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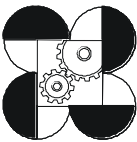
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ISSN 1656 – 6831

Livelihood Technology Series 5

UBE PROCESSING



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‘Our Business is Industry...’

3rd edition 2013

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ACKNOWLEDGEMENT

This brochure was made possible through the research efforts of the Food Processing Division (FPD), ITDI-DOST.

UBE PROCESSING

INTRODUCTION

Ube is one of the tubers that are grown in almost all parts of the Philippines.

During fiestas, the *ube* “*haleya*” is a favorite dessert alongside with *leche flan*. *Ube* is also used to make cakes and pastries, fritters, candies, *yemas*, pastilles, *binagol* and *halo-halo*. Lately, the *ube hopia* has become a favorite not only here but also as “*pasalubong*” abroad.

Ube can also be deep-fried and made into chips. It is also mixed in a beef casserole, a popular Filipino dish, along with cabbage, potatoes, string beans and *pechay*. Or simply boiled, sliced and eaten with grated coconut.

UBE FLAKES

Materials Needed

ube puree
maltodextrin (DE 10)

Utensils Needed

drum drier	spatula/rubber scraper
stainless steel bowls/trays	stainless steel scissors/cutter
osterizer/blender	plastic bags

Procedure

1. Clean *ube* tubers by soaking in tap water and remove adhering surface dirt with the use of scrubbers.
2. Rinse thoroughly.
3. Boil for 30 minutes to 1 hour until soft or retort at 20-psi (pound per square inch) for 5 minutes.
4. Drain.
5. Peel, slice and mash *ube* in water (1:1).
6. Weigh mashed *ube*.
7. Add 5% maltodextrin*. Dissolve in 95% water.
8. Blend thoroughly until smooth.
9. Dry with the use of a drum dryer.
10. Cut and/or form into shapes while hot. Allow to cool to room temperature.
12. Pack in PP (Polypropylene) plastic bags (0.003- to 0.004-thickness).
13. Seal. Pack in carton boxes. Label. Store in a cool, dry place.

**please see Annex A*

UBE JAM

Materials Needed

ube puree
water
pure refined white sugar
GDL (*glucono-delta-lactone*)

Utensils Needed

rubber scraper/spatula	LPG with stove
osterizer/blender	stainless steel ladle
retort/autoclave or pressure cooker	weighing scale
<i>carajay</i>	jars with cap

Procedure

1. Clean *ube* tubers by soaking in tap water and scrubbing to remove surface dirt.
2. Rinse thoroughly.
3. Boil for 30 minutes to 1 hour until soft or retort at 20-psi for 5 minutes.
4. Drain.
5. Peel. Cut, slice and mash *ube*.
6. Weigh mashed *ube*.
7. Add 0.2% glucono-delta-lactone (GDL)*.
8. Prepare 50% sugar solution* (syrup). Heat to dissolve, then cool to room temperature.
9. Add the syrup to the mashed *ube* (1:1).
10. Blend thoroughly. Stir/Cook *ube* in moderate fire until desired consistency is attained.
11. Pack in jars. Leave 1/3-inch headspace. Seal thoroughly.

12. Process in retort or pressure cooker at 15-psi for 15 minutes. Cool at room temperature.
13. Pack in carton boxes.
14. Seal, label and store in a cool, dry place.

**please see Annex A*

UBE PASTILYAS

Materials Needed

mashed <i>ube</i>	1	kilo	(5 cups)
sugar	300	g	(2¼ cups)
butter or margarine	200	g	
evaporated milk	1	cup	
full cream powdered milk	1	cup	

Utensils Needed

rolling pin	wax paper
frying pan	kitchen knife
chopping or kneading board	spatula

Procedure

1. Clean *ube* tubers by soaking in tap water and scrubbing to remove surface dirt.
2. Rinse thoroughly.
3. Boil for 30 minutes to 1 hour until soft or retort at 20-psi for 5 minutes.
4. Cool and drain thoroughly.
5. Peel. Cut, slice and mash the *ube*.

6. Weigh mashed *ube*.
7. Add the sugar and evaporated milk. Cook over slow flame. Stirring should be done constantly until a smooth mixture is obtained.
8. Add the full cream powdered milk. Stir while cooking. The mixture should not stick to the sides of the frying pan.
9. Cool to room temperature.
10. Transfer the mixture over a kneading board covered with wax paper.
11. Sprinkle small amounts of sugar over the wax paper.
12. Spread the mashed mixture using a rolling pin until it is 1-inch thick.
13. Spread butter and small amounts of sugar over the mixture.
14. Make slices of about 4 x 1 cm. Wrap individually.

UBE POWDER

Materials Needed

mashed *ube* 2 kg

Utensils Needed

cabinet drier or solar drier	packaging materials
hammer mill/pulverizer	stainless steel bowls
or osterizer	knives
sieve	retort or autoclave or pressure
cheesecloth	cooker
stainless steel trays	carton boxes

Procedure

1. Clean *ube* tubers by soaking in tap water and scrubbing using scrubbers to remove surface dirt.
2. Rinse thoroughly.
3. Boil for 30 minutes to 1 hour until soft or retort at 20-psi for 5 minutes.
4. Drain thoroughly.
5. Peel. Cut and slice *ube* to about 2 to 3 mm thickness.
6. Weigh.
7. Dry in cabinet dryer or solar drier at 60°C until *ube* becomes brittle.
8. Remove from dryer.
9. Grind using hammer mill/pulverizer.
10. Sieve the pulverized *ube* in a 45-mesh/300 microns siever.
11. Pack *ube* powder using metalized foil bags.
12. Seal thoroughly. Pack in carton boxes.
13. Label and store in a cool, dry place.

HOW TO PREPARE

- A. **5% maltodextrin solution** (*bulking agent or carrier and for color protection*)

Basis: 1 kilo *ube* slices/puree:

$$1 \text{ kilo} \times 0.05 = 0.05 \text{ kilo or } 50 \text{ grams}$$

$$1 \text{ kilo} \times 0.95 = 0.95 \text{ kilo or } 950 \text{ grams}$$

5% solution of maltodextrin (50 grams of maltodextrin + 950 grams water) will be added to 1 kilo of *ube* slices prior to blending or pureeing

- B. **50% Syrup**

Basis: 1 kilo *ube* slices/puree

$$1 \text{ kilo} \times 0.5 = 0.5 \text{ kilo or } 500 \text{ grams sugar}$$

$$1 \text{ kilo} \times 0.5 = 0.5 \text{ kilo or } 500 \text{ grams water}$$

- C. **0.2% glucono-delta-lactone (GDL)** (*to acidify the jam*)

$$= 0.002 \times 1000 \text{ grams or } 1 \text{ kilo} = 2 \text{ grams or } 0.002 \text{ kilo}$$

