

GENDER ROLE IN THE SEAWEED INDUSTRY CLUSTER OF SOUTHERN PHILIPPINES: THE DICCEP EXPERIENCE

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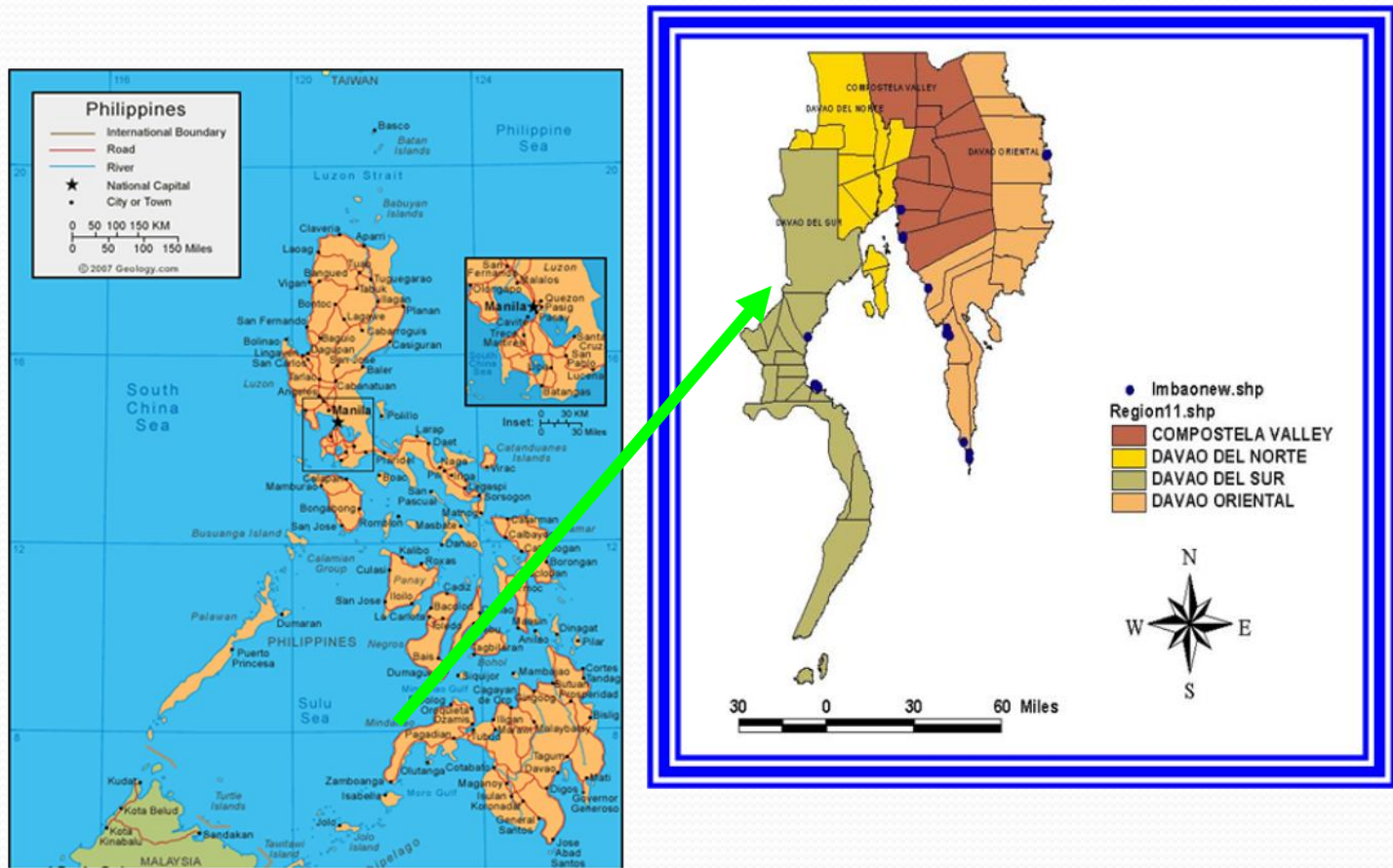
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PROJECT SITE



