

OTOP PEANUT IN QUIRINO PROVINCE

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ON FOOD, ENVIRONMENT
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INTRODUCTION



Peanut is a good source of Niacin, folate, fiber, Magnesium, Vitamin E, Manganese and Phosphorous (FNRI). It is naturally free from trans-fat and sodium and the anti-oxidant content is higher than carrots and beets.



Losses due to aflatoxin contamination in Indonesia, Thailand and Philippines are estimated at \$900 M annually (Schinaleiii, 2012). Economic losses have been attributed to yield loss due to; (1) disease induced by toxigenic fungi; (2) reduced crop value resulting from mycotoxin contamination; and (3) losses in animal productivity from mycotoxin related problems.



INTRODUCTION



To eliminate aflatoxin contamination in the food supply chain, there is a need to explore and implement interventions on proper agricultural practices, simple toxin detection methods, suitable postharvest handling practices and bio-control practices.



Appropriate packaging material is also important in controlling aflatoxin contamination.



Improvement of the packaging system in peanut should also be accompanied by improved storage and processing techniques. Carefully selected and well-stored raw materials have better shelf life and quality. Woodroof (1983) reported that the shelf life of peanut butter depends on the quality of raw peanuts used, methods of curing and storage of the raw kernels, and the methods used in manufacturing and storing the products.



OBJECTIVES



GENERAL OBJECTIVE

To produce safe and quality peanut product and add value in the marketing chain through the application of appropriate postharvest handling and packaging systems, and the creation of new marketing opportunities for small scale farmers.



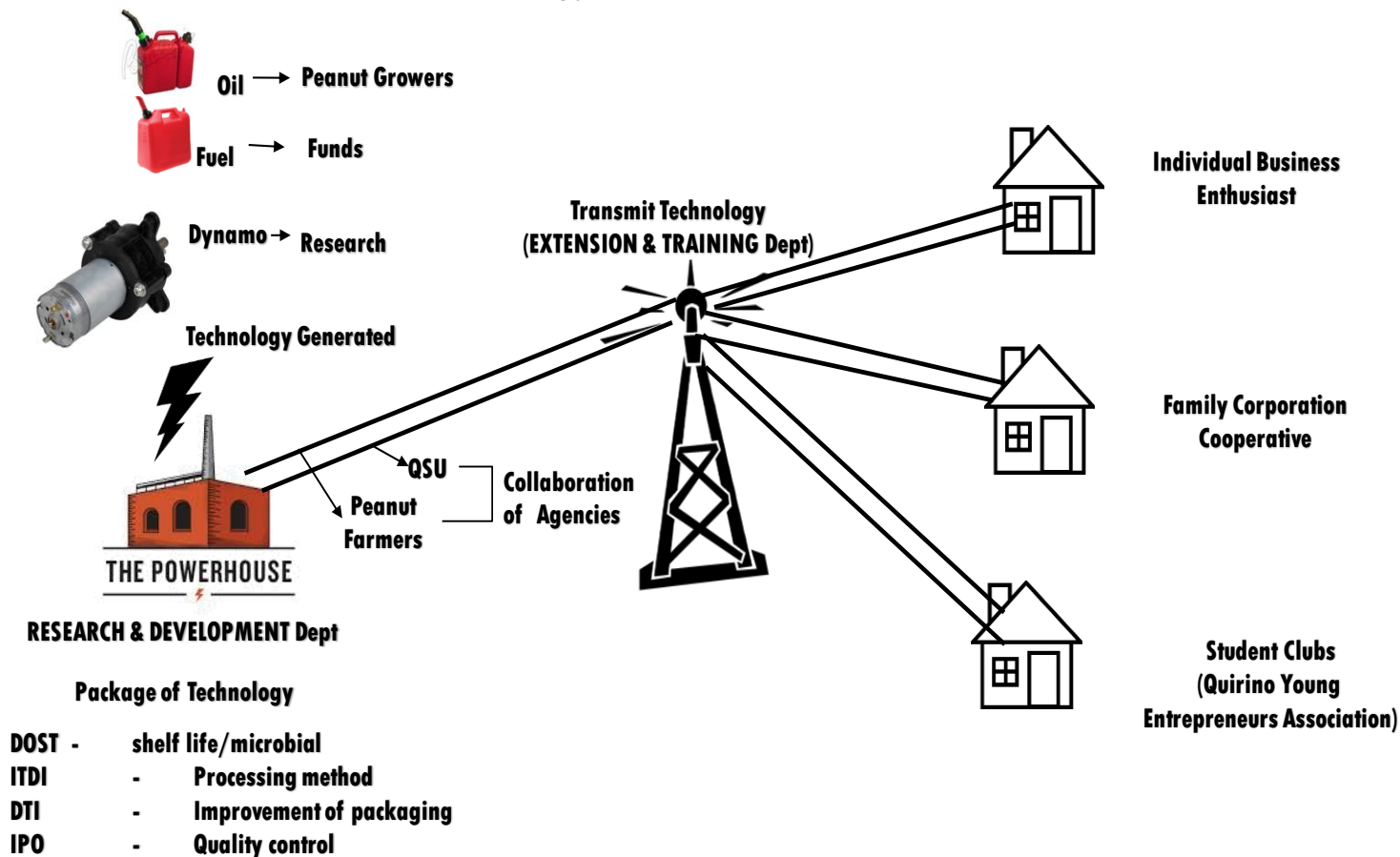
Specific Objectives:

