DEVELOPMENT AND ACCEPTABILITY OF FERMENTED PIPINONG GUBAT *(Melothria pendula, linn)* CREEPING CUCUMBER

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ABSTRACT

This study focuses on the development and acceptability of fermented pipinong gubat (Melothria pendula, linn).
The researcher used developmental and descriptive-survey methods for this research to find out the level of acceptability of the fermented pipinong gubat (Melothria pendula, linn).
The respondents of this study were the 30 residents of five barangays of the Municipality of Gubat which were grouped according to their age. A 9-point Hedonic Scale checklist was utilized in this study. Weighted mean was utilized to compute the acceptability level of the developed product in terms of taste, color, aroma, texture, and appearance.

Keyword : *Pipinong gubat, Acceptability, Treatments, Nutritional facts, and Indigenous food plant.*

1. TITLE-1: DEVELOPMENT AND ACCEPTABILITY OF FERMENTED PIPINONG GUBAT *(Melothria pendula, linn)* CREEPING CUCUMBER

For this study, insights and opinions are gathered from different age groups and utilized as a source of information that contributes to better interpretation, and presentation of the study.

Pipinong gubat or creeping cucumber with the scientific name (melothria pendula, linn) is a wild cucumber, an indigenous food plant that can be found all over the Philippines archipelago. Indigenous foods such as creeping cucumber are food originating or occurring naturally (in a country, region, at.) (Reverse Dictionary, 2021).

Preservation is one way of developing many neglected food plants and it can open a door for improving livelihood that can make a significant impact on poverty reduction and balancing diets. Over the past couple of decades; diet has transitioned into a dietary composition of convenience. Processed foods, fast food restaurants, and sugar-sweetened beverages have become mainstream commodities in both the developed and developing world. This change in food consumption has resulted in various health issues, it has become more essential to promote foods that not only provide adequate nutrition but also have properties for health promotion and disease.

Feeding growing populations with increasing demands for quality, healthy, savory, and attractive food is a vital challenge for humanity. Many indigenous food plants are neglected nowadays by many agriculture, food industries, and even local people for lack of nutritional and agronomic information a negative attitude towards indigenous foods (termed “foods for poor”, but part of essential linkages, we could also benefit from re-learning to use local

plants as sources of healthy food and other products, with attention and concern for environmental issues, (Harris and Fuller, 2014).

Several related studies and pieces of literature are utilized that contribute to strengthening the significance of the conduct of the study.

Joven (2018), The study used developmental,experimental-randomized complete block design and descriptive-survey methods of research. The process of making oregano juice and the proportion of ingredients were determined. The 5-point Hedonic Score Sheet was used for sensory acceptability and Likert's' Scale of 7 point level of acceptability were the main instruments used in data gathering procedures. Based on the data gathered by the researcher, the following findings were revealed; The process used in developing oregano juice was the decoction method.

4. CONCLUSIONS

Based from the findings, the following CONCLUSIONS are drawn:

1. The process utilized in the production of the product is fermentation.
2. There were three treatments made to come up with the most accepted product, the three treatments vary in salt and sugar.
3. The level of likeness of the four treatments is like moderately, however treatment three had the highest weighted mean and considered to be the most accepted treatment.
4. The level of acceptability of the fermented pipinong gubat*(Melothria pendula, linn)*along the identified variables shows that Treatment 3 (FCC023) is acceptable as rated by the respondents.
5. The product contains calories, calories from fat, saturated fat, polyunsaturated fat, monounsaturated fat, sodium, potassium, carbohydrates, dietary fiber, sugars, and protein.

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