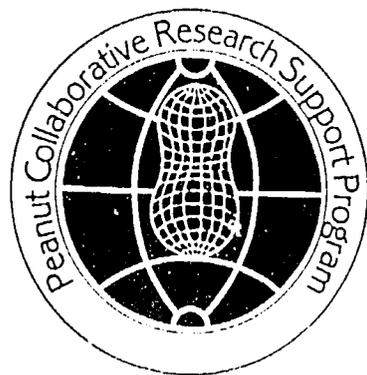


Peanut Collaborative Research Support Program



Peanut CRSP
The University of Georgia
Georgia Experiment Station
Griffin, Georgia 30223-1797
U.S.A.

United States Agency for International Development

Grant No. DAN-4048-G-00-0041-00

**PEANUT
COLLABORATIVE RESEARCH
SUPPORT PROGRAM**

TRIP REPORT

**Anna V. A. Resurreccion
November 26 - December 12, 1993
Philippines**

**Supported by USAID Grant No. DAN-4048-G-00-0041-00
and the Participating U.S. Universities
and Host Country Institutions**

PEANUT CRSP TRIP REPORT

Traveler: Anna V.A. Resurreccion, Co-pl GA/FT/TP

Country: Philippines

Dates: November 26 - December 12, 1993

Purpose:

To hold discussions with co-investigators, at Los Banos, Philippines regarding progress of the food technology component of the project.

To visit with PCARRD administrators regarding research progress and future plans.

To meet with USAID officials in Manila, regarding the food technology project.

To hold discussions with Dr. Luthgarda Palomar, VISCA, Baybay, Leyte and outline a modified work plan for FY94 to incorporate collaborative research activities on peanut utilization.

To meet with Dr. Sonia de Leon, in Diliman, Quezon City regarding research on peanut products.

Executive Summary:

The Institute of Food Science and Technology is recognized for its research and graduate education programs. Project investigators continue research efforts on improving the quality of peanut products.

Work on the substance that exhibits inhibitory properties against production of aflatoxin has progressed to pilot studies employing the technology and applications on peanuts, fish and meats. Furthermore, researchers are in the process of isolation, purification, identification and characterization of the inhibitory substance from what has been tentatively identified as Cladosporium fulvum.

The Department of Food Technology at VISCA has recently moved into a new building and the sensory evaluation and food

processing facilities now available should enhance research capabilities.

The development and optimization work on the peanut cookies initiated by VISCA researchers at the University of Georgia has resulted in its adaption, processing and marketing by the VISCA bakery.

There exists is great potential for technology transfer efforts in the new project involving researchers at VISCA. Cooperator groups are currently involved in the processing and marketing of products previously developed and optimized at VISCA.

Researchers at VISCA have demonstrated the success of their bakery training programs which have resulted in commercial production and marketing of bakery products.

Researchers in the Dept. of Food Science and Nutrition at the U.P. in Diliman expressed interest in establishing collaborative linkages with researchers at the University of Georgia. The department is interested in nutrition research and in the delivery of nutrients and calories to "at-risk" populations including pre-school children.

Details of Trip:

November 26 (Friday):

It was Friday during the Thanksgiving weekend and left Stone Mountain at 7:00 a.m. to catch the 8:45 flight to Denver. The plane was late in arriving at Denver and I was lucky to be able to catch the plane to San Francisco and was the last passenger to board. I can only speculate that the delay was probably due to the "slowdown" by United airline employees. The flight to Manila, via Seoul was uneventful.

November 28 (Sunday): Manila

After checking in at the Manila Diamond Hotel, it was 2:00 a.m. In the morning, I called the airline to reconfirm my return flight and to try to locate my reading glasses which I lost amidst the confusion of arrival. I went to the Harrison Plaza, a shopping

area close enough to the hotel to purchase a replacement pair of glasses.

November 29 (Monday): Manila and Los Banos, Laguna

Dr. Virgilio Garcia arrived at the Hotel at 7:45 a.m. as I was checking out. He said he had to leave Los Banos at 5:00 in the morning to avoid the traffic. I checked in at the U.P.L.B. Guesthouse.

