Philippines, cacao is abundantly grown and is considered as a major industrial crop. One of the locally prepared products of cacao beans is the cacao tablet or *tablea*, a product basically made by drying, roasting, and grinding of cacao beans before moulding into tablets. Cacao farmers traditionally process cacao into *tablea*, mainly for home consumption and partly for commercial purposes. Utilization of *tablea*, however, is very limited. It is used to prepare chocolate beverages with rich appetizing aroma and taste (Bayan, 1996). It is used to provide flavor in *champorado*, a chocolate-flavored rice porridge usually served for snacks and breakfast.