

CLAIM

1. A process of producing bignay (*Antidesma bunius*) fruit concentrate comprising the steps:

(a) selecting ripe bignay (*Antidesma bunius*) fruits;

5 (b) washing the bignay fruits in clean, running water thrice to remove the dirt;

(c) crushing the bignay fruits using a chopper;

(d) squeezing the juice from the crushed bignay fruits with the use of cheesecloth;

10 (e) filtering the squeezed juice using a stainless strainer lined with cheesecloth;

(f) transferring the filtered juice in a casserole;

(g) adding sugar into the juice and combining until sugar is dissolved to form a mixture;

15 (h) pasteurizing the mixture at 60-65°C for 5 minutes while continuously stirring;

(i) removing the mixture from heat and dispensing into sterilized bottles while hot;

(j) covering the bottled fruit concentrate with caps;

20 (k) steaming the bottled fruit concentrate for 15 minutes;

(l) removing from the fire and letting the bottled fruit concentrate cool; and

(m) sealing and labeling of the bottled fruit concentrate.

25

30