Virgilio informed us that there had been a change in administration with the appointment of a new Chancellor, Dr. Ruben Villareal. The change is a welcome one and faculty are hopeful regarding the future of the University at Los Banos. We proceeded to Los Banos and made a stop at the Bank to exchange travellers checks to pesos for my airline ticket to Tacloban which PCARRD booked for me. At the bank, Virgilio inquired about the check that Larry had sent to him and found out that the check had been processed a number of days before this inquiry but he had not been notified and could therefore not pick this up.

The meeting at PCARRD was attended by Dr. Ester L. Lopez, who has been appointed Acting Director of the Crops Research Division while Cris Escano is on assignment, Leandro (Andrew) V. Buendia, Head of the Data Base Management Section, Virgilio and myself. After the initial introductions, I distributed the letters that David Cummins Office asked me to carry to Los Banos. I learned from Dr. Lopez that the letters contained information on the upcoming EEP review. Dr. Lopez indicated that after confirming with the project Principal Investigators in Los Banos, her office had Faxed a tentative schedule to the Management at Georgia and the letters I carried with me to Los Banos did not reflect the changes contained in the Fax.

The plan for the EEP review is to have a meeting at PCARRD wherein all Los Banos PIs would report their accomplishments. I was likewise informed that he EEP would be going to VISCA to visit Dr. Luthgarda Palomar's project.

Andrew informed me that they had made the changes on my flight to Tacloban that I requested, per Dr. Palomar's suggestion to fly to Tacloban on an afternoon flight on December 1. The ticket was ready for us to pick up at IRRI. Andrew also sent a radio message to the VISCA office to confirm my arrival. Andrew and Dr. Lopez prepared an alternative lodging plan for me, in the event that there would be no one from VISCA to meet me at the airport.

We discussed Mr. Ding Ramos' visa situation. Dr. Garcia informed us that he had visited Dr. Bernardo, Vice-Chancellor for Academic Affairs at U.P. Los Banos, and was assured that Mr Ramos would be offered a faculty position at UPLB as soon as he graduates and returns. Dr. Garcia added that he was working on the requirements for the J-visa together with Dr. Carpio, Director of the Institute of Food Science and Technology. However, he is not hopeful about obtaining the documentation needed for the J-visa because Mr. Ramos is out of the country.

Andrew also indicated that PCARRD needs to have Dr. Beuchat or Dr. Cummins send a Fax to Dr. Ester Lopez authorizing Dr. del Rosario to claim \$80.00/day per diem for expenses at the 1993 Annual IFT Meeting in Chicago. Los Banos authorizes only \$60.00 per diem. I was given a copy of a letter addressed to Dr. Beuchat from Dr. Lopez requesting for this authorization.

The mechanism for payment to VISCA for the Dr. Palomar's research and technology transfer activities was discussed next. It was agreed that the check be made out to PCARRD, to Dr. Ester Lopez for release to the peanut consumption project. PCARRD will allocate the funds for VISCA after the administrative cost of 5% to PCARRD are subtracted. Dr. Beuchat will need to note in an accompanying message or telex that this money is earmarked for Dr. Luth Palomar at VISCA. When the check is mailed to PCARRD, Dr. Palomar should be informed that she needs to provide Dr. Esther Lopez with a detailed proposal and a detailed budget. This mechanism, I was informed, is similar to current arrangement with UPLB.

Dr. Lopez invited us to lunch at the executive dining room on the top floor of the PCARRD building overlooking Laguna Bay. After lunch, we met with our co-principal investigators on the project, Drs. Garcia, del Rosario and Mabesa at the Institute. Initially, we were joined by Dr. Carpio, Director of the Institute, to continue discussions on the visa status of Mr. Ramos. Dr. Carpio repeated what Dr. Garcia had previously told us at PCARRD, that a position is assured for Mr. Ramos as soon as he returns to Los Banos. Drs. Carpio, Del Rosario, Mabesa and Garcia asked that we inform Mr. Ramos to apply for a change of visa in the U.S. with assistance from the Foreign Student Office. Dr. Carpio will provide a letter of intent regarding a faculty position for Mr. Ramos.

There was some discussion as to why Mr. Ramos was pursuing the M.S. program rather than a Ph.D. Dr. Carpio indicated that he had asked Mr. Ramos not to return to the

Philippines until after he completes his Ph.D. degree. Dr. del Rosario expressed surprise after being informed that Mr. Ramos was pursuing the M.S. degree. I indicated that I would convey this to Dr. Chinnan.

