

PROCESS FOR PRODUCING WHITE KIDNEY BEANS IN SYRUP

ABSTRACT OF THE DISCLOSURE

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The present utility model relates to a process for producing white kidney beans (*Phaseolus vulgaris*) in syrup. The beans are heated in water to about 70 °C, then lye water is added to form a 2% v/v solution and soaked for about four hours. The beans are
10 drained, washed three times, boiled in syrup of 30-50 °Bx for five minutes, and soaked in the same syrup for about twelve hours. The beans are drained, hot-filled into sterilized glass jars with packing syrup at about 90 °C at a beans-to-syrup ratio of 1.5:1.0 and sealed. The jars are retorted under water
15 immersion with end-over-end agitation at about 121 °C and 0.18 MPa, then cooled. The process produces a commercially sterile, shelf-stable, ready-to-eat product with desirable sensory qualities, suitable for consumption as a dessert or as a complement to local Philippine cuisine.

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