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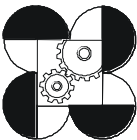
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PILI Food Products



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‘Our Business is Industry...’

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PILI FOOD PRODUCTS

INTRODUCTION

Pili (*Canarium ovatum* Eng.) is a Philippine tree which bears edible nuts. It is indigenous to the country and has been considered as an extraordinary nut. It is food to millions of people from around the world. Scientists from the University of Guelph, Canada, as well as our Department of Science and Technology (DOST) report that proteins (11S globulin) in *pili* are as important as the proteins found in commercially important oilseeds (http://www.bar.gov.ph/bardigest/2004/aprjun04_piliext.asp).

Pili is a versatile nut being used for a variety of products. The nut kernel is the most important product. It can be eaten raw or roasted, the latter brings out its mild, nutty taste and tender-crispy texture which makes it comparable with or even better than other nuts. *Pili* kernel is also used in chocolate, ice cream and baked goods.

PROCESSING PROCEDURES

CHOCOLATE COATED *PILI*

Chocolate-coated *pili* is a delicious confectionery made from the choicest *pili* nut kernels, carefully oven-roasted to bring out the rich and delicate nutty flavor and enrobed with premium chocolate made from finest ingredients. The coated nuts are molded into ribbed top bite-size bars and individually wrapped in golden aluminum foil.

INGREDIENTS

1	kg	premium chocolate
500	g	oven roasted <i>pili</i> kernel

UTENSILS/MATERIALS

molds	spoon
stainless steel bowls, casserole or pan	stainless trays
plastic squeeze bottle	freezer
ladles	weighing scale, 1-kg capacity
	stove
	steamer

PROCEDURE

1. Cut chocolate block into desired pieces.
2. Melt chocolate in a pan.
3. Make a base by pouring melted chocolate into molds.
4. Add about 3 grams or 2-3 pieces roasted *pili*.
5. Add more melted chocolate until kernels are completely coated.

6. Store in a freezer for about 5-10 minutes.
7. Remove the hardened chocolate-coated *pili* from the freezer and let stand at room temperature then pack.

FRUIT-*PILI* CEREAL BAR

Fruit-*pili* cereal bar is chewy with crunchy bits of puffed rice and an exotic tropical mango flavor, similar to *muesli*. The product can be served as snacks or breakfast.

INGREDIENTS

- 350 g roasted *pili* kernel crushed into small pieces
- 350 g dried mango cut into small pieces
- 300 g toasted *pinipig*
- 300 g glucose
- 65 g sugar
- 35 g potable water

UTENSILS/MATERIALS

- | | |
|-----------------------|-----------------------------|
| stainless steel bowls | weighing scale, 1-kg cap |
| kitchen scissors | spoon |
| rolling pin | ladles |
| stove | stainless steel trays |
| stainless steel knife | baking oven with thermostat |

PROCEDURE

1. Mix sliced dried mangoes, crushed *pili* and toasted *pinipig* in a bowl.
2. Prepare syrup by mixing sugar and 35-g water.
3. Make a binder by mixing the prepared syrup with glucose.
4. Add binder to mixed fruit-*pili*-cereal and continue mixing until desired homogeneity is obtained.
5. Place in a molder and press manually.
6. Place in an oven and dry for 1 hour at 60°C.
7. Cool to room temperature then pack.

MARZIPAN

Pili marzipan is a confection made primarily of *pili* nut paste. It has a very chewy texture with the unique and characteristic flavor of *pili*.

INGREDIENTS

- 600 g roasted defatted *pili* powder
- 400 g confectioner sugar
- 400 g glucose
- 390 g sugar
- 10 g food color
- 210 g potable water

UTENSILS/MATERIALS

- stainless steel bowls
- weighing scale
- stainless steel trays
- beakers or cups
- spoon
- hydraulic press
- osterizer or blender

PROCEDURE

1. Press 1 kg *pili* using hydraulic press.
2. Pulverize pressed *pili* using osterizer.
3. Prepare syrup by mixing sugar with water.
4. Make a binder by mixing prepared syrup with glucose.
5. Thoroughly mix binder, food color, and powdered *pili* until desired consistency is obtained.
6. Manually mold into desired shapes then pack.

ROASTED *PILI* KERNELS

These are crunchy nuts made from premium grade *pili* kernels which are either deep fried or oven roasted. They can be plain, salted or flavored (garlic or barbecue) and are excellent as snacks.

INGREDIENTS

pili nut with *testa*
cooking oil

UTENSILS/MATERIALS

stainless steel kettles	weighing scale
stainless steel bowls	heavy-duty stove
stainless steel frying basket	stainless steel ladles
plastic trays, perforated	

PROCEDURE

1. Wash *pili* nut with *testa* in chlorinated water (at 10 ppm concentration).
2. Soak in boiling water for 3 minutes.
3. Remove peels and rejects (kernels that are broken, rotten or damaged by insects).
4. Wash the sorted kernels with water.
5. Drain.
6. Roast at 130°C for 25 minutes (for dry roasting, place in an oven set at 130°C for 2-3 hours).
7. Cool to room temperature then pack.

SALTED ROASTED *PILI*

INGREDIENTS

pili nut with *testa*
cooking oil
powdered salt

UTENSILS/MATERIALS

stainless steel kettles	weighing scale
stainless steel bowls	heavy-duty stove
stainless steel frying basket	ladles
or plastic trays, perforated	

PROCEDURE

1. Wash *pili* nut with *testa* in chlorinated water at 10 ppm concentration.
2. Soak in boiling water for 3 minutes.
3. Remove peels and rejects (kernels that are broken, rotten or damaged by insects).
4. Wash the sorted kernels with water.
5. Drain.
6. Roast at 130°C for 25 minutes.
7. Drain and let it cool to about 65°C.
8. Add powdered salt at 0.25% concentration or 0.25 g salt per 100 g roasted *pili*.
9. Mix thoroughly then pack.



Making Fruit-Cereal Bar



Drying pili



Frying pili



Roasted Pili