

# The Process

Nangka Juice is a thirst-quenching drink derived from the Jackfruit concentrate, a by-product of Dehydrated Jackfruit. The Jackfruit concentrate contains nutrients thus instead of throwing it away, it is made into a delicious Nangka Juice.

## To make the syrup



- 1 Remove the pulp from the whole fruit.



- 2 Cook pulp in syrup (sugar and water). Soak the mixture overnight.



- 3 Separate pulp from the liquid. Pasteurize the liquid concentrate.



- 4 Place liquid concentrate in a clear container. Keep in a fridge



## To make the Nangka Juice



- 1 Slice calamansi or lemon.



- 2 Pour calamansi juice into a glass container.



- 3 Pour in concentrated nangka syrup.

- 4 Add water to desired taste.

- 5 Bottle finished product. Store in a freezer.

# How to make

## Health Benefits

- Better than other concentrated juices
- Made of pure jackfruit with vitamins and minerals
- Made with calamansi that is rich in Vitamin C

## Production Staff

**Dr. Roberta D. Lauzon**  
**Dr. Lorina A. Galvez**  
**Dr. Felix J. Amestoso**  
Subject Matter Specialists

**Irene Grace S. Palima**  
Layout Artist

**Dr. Wolfreda T. Alesna**  
Editor and Layout Consultant

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Department of Food Science and Technology (DFST)

For more information, contact:

**The Head**  
Department of Food Science and Technology (DFST)  
College of Agriculture and Food Science (CAFS)  
VSU, Baybay City, Leyte  
6521-A Philippines

**Dr. Lorina A. Galvez**  
Phone No. 09355766864  
E-mail: galvez3352@yahoo.com

**Dr. Roberta D. Lauzon**  
Phone No. 09176341486  
E-mail: robertalauzon@yahoo.com

