Acceptability of Protein and Carbohydrate-rich Drinks made from Pigeon Pea (Cajanus Cajan L.) and Black Rice (Oryza Sativa L.)Flours through Sensory Evaluation

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Statement of the Problem:

Today, many crops in the Philippines are underutilized due to low regard toward the consumption of indigenous crops, specifically legumes. As Food and Agriculture Organization (FAO) reported, indigenous crops have been neglected by research, extension services and policy makers; governments put little to no effort in the allocation of resources to promote and develop these crops into food products. With this, it results to a public who are unaware of its health benefits and potential uses, consequently planting these crops less often, eventually putting the country at risk of food insecurity.

More than the hunger and malnutrition that are at stake, Filipinos are also missing out these crops' role in the in the environment and ecology. That being said, there is a need of mainstreaming the said underutilized crops, such as pigeon pea and black rice to diversify nutritional intake, combat food insecurity and boost the agricultural economy.

Conclusion & Significance:

The utilization of pigeon pea and black rice in developing new processed food products can contribute to the reduction of hunger in the country, hence ensure food security in the country, particularly in rural areas. It can also help with nutrition security as pigeon pea and black rice are good sources of nutrients. The development of pigeon pea and black rice -based drinks will help in the commercialization of pigeon pea and black rice, therefore, will eventually serve as economical alternatives to meat as a protein source and berries as source of high levels of anti-oxidants, respectively.

In a nutshell, this study describes the consumer acceptability and its relationship with the sensory parameters of pigeon pea and black rice flours. The findings of this study are an important background for guiding the development of drinks made of pigeon pea and/or black rice that would fit market demand.

About the Author

Bermonica Satuito was born in Quezon City, Metro Manila, Philippines. She is currently taking up Bachelor of Science in Nutrition in University of the Philippines Los Baños (UPLB). She plans to take up Master's Degree in Public Health Nutrition after finishing her undergraduate degree.

Satuito is an active volunteer of the Philippine Red Cross and an advocate of the 17 sustainable development goals. She has attended a number of youth conferences that tackles leadership, SDGs and food and agriculture.

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