Brief reports were made regarding research progress and status. Dr. Garcia indicated he was intensifying product development efforts along traditional product lines, his activities address aflatoxin issues including aflatoxin surveillance. Dr. del Rosario continues to work on product research and was developing products to suit the U.S. market. Dr. Mabesa is in the process of piloting the technology and applications for the inhibitory substance he has discovered and is planning to use this on peanuts, fish and meats. Meats, he indicated would provide the ideal application because the purple color produced by the microorganism, would not be objectionable.

Rey Mabesa is in the process of isolation, purification, identification and characterization of the inhibitory substance from what has been tentatively identified as Cladosporium fulvum. Virgilio and Rey expressed the need for a confirmatory identification of the microorganism and stated that they had sent a culture to Dr. Beuchat for this purpose. They want to know whether Dr. Beuchat has sent the culture to Peoria for identification.

Virgilio repeated a request, previously made to Dr. Beuchat regarding a water activity meter. Before adjourning, we discussed the upcoming EEP review and PCARRD's plan regarding the reporting of achievements during the EEP visit in January, 1994.

We drove to the IRRI to purchase my ticket to Tacloban. In the evening, Rey Mabesa and Ric del Rosario joined us at a dinner hosted by Virgilio and his family at their home.

November 30 (Tuesday): Los Banos and Manila

This was Bonifacio Day in the Philippines and a National holiday so all offices were closed. I had not realized this when I had made my itinerary. Before breakfast, I took a short walk from the UPLB guesthouse to the residence of Dr. Teresita Espino, Associate Professor of the Institute of Biotechnology and her spouse Dr. Rene Espino, Director of the Institute of Plant Breeding walked back with me to the guesthouse and visited while I had breakfast and until Virgilio picked me up for the trip back to the Hotel in Manila.

December 1 (Wednesday): Manila and Baybay, Leyte

I did not realize until I picked up my ticket that the only afternoon flight to Tacloban was at 5:10 p.m. I went to the airport as early as possible because Virgilio had warned me to check in at the airport at least an hour and a half prior to departure or my seat would be given to someone else. The flight was fully booked, but was surprisingly only an hour long. This had been my first time outside of Luzon and was looking forward to the trip.

It was pouring when we landed in Tacloban due to a typhoon. As I awaited my bag at baggage claim, I was relieved to see Dr. Luthgarda Palomar. She had business to handle in Tacloban during the day and had one of two vehicles that ferried incoming passengers on the Manila-Tacloban flight to Baybay. The vehicles travelled back together because the other vehicle did not have a spare tire. Our driver was quite concerned on our way back because of reported landslides in the area.

Luth was unable to host my visit earlier because she organized and hosted a large Food Expo and Trade Fair at Baybay wherein several Food Companies based in the surrounding areas had exhibits and booths. Also represented were exhibits of her cooperators. Luth gave me a copy of a printed program - very professionally executed. She also presented me with a coffee mug and T-shirts, for Larry and myself, all printed with the Logo of the Food Expo to commemorate the occasion. This undoubtedly was a large feat to accomplish and required several man-hours of work. I understand that it was indeed very successful. Luth also had sad personal news that her mother became very ill during the dates that the Food Expo was held had passed away only a few days ago. Traditionally, she would have spent this time with her family in Southern Leyte, but because she was hosting my visit, had to spend time with me. After stopping for dinner, Luth took me to the Agricultural Training Institute (ATI) Hostel.

December 2 (Thursday): Baybay, Leyte

Dr. Palomar and I had breakfast at the cafeteria of the training institute. I had a very bad cold and slight fever, which I feel certain was due to the pollution in Manila. Exposure to the inclement weather did not help. During breakfast, Luth told me that she had presented a paper during the recent Philippine

Association of Food Technologists (PAFT) on mixture designs and product optimization using RSM. She indicated that this was very well received and several laboratories expressed interest in her research approach. I was very pleased with this news knowing that I was instrumental in her learning the techniques when she was a visiting scientist in my laboratory.

We visited the VISCA President, Dr. Samuel Go. Dr. Go was formerly a Vice-President during the term of Dr. Marianito Villanueva who I was informed is now in Los Banos. I related to Dr. Go our professional involvement with Dr. Palomar and indicated how we had been very pleased with Luth's achievements in research during the short period she was in Georgia and in the reporting and dissemination of her findings through presentations at the IFT and through a refereed journal article. I outlined the reasons for my visit with Luth, indicating that we were eager to establish collaborative efforts with her. I also indicated that the cooperators groups that Luth was involved with and the Bakery that she is in-charge of are very important to our program objectives of technology transfer and commercialization/market development of peanut and root crop products. He indicated he was pleased that we were collaborating with Dr. Palomar and hoped that this would only be the beginning of our relationship.

