

### **PRODUCT DEVELOPMENT AND ACCEPTABILITY OF IFUGAO KINIING BURGER**

Bayaua, Catherine Victoria A., Dumaliang, Hasmin Nicole D., Madiwo, Hermiliza G.,  
Pallaya, Jeffrey F., Carig, Reynald Aldwin Z. and Ibarra, John Michael C.  
*Saint Mary's University*

This product development study was designed to evaluate the acceptability of the Ifugao's preserved pork meat known as Kiniing, as a new version of burger. It determined the respondents' profile in terms of sex, occupation, years of service in the food industry; sensory evaluation of the Kiniing burger when it comes to its appearance, taste, aroma and texture; the significant difference between respondents' profile and their sensory evaluation of the product; and recommendations to improve the recipe of Kiniing burger. This descriptive-experimental-evaluative research utilized 12 food experts from Bayombong, Nueva Vizcaya. Developing the product Ifugao Kiniing burger was made through three phases of experimentation with the guide of the panelists. Gathering of data was done using survey questionnaires with four-point hedonic rating scale based on the developed products' texture, appearance, taste and aroma. Descriptive statistics such as mean and standard deviation were calculated which ascertained the acceptability level of Kiniing burger with the help of the university statistician. Results showed that the overall, the Kiniing burger is moderately acceptable as a product developed in terms of its sensory evaluation such as texture, appearance, taste, and aroma. Kruskal Wallis H test and Mann-Whitney U revealed that there is no significant difference in the respondents' assessment on the acceptability of the product when grouped according to their profile variables.

Keywords: appearance, aroma, food fusion, sensory acceptability, taste, texture

### **SENSORY ACCEPTABILITY OF MULBERRY, MALUNGGAY AND LAGUNDI TEA**

Duldulao, Nicole, Lucquiao, Jonabelle M., Pasion, Prescious Lucky, Pudol, Elaiza C.,  
Valencia, Jordy Rave A. and Ibarra, John Michael C.  
*Saint Mary's University*

This product development study was designed to evaluate the sensory acceptability of the Mulberry, Malunggay and Lagundi tea. It determined the respondents' profile in terms of age range, sex, frequency of drinking tea and preference of tea (hot or cold); sensory evaluation of the Mulberry, Malunggay and Lagundi tea when it comes to its appearance, aroma, taste and texture; difference of the assessment of Mulberry, Malunggay and Lagundi tea to the profile variables and their sensory evaluation of the product, and recommendations to improve the Mulberry, Malunggay and Lagundi tea.

This descriptive-experimental-evaluative design research utilized 30 respondents who are faculty and staff of Saint Mary's University. Developing the product Mulberry, Malunggay and Lagundi tea was made through three (3) phases of experimentation with the guide of the adviser. Gathering data was done using survey questionnaires and taste test based on the developed products' appearance, texture, taste and aroma.

Descriptive statistics such as mean and standard deviation were calculated which ascertained the acceptability level of Mulberry, Malunggay and Lagundi tea with the help of the university statistician. Results showed that overall, the Mulberry, Malunggay and Lagundi tea is acceptable as the product developed in terms of its appearance, texture, taste and aroma. The One-way Analysis of Variance (ANOVA) revealed that there is no significant difference in the respondents' assessment on the acceptability of the product when grouped according to their profile variables.

Keywords: appearance, aroma, sensory acceptability, taste, texture

## **RISE FROM THE ASHES: REJUVENATING CAVITE COFFEE FARM CAUSED BY TAAL VOLCANO ERUPTION**

Galapate, Wendell L. and Inducil, Joemar P.

*St. Dominic College of Asia*

Amadeo Cavite is known as the Philippines' Coffee Capital, as it is the source of 90 percent of the country's kapeng barako production. This coffee variety, which has a distinct flavor, is also gaining popularity among tourists and promote and serve by its local barista. Since 1740, when a Spanish Franciscan monk planted the first coffee tree in Lipa, Batangas, coffee has been a common crop in Calabarzon, Philippines (Melissa Lopez, 2020). However, the Taal Volcano Eruption has increased the possibility of extinction (January 12-19, 2020). Following the eruption, forest and farmland were destroyed, coffee production was reduced, and revenues were lost. Descriptive research design assisted researchers in seeing how barista and coffee farmers evaluated and looking for organizations to work with in creating a roadmap rejuvenation plan with improved pertinence and reception in revitalizing the coffee farm, coffee production and promotion of coffee in Cavite, Philippines. This paper discusses the implementation of a roadmap rejuvenation plan carried out by non-governmental organizations and Cavite farmers in a damaged coffee industry region. The foundation of our work was influenced by a methodological guide for a roadmap rejuvenation plan and procedures used in a descriptive correlational analysis. To make the rejuvenation strategy clear, we suggest an investigative mechanism that perceives structures of reflexive and learning experiences through processing performance improvement skills trainings on coffee processing: Coffee 102; BARISTA 101; Quality Improvement Trainings-Cupping Lessons, GMP, PNS, GAP;FDA Licensing and Product Certification/Food Safety Trainings On Coffee established DOH-FDA-DTI Partnership Cupping sessions for the assessment of coffee quality Benchmarking on Coffee Processing . The following are the key findings and recommendations at the process stage. The study's findings allow us to improve the methodological aspects of coffee farm planning, execution, and rejuvenation.

Keywords: coffee, rejuvenation, roadmap plan, kapeng barako, amadeo

## **DEVELOPMENT OF MANTALONGON BIBINGKA WITH TURMERIC (CUCUMA LONGA) AND MALUNGGAY (MORINGA OLEIFERA) POWDERS**

Lozano, July H. and Abad, Queeny Marie

*Cebu Technological University - Barili Campus*

In the Philippines particularly in Mantalongon, Barili, Cebu Province, the Bingka is native and one-of-a-kind delicacy for all, especially for the people and tourists who travel from or to the southern part of the province. Bingka is known as one of the native Philippine cuisines which are also called Bibingka. People were looking for a variety of it that contains of nutrients for them to be satisfied and obtain good health. In this study, the researchers were able to come up with the idea of using indigenous plants such as Turmeric (*curcuma longa*) and Malunggay (*Moringa oleifera*) powders to develop products like Bibingka. Turmeric and Malunggay are extensively cultivated in the tropics and the roots and leaves is widely used in cooking. Turmeric and Malunggay contain nutrients to help people more healthy. The study used the experimental method that identified the combinations of turmeric and malunggay powders and other ingredients to augment its nutritional value and its sensory attributes and acceptability. The formulation was based on the basic procedures in the preparation and processing of the standard Bibingka recipe.

This study revealed that the participants chose treatment two with 10 grams of turmeric and malunggay powders in terms of color, texture, taste and aroma as their most preferred treatment and general acceptability. There is a Significant mean Difference between Mantalongon Bibingka treatments on each attribute. Treatment 2 which contains 10 grams of turmeric and malunggay powders is highly recommended. Thus, treatment 2 with the amount of 10 grams of Turmeric powder added to bread is highly acceptable as a standardized recipe for production. Further research could be done the shelf life and nutrients analysis of the product.

Keywords: bibingka, turmeric, malunggay, quasi-experimental, Cebu, Philippines