

MICROORGANISMS PRESENT IN FRESH SUGAR PALM

(*Arenga pinnata*) SAP

THESIS

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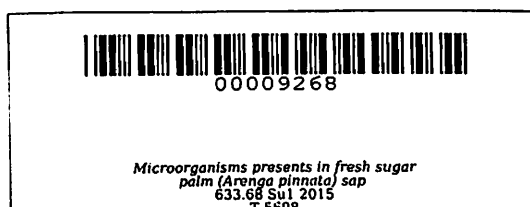
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MICROORGANISMS PRESENT IN FRESH SUGAR PALM (*Arenga pinnata*)SAP

Undergraduate Thesis
Submitted to the Faculty of the
College of Agriculture, Forestry, Environment, and Natural Resources,
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In partial fulfilment
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ABSTRACT

SUAREZ, ELOISA T. Microorganisms Present in Fresh Sugar Palm (*Arenga pinnata*) Sap. Undergraduate Thesis. Bachelor of Science in Food Technology. Cavite State University, Indang Cavite. April 2015. Adviser: Dr. Fe N. Dimero.

A study was conducted to determine microbial count of sugar palm sap collected by aseptic technique and by traditional method and to classify microorganisms present in the sap.

Microbial analysis using Plate Count Agar revealed no microbial count in sap collected by microbial analysis using PDA as a culturing media; it did not give any fungal growth in aseptic technique. Sap collected by traditional method gave a bacterial count of 5×10^{10} cfu/ml in PCA and fungal count of 2.99×10^{10} cfu/ml in PDA.

Morphological characteristics and colony growth of bacterial colonies indicated probable presence of *Leuconostoc*, *Pediococcus* and *Lactobacillus* for gram negative bacteria and *Bacillus cereus*, *Salmonella* and *Pseudomonas* for gram negative bacteria.

TABLE OF CONTENTS

	Page
BIOGRAPHICAL DATA.....	ii
ACKNOWLEDGMENT.....	iii
ABSTRACT	v
LIST OF TABLES.....	viii
LIST OF FIGURES.....	ix
LIST OF APPENDICES.....	x
INTRODUCTION.....	1
Statement of the Problem.....	2
Objectives of the Study.....	3
Time and Place of the Study.....	3
Scope and Limitation of the Study.....	3
Importance of the Study.....	3
REVIEW OF RELATED LITERATURE	5
Production of Sap	5
Properties of Coconut Sap.....	5
Palm Sap.....	6
Characteristics of Yeast Associated to Palm Sap.....	6
Characteristics of Bacteria Associated to Palm Sap.....	7
Pathogens.....	8
Raphia Sugar Palm Sap.....	8

METHODOLOGY	9
Physico-chemical Analysis of Sap.....	9
pH determination.....	9
Determination of total soluble solids (TSS).....	9
Determination of water activity.....	9
Microbial Analysis of Sap.....	9
Sterilization of all equipment and materials.....	9
Plate count agar preparation (PCA).....	9
Potato dextrose agar preparation (PDA).....	10
Determination of Microbial Count	10
Characterization of Microorganisms.....	12
RESULT AND DISCUSSION	13
Properties of Sugar Palm Sap.....	13
Microbial Count of Sugar Palm Sap.....	14
Characterization of Isolates.....	15
SUMMARY, CONCLUSION AND RECOMMENDATION	20
Summary	20
Conclusion	20
Recommendation	21
REFERENCE	22
APPENDICES	24

LIST OF TABLES

Table		Page
1	Physico-chemical analysis of sugar palm (<i>Arenga pinnata</i>) sap.....	13
2	Microbial count of fresh sugar palm sap collected thru aseptic technique and traditional method.....	14
3	Colony characteristic of fungi isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap collected by traditional method.....	16
4	Morphological characteristics of fungi from fresh sugar palm (<i>Arenga pinnata</i>) sap collected by traditional method.....	16
5	Colony characteristic of bacteria isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap collected by traditional method.....	17
6	Morphological characteristics of bacteria from fresh sugar palm (<i>Arenga pinnata</i>) sap collected by traditional method.....	17

LIST OF FIGURES

Figure		Page
1	Schematic diagram of serial dilution for kaong sap.....	11
2	Yeast 1 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	33
3	Yeast 2 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	34
4	Yeast 3 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	35
5	Bacterium 1 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	36
6	Bacterium 2 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	37
7	Bacterium 3 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	38
8	Bacterium 4 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	39
9	Bacterium 5 isolated from fresh sugar palm (<i>Arenga pinnata</i>) sap.....	40

LIST OF APPENDICES

Appendix		Page
1	pH determination.....	25
2	Total soluble solids (TSS).....	26
3	Water activity determination.....	27
4	Plate count agar preparation.....	28
5	Potato dextrose agar preparation.....	29
6	Slide culture method.....	30
7	Gram staining method.....	31

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INTRODUCTION

The palm is considered the oldest flowering plant in the world (Redhead, 1989). Sweet sap is collected from cut flower stalks and boiled down into table sugar or fermented into an alcoholic beverage (Paul, 2002). The sweet sap is used as a favorite drink called *tuba*. As in coconut sap, sugar palm sap can be processed into vinegar, syrup, brown sugar, nectar and crystals.

The fresh sap collected from sugar palm contains 10-13 % sugar which is composed mainly of sucrose. When fresh sap from sugar is incubated, significant amounts of glucose and fructose and some amounts of oligosaccharides are generated by the action of microorganisms through the process of fermentation. The high sugar content of the sugar palm sap makes it versatile raw material in the preparation of several fermented products. The collected sap quickly ferments its sugar because of the