The next stop was with Dr. Eliseo Ponce, Director of Research and Extension. Dr. Ponce expressed interest in our proposed activities with Luth. He is quite familiar with Luth's research program and was pleased with our efforts at collaboration.

We then went to the new building that houses the Department of Food Technology. The faculty recently moved in and carpenters and painters had not quite completed the finishing touches to the building. I toured the building and was very pleased to see the new sensory laboratory. It is not completed yet but is already being used for sensory tests and has features similar to those found in my sensory laboratory. Luth has implemented the same system of signal lights to minimize communication and distraction during sensory tests, and a sample presentation set-up patterned after the one we have in our laboratory. The laboratory requires a computer system for processing of the large data sets resulting from sensory testing, an air-conditioning system to provide better control of the testing environment, and a partition to isolate the sensory training/testing areas from the processing laboratory.

Luth introduced the three research associates and aides employed by her on various research grants. They are B.S. graduates whom she has trained. Brief conversations with them indicated they are now quite knowledgeable in the routine use of mixture designs and in product testing and optimization. The lack of a computer has necessitated manual generation of the contour plots needed in optimization, and is very tedious at present. This situation should be relieved when Luth will be able to purchase a computer.

We were served some snacks consisting of products developed in Luth's laboratory and now produced in commercial scale and sold in the Visca Bakery. To improve shelf-life and marketability of the products, Luth packaged these products in a polyethylene bags that are attractively printed with the VISCA Bakery label. Among the products available under this label are the peanut cookies that Luth had worked on and optimized in our laboratory during her visit to Griffin and , lady fingers from Cassava- one of the products to which peanuts will be added as an ingredient in our proposed research,

We proceeded to the instrument room which is the only air-conditioned room in the building. This is where two computers, pH meter and an electronic balance are used and stored. There was an oven in the room and other small pieces of instrumentation. We worked on the research objectives and budgets for FY 94 and also on research objectives and corresponding budgets for FY 95 for 3 levels of funding.

After lunch at the ATI, Dr. Lemuel Diamante, a food engineer who recently completed his Ph.D. from Massey University in New Zealand, and who was asked by Luth to help in the shelf studies assisted us in the preparation of the different budgets. Later in the day, Dr. Sean Villaconsado, computer science specialist, joined us for a short while to make recommendations for the PC. He recommended the purchase of a 486 with a math co-processor. He likewise recommended the purchase of a 24-pin dot-matrix printer over a bubble-jet or ink-jet printer because the ink for such printers is not readily available in the Philippines. I recommended that they get a emergency power supply that will allow them to operate for 30 minutes after a power failure.

While we were working, Mr. Ramon Inoraba the president of Bubon Integrated Root Crop Producers Association, one of Luth's cooperator groups, came to deliver some product. We spoke with him briefly. There are 15 members in the group, and two to three members participate in the daily production activities. The

members are farmers and work in the farm during the day and in the processing area at night. All of the cassava produced by the farmers is used in value-added products produced by the cooperative. Profits are prorated according to the amount of time each member spends on the processing of the products. The cooperative concentrates its present efforts on three products: (1) Chocass- a cassava roll filled with a flour-based chocolate flavored mixture. It is a product bought by consumers over all age groups, it is consumed as a snack or desert by The cooperative produces 20 - 100 rolls per day. These are priced at 7.50 and 15 pesos for the small and large rolls, respectively. The product does not contain any additives to prolong shelf-life and has a shelf life of only 3 days. Luth plans to utilize peanuts in the filling and sell the product as a choco-peanut roll. (2) Cassava Chippy- this is a very popular chip-type product from cassava and is sold in "ready-to-eat" and in half-product (ready-to-fry) forms. The half-product is very shelf stable for extended periods. The ready-to eat form develops off flavors due to oxidation after two to three months of storage. (3) Takudo Waffle- Takudo or coco yam, also known as San Fernando yam is processed into a waffle-cut chip. The manual waffle cutter was fabricated after adaption of one purchased by Luth during her visit to our Laboratory in Georgia.

