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**PRODUCTION ANALYSIS OF SOYCURD IN
SELECTED AREAS OF CAVITE**

THESIS

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and Development Studies**

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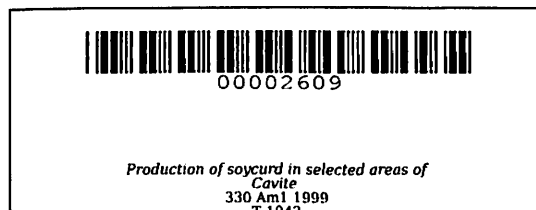
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**PRODUCTION ANALYSIS OF SOYCURD
IN SELECTED AREAS OF CAVITE**

**Undergraduate Thesis
Submitted to the Faculty of the
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ABSTRACT

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A study was conducted to assess the production analysis of soycurd in selected areas of Cavite. Specifically, it aimed to determine the socio-economic profile of the respondents and the business, estimate the cost and return from soycurd production, and identify the problems encountered by soycurd producers and offer feasible solutions to various constraints in the production of soycurd.

Different tools were used in the analysis of data.

The towns selected for the study were Alfonso, Amadeo, Dasmariñas, Gen. Trias, GMA, Indang, Kawit, Silang and Tagaytay. Fifteen soycurd producers were interviewed. Data collected include the socio-economic characteristics of the respondents, production practices and problems encountered by soycurd producers.

Primary data were gathered through interview with soycurd producers.

In the cost and return analysis of soycurd production, cash costs and non-cash costs were considered. The cash costs included the cost of soybeans, calcium sulfate, sugar, sago, light and water, transportation, hired labor, container, disposable cups, wood/fuel and repair and maintenance. The non-cash costs included the depreciation of building, grinder, kawa, siyanse, basin, filter cloth and unpaid family labor.

Different problems encountered by the producers were soybean spoilage, low or poor quality of soybeans, delayed payment by vendors, improperly cooked soycurd and machine malfunctioning.

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INTRODUCTION

Soybean plays a significant role in meeting the growing food demand of the world's population. It can be consumed in many ways: as green vegetables, matured dry bean or in its processed form such as salt, milk, soycurd (taho), tokwa and other products.

Soycurd was introduced by the Chinese. It is one of the major sources of protein that can cut the cholesterol intake of individuals. It is traditionally eaten with vanilla, various fruit flavors and sago, and packed in cups for convenience and easy distribution. The protein value of soycurd depends largely on its high digestibility and good amino acid pattern. Just like other soybean products, soycurd is high in lysine which compliments the protein in many cereals like rice. It is unique among high protein foods because of its low fat content which makes it cholesterol-free. Soycurd's unrefined oil