

PROCESSING OF FRIGATE MACKEREL *Auxis thazard* : GENDER ROLES IN ENSURING PRODUCT SAFETY

Corazon P. Macachor*, Cecilio S. Baga and Bonifacio S. Villanueva
Cebu Technological University, Main Campus, R. Palma St., Cebu City, Philippines.
cora_macachor@yahoo.com

Producing *Tinap-anan* from *Auxis thazard* serves as a main livelihood of the vendors in Danao City fish ports. This is a very tasty and juicy hot smoked frigate mackerel with a shelf-life of 3 days at ambient temperature and 5 days in a refrigerating condition. In 1985, the Cebu Technological University Carmen Campus faculty-researcher tried to create another hot smoking process for this commodity. However, due to the high cost of equipment, the traditional process still prevailed. Then, the researcher turned to monitor the safety of the *tinap-anan* in terms of histamine content. In 1995, research on histamine content level during processing showed that the product processed based on traditional practices was safe for human consumption. These products were processed by approximately 30 Danao City processors. The study investigated the gender roles in the processing practices. Eighty two percent (82%) of the processors are female and 18% are male. The female processors are the one who market the product through retail store and direct sales, while the male processors are the ones who purchase the raw materials from the fish ports. The Cebu Technological University technology researchers made another round of research on the histamine level during processing to these processors, since the present processors are the children of the generation that were involved in the earlier study. The result showed that good manufacturing practices were observed since the Local Government Unit of Danao City, Philippines provided the state of the art preparation and smoking area to the processors that are adjacent to the new established fish port.

Key words: *Auxis thazard*, Cebu Technological University, fish postharvest