

EFFECTS OF ADDED STARTER CULTURE FROM FERMENTED  
FRUITS IN ACETIC ACID FERMENTATION OF SUGAR  
PALM (*Arenga cinnamomea*) SAP

THESIS

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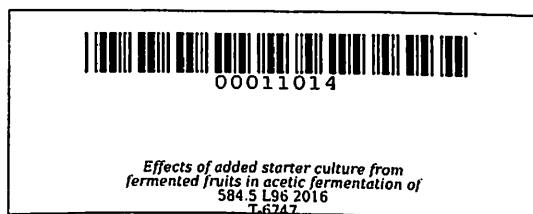
THESIS/SP 584.5 L96 2016

April 2016

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**EFFECTS OF ADDED STARTER CULTURE FROM FERMENTED FRUITS IN  
ACETIC ACID FERMENTATION OF SUGAR  
PALM (*Arenga pinnata*) SAP**

Undergraduate Thesis  
Submitted to the Faculty of the  
College of Agriculture, Food, Environment, and Natural Resources  
Cavite State University  
Indang, Cavite

In partial fulfilment  
of the requirements for the degree  
Bachelor of Science in Food Technology



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April 2016 //

## ABSTRACT

**LUNETTA, JANI KO MARCO R. Effects of Added Starter Culture from Fermented Fruits in Acetic Acid Fermentation of Sugar Palm (*Arenga pinnata*) Sap.** Thesis. Bachelor of Science in Food Technology, Cavite State University, Indang, Cavite. April 2016. Adviser: Dr. Eufemio Barcelon.

A study was conducted to describe the effects of adding starter culture from fermented fruits in the production of sugar palm vinegar. Specifically, the study aimed to produce and characterize the produced vinegar in terms of physico-chemical properties and sensory properties.

Titrateable acidity, pH, total soluble solids and alcohol content were monitored every 3<sup>rd</sup> day of nine-day fermentation period. Sugar palm vinegar samples were produced in four treatments: Treatment 0 as the natural fermentation of sugar palm sap, Treatment 1 (fermentation of sugar palm sap added with starter culture from fermented *kaong* fruit), Treatment 2 (fermentation of sugar palm sap added with starter culture from fermented mixed fruit) and Treatment 3 (fermentation of sugar palm sap added with starter culture from mother culture). Two percent of the starter culture was added to the sugar palm sap.

After the fermentation period, all treatments were observed to have the same pattern of increasing titrateable acidity and decreasing pH, alcohol content and total soluble solids. Vinegar samples with added starter culture from fermented fruits (T1 and T2) had the highest value in terms of titrateable acidity. Also, these treatments were evaluated to have higher sensory scores and were described to have more desirable aroma.

Results of the study indicates that, addition of starter culture from fermented fruits can facilitate improvement in the production of sugar palm sap to vinegar.



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**Janiko Marco R. Luneta**

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Undergraduate thesis submitted to the faculty of the Institute of Food Science and Technology, College of Agriculture, Food, Environment, and Natural Resources, Cavite State University, Indang, Cavite in partial fulfilment of the requirements for the degree of Bachelor of Science in Food Technology with Contribution No. \_\_\_\_\_ Prepared under the supervision of Dr. Eufemio Barcelon.

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## **INTRODUCTION**

Vinegar is one of the world's oldest cooking ingredient and food preservation method (Vinegar Institute, 2005). It is a product of acetic acid fermentation process. Vinegar can be made from various sources such as fruit juice and sap from coconut, nipa and sugar palm (Ghosh *et.al*, 2012).

Sugar palm or locally known as *kaong* is considered as a minor forest species, that provides two important products, the sweet *kaong* gel and vinegar. *Kaong* vinegar is processed from the sweet sap which is classified as one of the best products of the Philippines which can compete with other brands locally and abroad (Florido & de Mesa, 2003).

The process of vinegar production is commonly through fermentation using *Acetobacter* microorganisms which convert ethanol into acetic acids and oxidase acetate and lactate to CO<sub>2</sub> and water (Kommanee, *et. al.*, 2012). *Acetobacter* are gram negative