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Lambanog Processing

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'Our Business is Industry…"

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BANOG PROCESSING

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and wine have been associated with fea fiestas and in almost all occasions. To Fili nd of feasting, drinking and good company, the incomplete without serving this drink because drinking of native wine is part and parcel of our culture, a gesture of hospitality. One product we can be proud of and can find a distinct niche in the world market is our LAMBANOG (distilled coconut wine).

Lambanog is derived from c through the process of natural ferme until the desired 80-90-proof alcohol c characteristic potent taste attained.

Currently, *lambanog* is a hit among the young crowd, especially the fruity-flavored variety. It is popular locally and is also well received in foreign markets.

PRODUCT SPECIFICATIONS

Lambanog is clear white with the characteristic aroma of distilled coconut. It has 80-90 proof or 40-45% alcohol/volume content with minimal amount of acetic acid not to exceed 0.1-0%. It is methanol-free with the characteristic of fossil oil to contain iso-amyl alcohol ranging from 20-80 grams/100L.

PROCESSING OF LAMBANOG

1. **Collecting**. Coconut sap is the liquid tapped from the unopened flower (spadex) of coconut tree. The sap when collected must be pearly white in color, sweet in taste and has the characteristic coconut sap smell.

2. **Receiving**. Coconut sap packed in carbuoys (20-L capacity) is received at the production area.

3. **Transferring to Fermentation Vats/Coarse Filtration**. The coconut sap is filtered and manually transferred to the fermenting vats.

4. **Fermenting**. Coconut sap is allowed to ferment in large plastic drums. Fermentation period takes about 4 days to produce an alcohol content of approximately 7-8%.

5. **Transferring and Holding**. The alcoholic liquor is transferred to a holding tank that is usually located near or beside the distillation area. The alcoholic liquor stays in the holding tank until distillation set-up is ready for the next batch.

6. **Distillation**. The traditional process of distillation is the batch type pot-still process with rice hull or wood as source of fuel. The alcoholic liquor is heated. The initial distillate (head or 'bating') which contains the undesired methanol and other components is separated and set aside for other purposes. It has a high proof content (concentration: 110 proof). The succeeding distillates– the *lambanog* have lower alcohol content. However, as distillation proceeds, the desired alcohol content of 80-90 proof must be achieved. The distiller uses an alcohol meter (hydrometer) to check the alcohol content. It ranges from 80 to 90 proof.

   The remaining liquor in the distillation vat, which is the tail, is discarded. It is composed of high alcohol like fossil oil that boils at higher temperature.

7. **Packaging**. After distillation, the product ('*alak'*) is transferred to plastic containers (HDPE-high density polyethylene) in full capacity for delivery or storage.

8. **Storing**. The distilled wine ('*lambanog'*) is stored at room temperature.