Food Enhancers from Pili Pulp

Study 1: Standardization of Pili-Banana Catsup

ABSTRACT

Pili (Canarium ovatum) pulp mixed with banana (saba) was used in making catsup. Three preparations at different proportions were made and presented for evaluation to panelists. Likewise, chili and pili pulp were mixed to produce a chilipili hotsauce. Results of the evaluation revealed that the catsup made was acceptable to consumers. Proximate analysis of the sample was limited to qualitative test only. The ash content, total water insoluble and soluble ash varied depending on the proportions of the products presented. Shelf life of the products is only two weeks without refrigeration and four weeks under refrigeration. It is therefore recommended that the product be placed in the refrigerator after opening its container.

Study 2: Standardization of Pili Hot Sauce

ABSTRACT

The objective of this product development research is to come up with a chili-pili sauce that is acceptable to potential consumers not only in the province but also in other places.

Results of the study revealed that acceptability of the product depends on the manner of the presentation as well as the type of consumer. All the formulated catsup showed a very good texture. Pili pulp only ranks as number 1 followed by 50:50 pili-tomato mixture, while 75:25 pili-tomato mixture ranks last.
All the formulated hot sauce showed a very good flavor. Chili/Pili pulp only ranks as number 1 followed by 50:50 chili/pili-tomato sauce mixture while 75:25 Chili/pili tomato sauce ranked as last.

The three formulations of the hot sauce as well as the pili-banana catsup were subjected to evaluation by students and employees of the Catanduanes State Colleges. A nine-point hedonic scale was used to evaluate the product acceptability.

The six samples exhibited a higher degree of acceptability. Each of the products possesses different characteristics depending on its acceptability.

The ash content of the chili-pili hot sauce is dependent upon the concentration of the pili pulp in the product. The greater the concentration in the pulp, the greater is the amount of ash, and the lesser the moisture content per gram sample.

In terms of shelf life, the pure chili-pili had shown signs of fermentation after 3 weeks outside refrigeration and appearance of molds was noticed. While on refrigeration, the pili-banana mixture had shown signs of fermentation and appearance of molds after three weeks. On refrigeration it was observed that the products could be preserved for 8 weeks under refrigeration. The longer shelf life of the samples can be attributed to the dipped in 10% brine solution for one hour before the products were processed.

Recommendations of the study include the following: 1) Since only qualitative analysis was done, quantitative analysis must be done to determine accurately the amount of the substances in every gram of the product; 2) The addition of 0.1 sodium benzoate must be done to prolong the shelf life of the pili hot sauce; 3) Proximate analysis in terms of the quantity of the chemical contents as well as nutritional information must be done to inform the end users on the quality of the product; 4) Further studies to prolong the shelf life of the products must be done to come up with a standardized product.