1. To develop appropriate packaging system for semi-processed and processed OTOP-developed peanut food products in the province;
2. To pilot test developed packaging system of OTOP-developed peanut food products and,
3. To develop an appropriate marketing system for processed peanut food products.



CONCEPTUAL FRAMEWORK

Schematic Diagram on Generation and Transfer of Technology of QSU



METHODOLOGY



Understanding the Market Chain



Market Testing of OTOP – developed Peanut Food Products



Participative Analysis of the Market Chain/Opportunities



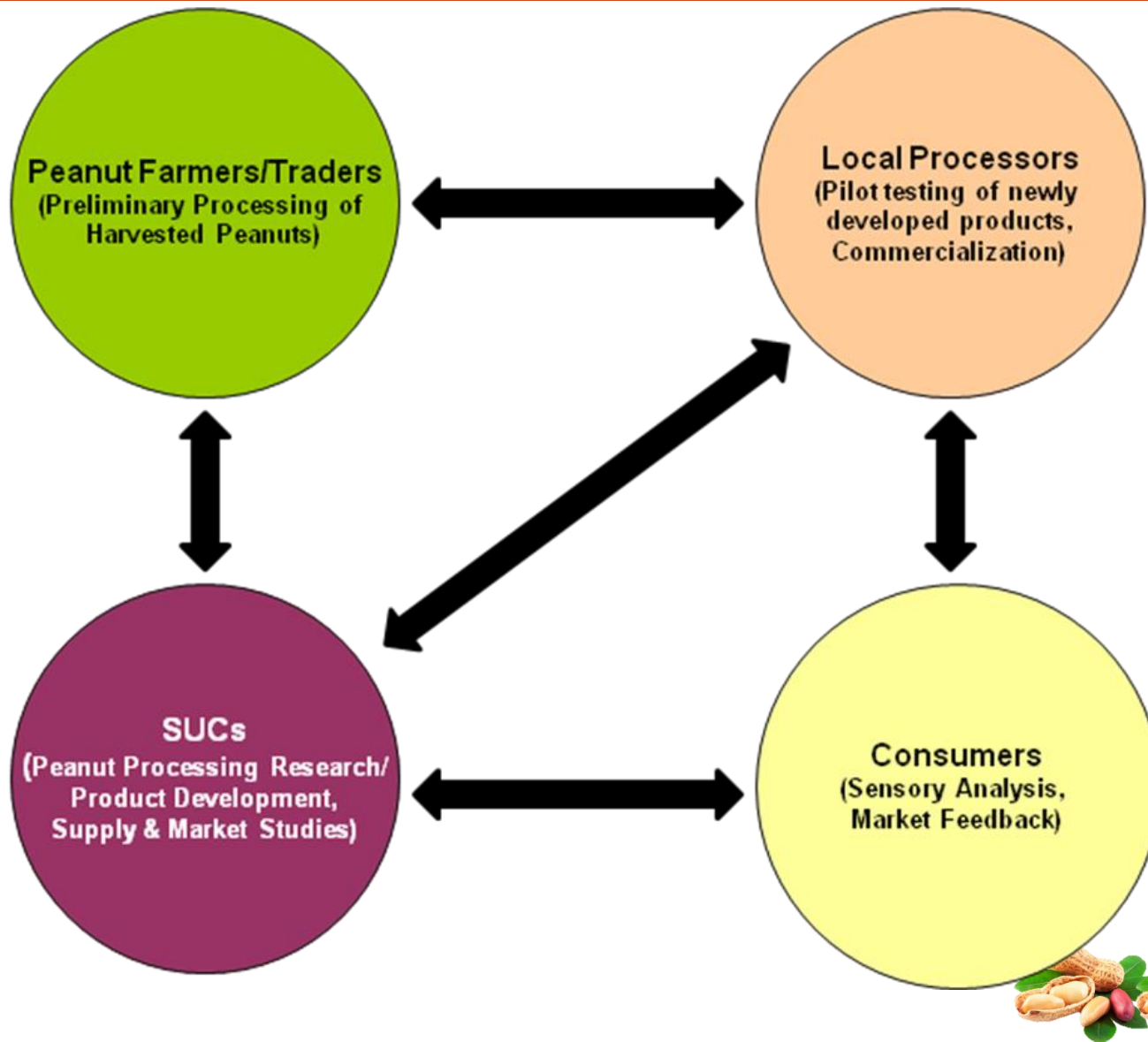
Pre-feasibility Analysis



Preparation of Business Plan



TARGET BEFEEFICIARIES



ACCOMPLISHMENTS



Status of R&D on Peanut Processing among Participating SUCs

Product	SUC/ Region	Status
Peanut Butter	BSU/ CAR	On-going (oil separation studies)
Peanut Crunch	BSU/ CAR	completed
Peanato	BISU/ Region 7	completed
Peanut Coffee	TCA/ Region 3	completed
Ice Cream	TCA/ Region 3	completed
Sand-cooked Peanut	MMSU/ Region 1	completed
Peanut Butter\$cotch Square	QSU/ Region 2	Completed



ACCOMPLISHMENTS

 **Brand Name**



ACCOMPLISHMENTS

Improvement of packaging



ACCOMPLISHMENTS

Nutrient Analysis

Analysis	Result	Method *
Crude Protein Content in gram per 100 grams (g/100g)	7.95	AOAC 920.87
Crude Fat Content (g/100g)	20.07	AOAC 922.06
Ash Content (g/100g)	2.494	AOAC 923.03
Moisture Content in gram per 100 grams (g/100g)	6.088	AOAC 925.45A ^{1/}
Carbohydrates Content (g/100g)	63.40	By difference
Food Energy Content in Calories per 100 grams (Cal/100g)	466.0	21 CFR 101.9 ^{2/}
Calories from Fat Content (Cal/100g)	180.6	



ACCOMPLISHMENTS



Aflatoxin Analysis



NATIONAL FOOD AUTHORITY
FOOD DEVELOPMENT CENTER

FDC Report No. C-15-08-44
Date: August 28, 2015
Reference Document: RFDCS No. 31465
(Sample No. 2)

Report of Chemical Analysis

Sample: Valley Nuts Peanut Butterscotch