BACKGROUND

- Low farm productivity
- Poor quality of seaweed in some areas due to poor farming practices
- Prevalence of seaweed diseases
- Limited access to appropriate financing



Gender Lens



Formation of the Seaweed Industry Cluster



METHODS and INPUTS

Formulating the Seaweed Industry Cluster Plan

GOAL

improve and sustain the socio-economic condition of the SI stakeholders through a well integrated and mutually supportive cluster

OBJECTIVES

- Increased income level of fisherfolk
- Improved contribution of the industry to regional output
- Sustained productivity, competitiveness and growth of the seaweed industry

STRATEGIES

- Improved R & D Initiatives
- Organizational Development and Advocacy
- Facilitation of Financing Assistance
- Promotion and Expansion of Market
- Integrated Support for Expanded Production Capacity



IMPLEMENTATION OF 3 PILOT PROJECTS

Project 1 – Establishment of Model Cooperative Farms

Project 2 -Profiling of Seaweed Production in Model Farms

Project 3- Promotion and Training for Seaweed Value Adding



RESULTS

Project 1 – Establishment of Model Cooperative Farms

Table 1. Number and percentage of gender participation for the seaweed culture project.

	Male		Female		Total
	Number	%	Number	%	Number
Punta Biao	7	53.8	6	46.2	13
Samal	6	28.5	15	71.4	21



Project 2 Profiling of Seaweed Production in Model Farms

Table 2. Gender distribution of seaweed farmers & traders in Punta Biao, Davao del Sur.

	Farmers		Traders	
	Number	%	Number	%
Male	15	60	1	50
Female	10	40	1	50
Total	25	100	2	100

Table 3. Gender distribution of seaweed farmers & traders in Samal, Davao del Norte

	Farmers		Traders	
	Number	%	Number	%
Male	60	60.6	1	14.3
Female	39	39.4	6	85.7
Total	99	100	7	100



Project 3 Promotion and Training for Seaweed Value Adding

Table 4. Number and percentage of gender participation for the seaweed value adding .

	Male		Female	
	Number	%	Number	%
Punta Biao	7	53.8	6	46.2
Samal	6	28.6	15	71.4

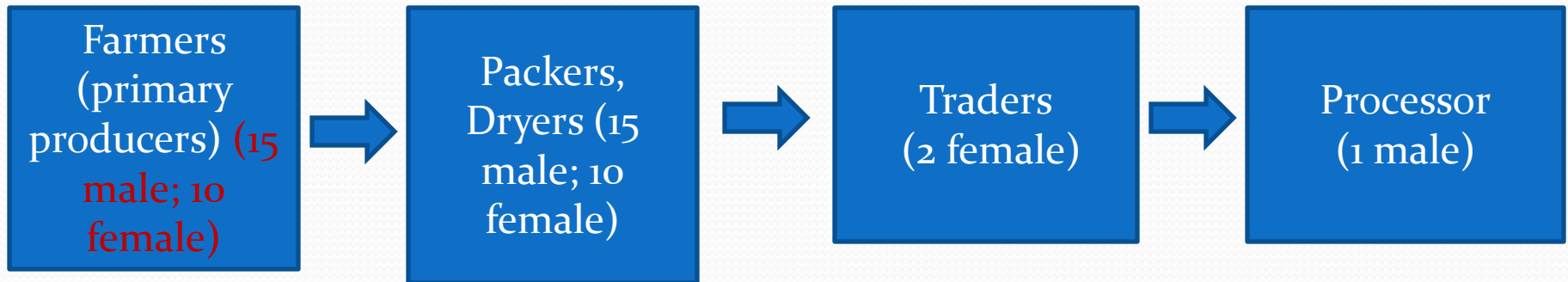


Simplified Agricultural Value Chain

Punta Biao (Digos) and Samal, Davao del Norte Seaweed Production



Punta Biao (Digos)



Samal, Davao del Norte

CONCLUSION

- Using the gender lens, the seaweed industry cluster in the Davao Region is found out to well participated by both men and women.
- Even at the management level, women have roles in the planning although the leadership of the cluster is handled by men.
- At the seaweed production and value adding level where farmers and housewives are involved, there is greater percentage of women involvement



OUTCOME and IMPACT

- Generated income (P55,000) for farmers out of seaweed production
- Forge partnership with LGU and JICA for another project on solar dryer and seaweed powder facility for funding by Japan Embassy, initial request of product
- Brand names “Guzo” and “KD Fertilizer” applied with Intellectual Property Office (IPO). IEC Materials were developed to promote the new products.