These products were developed in Luth's laboratory at VISCA. Luth was likewise instrumental in helping the group with the packaging of the Cassava chippy and the Takuda Waffle, which is similar to that used for the VISCA bakery products.

We proceeded to the VISCA Foundation Office to discuss the disbursement of checks with the director but he was unavailable. The last stop was the office of the head of the Root Crops Center to meet to meet with the Director, Dr. Jose L. Bacosmo. Dr. Bacosmo is a graduate of N.C. State. Dr. Bacosmo explained their organizational structure and together we walked through very attractive displays of the root crop research and products from root crops. Dr. Emma Data, researcher at the root crops center who was in Georgia two years ago for a Post-Doc with Stan Kays in Athens briefly met with us and took us for a brief tour of the center laboratories.

In the evening, Luth arranged an informal get-together at a picnic ground close to her home. Drs. Ponce and Bacosmo and their spouses, Drs Diamante, and Data and few other friends of the Palomars.

December 3 (Friday): Baybay and Ormoc City, Leyte

We had breakfast at the Palomar's residence. Dr. Manny Palomar, is Director of the Graduate School. After breakfast, we proceeded to the office of the Visca Foundation for Agricultural and Rural Development, Inc. (VIFARD). The Director was not in but one of the accountants, Mr Manuel B. Uy-oco, Jr. helped us. He said that Dr. Lopez should transfer the monies to the Philippine National Bank, Baybay Branch SA #451-500501-9 for peso accounts and Manila Bank, Ormoc Branch FCD #87-002 for dollar denominated accounts. Dr. Lopez should send a cover letter or telegram following the transfer indicating that the money is for Dr. Palomar's project. Upon being told that there will be an administrative fee of 10%, we asked whether we could negotiate a lower fee on the basis that PCARRD will be getting 5%. He said it was possible and Luth indicated that she would handle this.

We dropped by the Office of the Director of Research and Extension (ODREx) to view a slide show about VISCA. We had lunch before proceeding to Ormoc City, 45 Kilometers away from VISCA. The first stop was the Red Cross Headquarters to get a guide then on to the Red Cross relocation site where 180 families were relocated in 90 duplexes after their shanty homes were damaged by the flood of 1991. These duplexes consist of concrete and bamboo. Some of the homes have been renovated to include a mezzanine area to increase living area. There is no running water in the homes, but water is readily available from an artesian well convenient to each home.

Selected individuals from this community attended training at VISCA. They commuted daily for 5 days, because only transportation and not lodging was covered by the funding source. These individuals and others they have trained, 25 in all, operate a bakery that is housed in a recently constructed Red Cross Building, a short walking distance from the homes. The bakery has running water, ingredient and weighing rooms, a fabricated commercial gas-fired rotary oven. The bakery operates from 1:00 to 8:00 in the morning. Products prepared daily are pan-de-sal and loaf bread. Specialty breads such as ensaymada and cocobuns are also prepared regularly but not daily. The breads are sold until they are gone, these are priced at 25 centavos per piece. Luth thinks that the pricing needs to be increased, however the people in charge of the bakery feel that increasing the price will make these unaffordable. The bakery provides employment for the members who participate. Another group of individuals operate a meat processing project.

In the evening, Dr. Ponce invited me and three other guests for dinner at his home. The guests included Dr. Herminia Francisco, an Assistant Professor of economics at Los Banos, Dr. Larry Zuidema from Cornell University and a Cornell Ph.D. student working under the direction of Dr. Zuidema. Dr. Francisco had earlier helped to evaluate the internal proposals submitted by co-investigators for funding from the SANREM CRSP project in Mindanao . Dr. Zuidema apparently is a frequent visitor to VISCA, where he works under a VISCA- Cornell University Project. We enjoyed the good food and a pleasant evening, after which I and the three other guests walked back to our Hostel.

December 4 (Saturday): Baybay, Bubon and Tacloban, Leyte; Manila

The weather was treacherous. The paper indicated that 3 deaths had occurred in Leyte. This was my last day in VISCA. Luth asked two of her research Associates to take me to Bubon, the site where one of the cooperator groups prepares the three products described above. The pebbled road to the community and processing facility was very narrow. I was told that the traditional mode of transportation in this area was by motorcycle. The motorcycles are equipped with a long seat and four passengers ride behind the driver to and from the small community. At times, in addition to the 4 passengers, a child rides in front of the driver.

