



Development of Canned Mungbean Soup or *Ginisang Munggo*

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Abstract: This study aims to develop a ready-to-eat (RTE) *ginisang munggo* packed in cans. The process involves three phases: Phase 1- Determination of the soaking time of mungbeans prior to boiling point and processing method of *ginisang munggo*. Phase 2-Determination of the processing time of canned *ginisang munggo* at 115.6°C. Phase 3-Product evaluation, consumer acceptance and product costing. Data from the results of sensory evaluation were statistically treated using Analysis of Variance.

Ginisang Munggo thermally processed using the hot packed method for 45 minutes at 115.6°C at 10 psi was acceptable. Cut-out and commercial sterility tests showed established data. Consumer acceptance test showed that *ginisang munggo* can be thermally processed with pork chicharon and smoked fish. The cost of production is relatively low.

Key Words: RTE Mungbean Soup; thermal processing; sensory evaluation; consumer acceptance; product costing