For more information, write or call:

TECHNOLOGICAL SERVICES DIVISION
Industrial Technology Development Institute (ITDI-DOST)
Telefax: 837-2071 loc. 2265 / 837-6156
e-mail: tsd@itdi.dost.gov.ph

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SANTOL PROCESSING

Department of Science and Technology
INDUSTRIAL TECHNOLOGY DEVELOPMENT INSTITUTE
DOST Compound, General Santos Avenue
Bicutan, Taguig City, Metro Manila, PHILIPPINES
http://www.itdi.dost.gov.ph

'Our Business is Industry…"

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Prepared by: **ELNILA C. ZALAMEDA**
TSD-ITDI

Ma. ELSA M. FALCO
FPD-ITDI

Edited by: **VIOLETA B. CONOZA**
TSD-ITDI

Cover layout by: **LUZMIN R. ESTEBAN**
TSD-ITDI

Adviser: **NELIA ELISA C. FLORENDO**
TSD-ITDI

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SANTOL PROCESSING

INTRODUCTION

The *santol* fruit is round and as big as a big apple. Inside the fruit, there is a white juicy pulp around 3 to 5 brown seeds. The seeds are up to 2 cm long. The pulp is mostly sour. When the fruit is not ripe, the fruit is very sour. The Filipinos like it in that (sour) condition and eat this fruit with some salt. The fruit is usually consumed raw without peeling. In the local markets of the Philippines, *santol* is always for sale. *Santols* are also used to make marmalade. In glass jars, the marmalade is exported from the Philippines to oriental food dealers in Europe and the United States.

SANTOL CANDY

Procedure

1. Weigh and wash the *santol* fruits.
2. Blanch for 5 minutes in boiling water. Soak in cold water before peeling.
3. Peel the blanched *santol* fruits.
4. Cut into 8 equal parts. Remove seeds.
5. Add 1 part sugar to 1 part *santol* pulp.
6. Let it stand overnight or 18 to 20 hours.
7. Drain and set aside juice for *santol* jelly or *santol* juice.
8. Dry under the sun.
9. Pack in PP/PE bags.

SANTOL CHUTNEY

Procedure

1. Blanch whole *santol* for 5 minutes in boiling water.
2. Peel, cut into halves and remove seed.
3. Chop *santol* pulp.
4. Mix and boil 1 cup brown sugar, ¼ cup vinegar and 1 tsp. salt. Add other ingredients like onion, garlic, ginger, whole black pepper, red chili. Bring to boil.
5. Add *santol* pulp and further boil. Cook until thick.
6. Add raisins if desired.
7. Pack in sterilized bottle, exhaust and seal.
8. Sterilize the product for 25 minutes.

SANTOL JELLY

Procedure

1. Add water (½ to the total volume of *santol* juice from *santol* candy).
2. Boil until thick or jellying point is reached. (To test, add one drop of the product into a glass with water; if the product does not disintegrate, jellying point is reached).
3. Pack in sterilized bottles while hot.
4. Seal tightly.

SANTOL JUICE

Procedure

1. Add water to the seeds from *santol* candy (1:1). Mash thoroughly to extract juice.
2. Strain thru cheesecloth.
3. Add sugar to taste. Pasteurize at 80°C for 20 minutes.
4. Pack in sterilized bottles while hot.
5. Seal tightly.
6. Process in boiling water for 30 minutes.
7. Cool to room temperature.
8. Label and store.

SANTOL PRESERVE

Procedure

1. Wash ripe *santol*.
2. Blanch in boiling water for 5 minutes.
3. Peel and soak in cold water.

4. Prepare syrup (1:1 sugar/water). Boil for 5 minutes.
5. Slice the *santol* into 8 equal parts. Remove seeds (optional). Peeled whole *santol* may be used.
6. Arrange the pulp in the sterilized bottle not too tight and not too loose.
7. Pour hot syrup. Exhaust to remove bubbles for 5 minutes.
8. Seal tightly. Process in boiling water for 30 minutes.
9. Cool to room temperature. Clean the jars or wipe to dry. Label. Store.

***SANTOL* SEEDS CANDY**

Procedure

1. Add sugar, salt and *calamansi* juice to *santol* seeds (spices are optional).
2. Cook in moderate heat until thick. The mixture should be stirred continuously until done.
3. Cool, dust with sugar and pack in cellophane.