The processing facility is very rustic, very much different from the Red Cross facility, but apparently sufficient for the level of production. The former president of the association and three female members of the cooperator group welcomed us. I saw a large open kettle, graters, and hand operated equipment in addition to large quantities of the Cassava Chippy half-product. In Tacloban , we drove past the Park that was built to commemorate Gen. MacArthur's landing, went to the San Juanico Bridge to Samar, then visited a historic shrine before proceeding to the airport.

December 5 (Sunday): Diliman, Quezon City

I decided to lodge in Diliman at the home where I had spent most of my childhood years, rather than stay at a hotel. The home presently houses only the caretaker and her family. By staying there I felt I would minimize the time being caught in

Manila traffic. Letters and itineraries from Dr. Sonia de Leon who was coordinating my visit next week were delivered to the residence. This was Sunday and I took the day off.

December 6 (Monday): Diliman, Quezon City

The weather was terrible. A typhoon signal No. 3 had been issued. All schools and offices were closed for the day. I had no choice but to stay put. I had learned from the itineraries that I was going to give two seminars so I prepared outlines of my talks. Later I learned that 11 people had died for some reason or other due to the typhoon.

December 7 (Tuesday): Diliman, Quezon City

Dr. de Leon sent her van to pick me up. My first stop was a large undergraduate class in postharvest handling. The students had prepared two musical numbers for me. One was on the postharvest handling of potatoes to the tune of a Christmas carol, the other number was a musical skit on coconut, harvesting, handling and processing. I gave a talk on Peanut Storage and Utilization in Value-Added Products this was surprisingly well received and a couple of student stayed after class to talk.

I met with Dr. Margarita de la Paz, currently the Department head of Food Science and Nutrition, Dr. de Leon, Dr. Demetria Bongga and Mrs Teresita Peleo, other department faculty members who were there at the time. Dr. de la Paz is very interested in establishing research ties with the University of Georgia.

I indicated that I was not aware of any research funding sources at the present time to fund these activities but I would be interested in working with them if there are monies available for research involving peanut products and delivery of nutrition for pre-school children and other target markets. We agreed that they would look for funding sources there and I would try to find some in the U.S. I also reminded them that there were some USAID funds available two years ago that we tried to tap through Dr. de Leon, because these were only available to groups in the Philippines but these have most probably run out by now.

A former graduate student and post-doctoral trainee who was involved in peanut utilization research (not funded by Peanut CRSP) has accepted a position as Associate Professor, in this department. This may hopefully lead to better linkages between

researchers at the University of Georgia and another Institution in the Philippines.

I visited with the Dean of the College, Dr. Cecilia Florencio. Dr. Florencio reiterated their desire to establish collaborative research linkages with scientists in the U.S. with similar interests. Dr. Florencio's background is in nutrition.

We had lunch at the Tea Room of the College. I had the opportunity to meet several junior members of the faculty. Then immediately after lunch presented another seminar on Peanut research and Peanut CRSP. I had the opportunity to listen to the Senior students discuss their Thesis research. I also interviewed a prospective M.S. candidate who had applied to the University of Georgia.

Late in the afternoon, I met with a few key faculty to determine exactly what they were interested in terms of collaborative efforts. Also present was Dr. Francisco Bartolome, a food engineer who was in the Philippines for a month to teach. He was being funded by the program on Transfer of Knowledge by Expatriate Nationals (TOKTEN) who was employed in various capacities including Director of R&D of several large food companies in the U.S. including Hunt-Wesson. I found out that the primary interest of the group was the delivery of nutrients. They are interested in the technologies we have developed in our laboratory only for its use as a carrier for nutrients for the improvement of the health of Filipinos. They are specifically interested in foods that meet the calorie and micronutrient needs of at risk populations in the Philippines such as pre-school children. I assured them that I would inquire at the USAID office to find out if funds are available for such research studies. A typewritten copy of a proposal outline was delivered to me.

In the evening, the rain had not stopped pouring. I had dinner with Libia de Lima Chavez, Group manager of Research and Development with the Pure Foods Corporation, and Divina Galvez Sonido, a food processing consultant. Both conduct food processing training programs on various food commodities. I asked them to bring with them a draft of a comprehensive publication on peanut processing which they co-authored. This publication was originally developed to serve as the primary training material for a training program for peanut farmers/processors. I hope that this work is promptly published and disseminated. Dr. Cummins may be interested in par sponsorship of this publication.

