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Processing of aramang powder (*Nematopalaemon tenuipes*)

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This study utilized the soft shelled red shrimps, aramang (*Nematopalaemon tenuipes*) in the preparation of aramang powder. The product could be used in the preparation of other valuable products and it could serve as a condiment. The study generally aimed to process and standardizes the method in the preparation of aramang powder. It specifically aimed to determine the sensory qualities of the processed aramang powder using three cooking methods and to determine the consumer's acceptability, its return on investment and its nutritive facts. Sensory assessment of the product was done from 0 day to 30 days at weekly interval. Results revealed no significant differences on appearance, odour, and general acceptability of the aramang powder using the three cooking methods. Result of nutrition facts done at the Department of Science and Technology Regional Office Tuguegarao City revealed the following nutrient contents of the aramang powder: moisture 13.57%, ash 11.17%, fat 0.05%, protein 68.87%, carbohydrates 6.34% and sodium 296.61 mg/100 g. This reveals that the nutrients present in aramang powder are excellent and good for consumption as food. The production of aramang powder was found profitable with an ROI (return on investment) value of 83.29% and the level of acceptability was evaluated as "very much liked".

Biography

Lenimfa P Molina is currently working at Cagayan State University, Philippines.

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