

ABSTRACT

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Mariners' Polytechnic Colleges, Panganiban Drive, Naga City. "COFFFE la TEA: A PRODUCT DEVELOPMENT STUDY."

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This study determined the acceptability of Coffee la Tea in terms of flavor, aroma, texture and appearance. Specifically, the study answered the questions: 1) What is the process involved in the preparation of Coffee la Tea made from lagundi leaves, peanuts, seed of squash, papaya and amplaya. 2) What is the nutritive value of Coffee La Tea 3) What are the health benefits derived from each ingredients 4) Ehat is the level of acceptability of Coffee La Tea.

A total of 30 respondents, were as respondents of the study, of which 10 were faculty members, 10 administrators, 5 employees, and 10 students of Mariners' Polyetechinic Colleges - Panagniban Campus, Naga City

The findings of the study were: 1) The process involved in the preparation of Coffee la Tea were a) Collecting the raw materials b) Washing of the raw materials c) Weighing of the raw materials d) Drying all raw materials under the sun in 4 days e) Shelling of ampalaya and squash seed f) Weighing the shelled squash and ampalaya seeds g) Chopping of lagundi leaves (50g) h) Roasting the seeds; Squash 175g, Papaya 300g, Ampalaya 70g, Peanut 250g, i) Grinding all the seeds j) Packaging (per20g of tea bag; Squash 5g; Papaya 8g; Ampalaya 2g, Peanuts 2g and Lagundi 2g) 2) Coffee la Tea is nutritious and it basically contains manganese, phosphorus, magnesium, calcium, protein, carbohydrates and fat. 3) coffee la Tea is said to be be beneficial in the health people. Rank 1 with 30 respondents said that it has the ability to clean stomach, specifically the seeds of squash, papaya and ampalaya are good bile excretion, use to remove and expel worms from the body, cleaning stomach, use to avoid stomachacheand gas problems; Rank 2 with 22 respondents claimed that it is Anti-Diabetes; and at the Rank 3 with 20 respondents indicated that it kills an expel worms. 4) This study showed the acceptability of Coffee la Tea in terms of flavor, aroma, texture and appearance. Among the indicators,

texture was the highest with a mean of 3.33 interpreted as Highly Acceptable. Appearance, Aroma and Flavor had a mean of 3.23, 3.17 and 3.13 consecutively interpreted as Moderately Acceptable.

The study concludes that 1) The processes involved in the preparation of Coffee la Tea were: a) Collecting the raw materials b) Washing of the raw materials c) Weighing of the raw materials d) Drying all raw materials under the sun in 4 days e) Shelling of ampalaya and squash seed f) Weighing the shelled squash and ampalaya seeds g) Chopping of lagundi leaves (50g) h) Roasting the seeds; Squash 175g, Papaya 300g, Ampalaya 70g, Peanut 250g, i) Grinding all the seeds j) Packaging (per 20g of tea bag; Squash 5g; Papaya 8g; Ampalaya 2g, Peanuts 2g and Lagundi 2g) 2) Coffee la Tea is nutritious and it basically contains manganese, phosphorus, magnesium, calcium, protein, carbohydrates and fat. 3) coffee la Tea enables to clean stomachache, it is anti-diabetes and kills expel worms in the human body. 4) Overall, Coffee la Tea is Moderately Acceptable.

The researchers recommend that since Coffee la Tea was Moderately Acceptable, further studies must be conducted to improve the quality of the product derived from various vegetable seeds, peanuts, and lagundi leaves. The future researchers can further study the shelf life, accurate nutritive value per serving and the pricing of the product.