December 8 (Wednesday): Taguig, Metro Manila

I kept an appointment with Mrs. Mared Laquindanum of the California Manufacturing Company (C.M.C.). Mrs. Laquindanum was very interested in my work on the cheese-flavored peanut spread. She learned about our research efforts when we had tried to arrange, unsuccessfully, for pilot production of this product by C.M.C. Also, I was told that Mared's colleagues at their parent company, Best Foods, had sent her a copy of a reprint of one of my papers on the peanut spread. We were invited for lunch at the executive dining room and happened to be there when the company president, Anthony N.S. Lai walked in, so we shared a table. I mentioned the work that I had done on the cheese flavored spread and he expressed interest in it, and asked what they adjustments they would have to do to their peanut line to manufacture the spread and asked Mrs. Laquindanum to prepare a prototype in the laboratory. I indicated that I would send them a copy of Kathleen Muego's dissertation on the peanut spread and reprints of my more recent publications on the spread.

December 9 (Thursday): Diliman, Quezon City

I took annual leave today.

December 10 (Friday): Manila

I had to leave Diliman at 7:00 to arrive on time for my appointment with Presy Rubio at 9:00 at the USAID Office. I briefed her on Peanut CRSP Activities and she commented on the reorganization at the USAID Office. I also asked about the ASAP program.

Mr. Rodger D. Garner, USAID Agribusiness Economist met with Ms Rubio and I. He showed us some figures indicating the decrease in peanut production in the Philippines over the last 5 years and expressed concern over the use of peanuts from China and Vietnam rather than peanuts from the Philippines by peanut processors. He indicated that ASAP funds could be made available to fund a workshop to bring the peanut farmers and food processors together to discuss issues regarding peanut seed, production, quality and processing. He also indicated that this should be a 2-day workshop with visits to processing companies scheduled for the second day. I told Mr. Garner I would mention this to David Cummins.

December 11 (Saturday): Manila

Saturday was my last day in the Philippines and a rest day prior to travel back to the U.S. on December 12.

Contacts:

PCARRD

Dr. Esther L. Lopez, Acting Director Crops Division

Mr Leandro V. Buendia, Head, Database management Section

U.P. Los Banos

Dr. Carpio, Director

Dr. Virgilio V. Garcia, Associate Professor, Institute of Food Science and Technology

Dr Ricardo del Rosario, Professor, Institute of Food Science and Technology

Dr. Rey Mabesa, Associate Professor, Institute of Food Science and Technology

Dr. Teresita Espino, Associate Professor, Institute of Biotechnology

Dr. Rene Espino, Director, Institute of Plant Breeding

VISCA

Dr. Samuel Go, President

Dr. Eliseo Ponce, Director, Research and Extension

Dr. Jose L. Bacosmo, Director, National Root Crop Center

Dr. Luthgarda Palomar, Professor, Food Technology

Dr. Lemuel Diamante, Assistant Professor, Food Engineering

Mr. Sean Villaconsado, computer science specialist

Mr. Ramon Inoraba, President, Bubon Integrated Root Crop Producers Association

Dr. Emma Data, Professor, National Root Crop Center

Dr. Manny Palomar, Director, Graduate School

Mr Manuel Uy-Oco, Accountant, VIFARD

U.P. Diliman

Dr. Sonia de Leon, Professor, Dept. of Food Science and Nutrition

Dr. Cecilia Florencio, Dean, College of Home Economics

Dr. Margarita de la Paz, Head, Dept. of Food Science and Nutrition

Dr. Demetria Bongga, Professor, Dept. of Food Science and Nutrition

Mrs. Teresita P. Acevedo, Professor, Dept. of Food Science and Nutrition

Dr. Francisco Bartolome, Visiting Professor, TOKTEN Program

USAID Office

Ms. Presy Rubio, Program Assistant

Mr. Rodger Garner, Agricultural Economist

Others

Mr. Anthony N.S. Lai, President and General Manager, California Mfg. Co.

Mrs. Mared Laquindanum, Manager, R&D, California Mfg. Corp

Mrs. Libia Chavez, Group Leader, Product Development, Pure Foods Corp.

Mrs. Divina G. Sonido, Consultant

Dr. Herminia Francisco, Assistant Professor, Agricultural Economics, U.P. Los Banos