INTRODUCTION:
Seaweeds are marine resources of various economic uses. In 1964, two red seaweed varieties were found to be abundantly and naturally grown in the Philippines- *Eucheuma coralline* and *Eucheuma spinosum*.
Seaweeds are in demand due to its variety of uses. Aside from being eaten either cooked or raw in the form of salad, the seaweed provides a good source of phytochemicals, like carotenoids, agar and alginate, which are used as additive to act as emulsifier and stabilizer in the food industry as well as nutraceuticals and studies. With its high nutrient value, food supplements should not be only limited to fish-based preparation or dried form by phytochemicals extraction, but rather, seaweeds should also be processed to other value-added such as food and organic fertilizer.

Sample Number	Sample Description	Parameter	Results
DA588-04-010-001	Seaweed Powder	Moisture	10.00%
	ash	Acid	24.00%
	alkalinity	Total Acidity	1.40%
		Free Acidity	1.80%

SEAWEED NUGGETS:
Ingredients:
50 grams Dried Seaweed
300 grams Flour
2 tsp. Baking Powder
1/2 tsp. All Purpose Flour (starch)
1 pkg. Eggs (100 grams)
2 tsp. Salt
2 tsp. MSG
2 tsp. Oil

Materials Needed:
Mixing Bowl
Blender
Wooden Spoon
Measuring Spoon
Egg Beater

Cost and Return:
Blender 100 pcs @ 2.00 Pkg. 200.00
Wooden Spoon less production Pkg. 220.45
Measuring Spoon 100 Pkg. 152.00
Egg Beater 100 Pkg. 152.00

How to do it?
1. Soak the dried seaweed with water in 5 minutes.
2. Drain and cook with enough water until tender.
3. Blend until fine texture is obtained.
4. Combine the seaweeds with flour, beaten eggs, sifted flour, baking powder, salt, MSG, oil, and MSG in a mixing bowl.
5. Stir thoroughly with wooden spoon.
6. Dough in a scale to obtain accurate amount.
7. Form into desired a size of a nugget.

SEAWEED CUPCAKE:
1 kg. 100 grams flour
228 gm. 1/2 butter
1/2 kg. of sugar
200 gm. of dried Eucheuma
Eggs of sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. oil
1/2 tsp. salt

Materials Needed:
Cupcake
Mixer
Mixer bowl
Mixer attachment
Mixer stand
Mixer base
Mixer cord

Cost and Return:
Cupcake 100 pcs @ 0.50 Pkg. 475.00
Mixer 100 Pkg. 205.45
Mixer bowl 100 Pkg. 138.00
Mixer attachment 100 Pkg. 138.00
Mixer stand 100 Pkg. 138.00
Mixer base 100 Pkg. 138.00
Mixer cord 100 Pkg. 138.00

Procedure:
1. Soak the dried seaweed with water in 5 minutes.
2. Drain and cook with enough water until tender.
3. Blend until fine texture is obtained.
4. Sift the flour, sugar, baking powder, and salt into a mixing bowl.
5. Separate egg whites and egg yolks.
6. Cream butter, and add sugar and egg yolk, and beat until light and fluffy.
7. Fold egg whites with lemon juice until light and add sugar, continue whisking until fluffy.
8. Fold the flour in 1/3.
9. Add the prepared Eucheuma to the flour mixture and beat until the mixture is stiff thoroughly.
10. Add the beaten egg whites (meringue) and mix thoroughly until soft and full incorporation.
11. Put into the prepared muffin sheets and bake for about 20 minutes.



- Negotiated with Robinsons ‘ broker for the commercialization of seaweed cupcake with the farmers as partners.

- Acquisition of equipment and utensils by community for their livelihood from seaweed value added products, these are business start-up

- Transformed dynamite fishers to shift to seaweed farming



THANK YOU and GOD BLESS

