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