Client Name and Address: Quirino State University
Diffun, Quirino

Number of Sample/s, Package Description and Code: One (1) labeled plastic container, containing 25 pieces of the sample with a total weight of 350 grams, uncoded

Date Sample Submitted: July 27, 2015

Date Sample Analyzed per Schedule: August 24-26, 2015

Type of Analysis and Result/s (based on a composited sample of 25 pieces):

Analysis	Result	Method
Aflatoxin Content in parts per billion (ppb)	None Detected	AOAC 970.45 ^{1/}

* Limit of Detection = 5 ppb

^{1/} *Official Methods of Analysis of AOAC INTERNATIONAL* (2005) 18th Ed., AOAC INTERNATIONAL, Gaithersburg, MD, USA.

Other Information:

1. Samples submitted by Ms. Fredisminda M. Dolojan.
2. Per client's instruction in RFDCS No. 31465, samples were composited for analyses.

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ACCOMPLISHMENTS



Conducted Consumer Acceptability Survey using the 9 Point Hedonic Scale with 100 respondents.



A total sales of Php93,300.00 from August 2014-present.



Identified four (4) Adoptops

- two (2) individual entrepreneur
- one (1) company corporation (4H)
- one (1) student club (Q-YEA)



Identified two (2) Market Outlets

- Diffun Pasalubong Center
- Quirino Experiment Station (QES) Agribusiness Center



Participated different exhibits nationwide.



COST AND RETURN ANALYSIS

COST AND RETURN ANALYSIS

REVENUE

Cash

Sales – 1000 packs x 50,000.00
P50.00

Total Revenue 50,000.00

EXPENSES

Cash

Peanut 3,000.00
Butter 5,700.00
Label 5,400.00
Packaging 1,800.00
All-purpose flour 1,200.00
Sugar 1,687.50
Glucose 3,900.00
Eggs 1,800.00
Maple syrup 750.00
Baking powder 75.00

Vanilla 75.00
LPG 75.00
Labor 750.00
Transportation 3,000.00
Contingency (5% of direct cost) 500.00
1,456.88
Non Cash
Depreciation 82.19

Total Expenses 31,175.00

NET INCOME 18,824.30

ROI 60.38%



THANK YOU!!!

*GROWING NUTS
WITH PEANUTS ☺*

