

**John B. Lacson Foundation Maritime University-Molo, Inc.  
College of Business  
Iloilo City**

**PRESERVED MALUNGAY FOR FILIPINO DISH**

**A Research Paper Presented to the  
Faculty Members of College of Business  
John B. Lacson Foundation Maritime University-Molo Inc.**

**In Partial Fulfilment  
of the Requirements in Research  
(Methods of Research)**

**by**

**Joseph Kent A. Batilo  
Wilfred C. Castor  
Jenny Rose E. Cinco  
Leander B. Deloso  
Mitzie Mae A. Gayongorsa  
Lhyn Mariel A. Navarrete  
Krista Camille B. Onate  
Joanna S. Subiera  
Jeza Mae G. Suganob  
BSCSM 3D**

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**Iloilo City**

Batilo, J.K.A., Castor, W.C., Cinco, J.R.E., Deloso, L.B., Gayongorsa, M.M.A.,  
Navarrete, L.M.A., Onate, K.C.B., Subiera, J.S., Suganob, J.M.G.,  
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*Abstract*

This study entitled "Preserved Malunggay for Filipino Dish" aimed to investigate the development of preserved malunggay. Two methods were employed in the experiment – air dry and sun dry. After these methods were done, the uncooked malunggay leaves were subjected to examination of aroma, color and texture. To examine its taste, the preserved malunggay was used as an ingredient to laswa. Result revealed that preserved malunggay using sun dry method is preferable and resulted to a very acceptable product while the air dry method resulted to a completely acceptable product.