



VSU RESEARCH QUARTERLY REPORT OF ACCOMPLISHMENT

Coco Food Section
(October 1- December 31, 2021)

Project/Study 1: Development, Optimization, and Market Study of Food Products (NCRC.2025.1)

1. Monitored and gathered data on the on-going experiment of non-fermented coconut beverage.
2. Encoded data of the on-going experiment of non-fermented coconut beverage.
3. Conducted product development on dried young coconut based on the recommendation after product tasting evaluation.
4. Launching on newly developed product which is the Makapuno Pie.

Project/Study 2: Storage Characteristics of Coconut-based Food Products (NCRC.2025.2)

1. Monitored and gathered data on 72 Makapuno Macaroons sample weights and its physical appearance every after two weeks in a 12 week period for Equilibrium Moisture Content (EMC) determination.
2. Monitored weekly 9 Makapuno Macaroons sample weights (3 replicates for each storage condition) for Q10 determination and analyzed moisture content.
3. Encoded data of the on-going experiment on the storage characteristics of Makapuno Macaroons.
4. Analyzed % Moisture Content (MC) of the 68 macaroons samples from the EMC test analysis.


Submitted By:

 
ANDREA P. SILVA/ MARIA FARAH A. VISCARA

Recommending Approval


MARISEL A. LEORNA
Project Study Leader, Food Section

Approved:


MARISEL A. LEORNA
Director, NCRC-V