

ABSTRACT

LIPOTE (*Syzygium curranii*) FRUIT CONCENTRATE

This utility model relates to a product, a fruit concentrate from ripe lipote (*Syzygium curranii*) which is a native and underutilized tropical fruit of the Philippines. It
5 addresses postharvest spoilage and limited market availability by transforming fresh lipote into a shelf-stable product. The method involves washing, crushing, and extracting juice from ripe fruits using cheesecloth, then combining the juice with sugar, pasteurizing the mixture, and hot-filling it into sterilized bottles. The bottles are sealed and steamed to ensure product safety and extended shelf life. The resulting concentrate, made from
10 lipote juice and sugar, is a natural and nutrient-rich product that can be stored and enjoyed year-round. The product offers a highly acceptable taste among consumers. It supports small-scale processors, promotes the sustainable use of indigenous fruits, and provides a healthier alternative for consumers in the food and beverage industry.