

PROJECT B - PALAPAT TART: A HEALTY DESSERT

Date Submitted: September 10	Э,	Semester: First	Duration of the Project:						
2022			January 2023-January 2024						
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College/Campus: Hagonoy		Department: Hospitality and Tourism	Program: Hospitality						
Project Title: Food Advanceme	nt and	I Technology (FAT)							
Funding Source: Bulacan State)	Total Project Amount:							
University		Php 123,996.00							
Members: College/Department/Agency: Hagonoy Campus									
Member 1:Rochelle Valdizno									
Research Agenda:									
☐ Climate Change and Adaptation	of Hu	agnosis and Prevention uman Diseases and th Status of Vulnerable ps	☐ Restructuring Society and understanding of Culture towards Inclusive Nation Building						
☐ Biodiversity and the Management of the Natural Environment	Towa	Industry assistance wards Efficient production d Achieving Global andards							

⊠ Food Safety and Secu	urity	☐ Cultural Her Conservation	itage and	☐ Education and the Pedagogy for the Filipino Learners						
United Nations Sustainable Development Goals										
□1 No Poverty	⊠2 Zero Hunger		⊠3 Good Health and Well-Being		□4 Quality Education					
□5 Gender Equality	□6 Clean water and sanitation		□7 Affordable and Clean Energy		□8 Decent work and Economic Growth					
□9 Industry, Innovation, and Infrastructure	□10 Reduced Inequalities		☐11 Sustainable Cities and Communities		⊠12 Responsible Consumption and Production					
□13 Climate Action	□14 Life Below Water		□15 Life on Land		□16 Peace, Justice, and Strong Institutions					
☐17 Partnerships for the Goals		_	_							
Program Component:										
⊠ ANIB DAMPI	⊠ ANIB DAMPI □			□ KAGYAT						
□ BALAT	BALAT □ UGNAY									
Subprogram/s (Pls. Specify)										
Projected Output										
□ Publication			and Places	⊠ Policies						

⊠ Patent/IPs	⊠ Profit	☐ People Services: Specify
⊠ Product/Process		

Rationale:

Underutilized crops are crops that are not farmed economically on a big scale or traded internationally. Underutilized crops comprise plant species that are less well known in regards to marketing and research, but are well adjusted to marginal and stressed situations (Padam, 2014). The attractiveness of these horticulture crops varies by crop and location, but it may be increased to a greater amount through exposure (Webb, 2014). The local individuals are well-aware of the nutritional and therapeutic qualities of the underutilized horticulture crops since they have a rich history of utilization (Ebert, 2014). As a result, the proponents chose to perform this study in order to provide attention and utilization to underutilized crops.

Objectives:

- To conduct a market research
- To identify the product details of making Palapat Tart.
- To verify the appropriate product development method.
- To develop a healthy dessert out of the Palapat fruit.
- To consider physical structure, health benefits where required, stability, shelf life, and all sensory attributes.
- To contribute to the existing body of literature in food product development.

Earlier results within the research area by applicants; related works already in progress

Methodology:

The proponents will do market research to see whether there is a market for the proposed product. The following phase will be the identification of product details, in which the proponents will identify which ingredients that will be used in the development of the proposed product. Following that, the proponents will verify the appropriate product development method. To ensure the product's accuracy, a number of trials and errors will be carried out. The finished product will then be submitted to the Department of Science and Technology (DOST) for microbiological analysis and sensory evaluation. After passing the tests, the proponents will conduct a survey utilizing the Hedonic Scale and a random sample approach.

Ethical Considerations:

According to Bhandari, P. (2022), ethical concerns in research are a collection of principles that influence your study designs and methods. When gathering data from individuals, scientists and researchers must always follow a set of rules.

The researchers will ensure that potential volunteers get and comprehend all of the information they require to determine whether or not to join. The researchers will also ensure participant anonymity and take into account all potential sources of damage. Finally, it will be ensured that the researchers do not engage in any scientific misconduct.

Specific Expected Output of Research Project:

Journal Publication and Patent

Summary of Budgetary Requirements

Personal Services

Details:

Estimated Cost: Php 81,600.00

Maintenance and Other Operating Expenses

Details:

Estimated Cost:Php 42,396.00

Grand Total:

Php 123,996.00

References:

Bhandari, P. (2022). Ethical Considerations in Research | Types & Examples. https://www.scribbr.com/methodology/research-ethics/

Ebert, A. Potential of Underutilized Traditional Vegetables and Legume Crops to Contribute to Food and Nutritional Security, Income and More Sustainable Production Systems. *Sustainability* 2014, 6, 319-335; doi:10.3390/su6010319

Padam BS, Tin HS, Chye FY, Abdullah MI. Banana by-products: an under-utilized renewable food biomass with great potential. J Food Sci Technol. 2014 Dec;51(12):3527-45. doi: 10.1007/s13197-012-0861-2. Epub 2012 Oct 3. PMID: 25477622; PMCID: PMC4252442.

Webb, L., Darbyshire, R., Goodwin, I., Climate Change: Horticulture, Editor(s): Neal K. Van Alfen, Encyclopedia of Agriculture and Food Systems, Academic Press, 2014, Pages 266-283, ISBN 9780080931395

ote: Please use the Sample Budgetary Requirements in Excel														
Work Plan / Gantt Chart														
Objectives	Expected Output	Activities /	MONTH											
		Work plan	1	2	3	4	5	6	7	8	9	10	11	12
To conduct a market research	Market research	 conduct interviews and surveys data formatting and analysis of report 												
To identify the product details of Palapat Tart.	Palapat Tart Ingredients	employ trial and errorexperiment												
To verify the appropriate product development method.	 Production Process of Palapat Tart 	employ trial and errorexperiment												
To develop a healthy dessert out of the Palapat fruit.	Finish Product	bake and package												

To consider physical structure, health benefits where required, stability, shelf life, and all sensory attributes.	"Passed" remark on the DOST microbiological analysis and sensory evaluation.	submit the product to DOST for testing				
To contribute to the existing body of literature in food product development.	Journal publication and Patent	 look for appropriate refereed journal and publish apply for patent 				

Prepared and submitted by:

LENA N. CANET Team Leader Evaluated by:

(Signature Over Printed Name)
Academic Program Chair