

CLAIM:

1. A process for producing a ready-to-eat (RTE) adlai champorado having a shelf stable feature comprising the steps of:

5 a. pre-cooking adlai which can be in grits or any form of its as raw material in boiling water, the ratio of adlai and water of 1:6 to 1:10 by weight for a period of 3 to 9 minutes;

b. preparing a chocolate sauce with 2 to 4% cocoa powder, 10-11% muscovado sugar, and 0.5 to 1.5% modified starch;

10 c. mixing pre-cooked adlai and chocolate sauce in a ratio of 6:34 to 8:32 by weight;

d. filling two-hundred grams (200g) of the mixture in a retort pouch;

e. sealing the mixture-containing retort pouch; and

f. retorting the retort pouch at 118°C to achieve condition with sterility value
15 of 3.5 minutes.

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