



Agro-processing Unit

Research, Development &
Innovation Center

Central Farm

Ministry of Agriculture, Food
Security and Enterprises

Presented by: Anna Howe
Agro-processing Extension
Officer



Accomplishments 2020-2021

Program: Agro processing				
Commodity: Food and Nutrition Security				
Objective: To convert banana and other abundant seasonal fruits into shelf-stable, nutritious foods that are within reach of everyday consumers through capacity building and adequate infrastructure.				
Activities	Planned in Trimester	Completed in trimester	% completed	Observations/ results
Production of 1000 lbs. of primary banana flour as base product for further processing achieved by ending of 2020.	1	1	10%	100lbs produced due to lack of drying machine.
Capacity building of 50 beneficiaries in drying techniques and standards for quality dried product completed by mid-2021.	2	2		7 persons trained in Good Food Handling Practices. low turn out due to covid-19 pandemic.
cost of production for banana flour/banana porridge developed	1	1	100	100% completed as the team participated in the 2 day sessions
General Comments: The unit will focus on utilization of the direct sunlight to dehydrate seasonal fruits and vegetable as a value addition measure, food security measure, and reducing post harvest losses				

Program: Agro processing
Commodity: Diversification and Value Addition
Objective: To promote Agro-based products thru research & development and to promote Baking Pot food products

Activities	Planned in Trimester	Completed in trimester	% completed	Observations/ results
At least three new Agro-processing products developed and tested per year.	3	4	100	5 new product developed (stewed governors plum, seasonal fruit puree, coconut oil, alternative flours - cassava, sweet potato, yam, etc.)
Develop SOP of existing value added coconut products (coconut oil)	4	4	100	100%, completed SOP for coconut oil developed
Increase sales of Baking Pot foods produced by the Agro-processing Unit.	yearly	yearly	50%	Due to covid-19 pandemic sales was low.
Construction of 1 Prototype chimney solar dryer.	2	4	100%	100% completed and is being utilized by the unit.

General Comments: Due to the pandemic the unit saw a decrease in sales of baking pot produce. Subsequently the unit began to focus on processing of produce harvested from the other units in Central Farm.

Program: Agro processing
Commodity: Strategic planning/Institutional Strengthening
Objective: To improve the knowledge and skills of Agro-processors, farmers, and students to increase value addition, quality and food safety of products as well as working with the various units of Central Farm to add value to the unit's production

Activities	Planned in Trimester	Completed in trimester	% completed	Observations/ results
Twelve trainings will be conducted in product development, good food handling practices and Food Safety for 150 participants.	1 to 4	1 to 4	40%	4 trainings was completed.
Unit to participate in trainings, events, meeting/ workshops.	1	1 to 4	100%	participated in 10 trainings, meeting/ workshops and webinars. (Amexcid, Global Gap, Covid-19)
Develop a work flow chart based on HACCP regulations.	2	2	100%	completed

General Comments: Due to the pandemic the unit was unable to execute capacity building training for farmers or processors.

Program: Agro processing

Commodity: Data and Information Sharing

Objective: To develop and maintain a database of Agro-processors in each district. This pool of information can be used when developing projects for baseline data gathering.

Activities	Planned in Trimester	Completed in trimester	% completed	Observations/ results
Updated the database from 150 processors to 250 processors	yearly	yearly	65%	the database is helpful in planning of capacity building training for farmers/proces

General Comments: Due to the pandemic the unit relied heavily in the database to contact processors to determine the impacts of the pandemic on their small business.

Program: Agro processing				
Commodity: Infrastructural Improvement				
Objective: To improve the capacity and quality of the Agro processing services at Central Farm.				
Activities	Planned in Trimester	Completed in trimester	% completed	Observations/ results
Ensure that the facility is equipped with reliable equipment's/tools.	3	4	85%	construction of coconut copra grinder and coconut copra press developed and operational at the unit in Central Farm, manual coconut husker is pending
Construction of receiving area and upgrading to the processing area (proper process flow)	1	2	100%	construction of the receiving area that complies with the protocol set by BAHA. the area has been equipped with utensils and stainless steel wash basins for cleaning of raw material prior to entering the processing area
General Comments: plans for additional improvements will be done at a later date due to the present economic conditions.				

Workplan 2021-2022

Program:	Agro-processing Unit				
Commodity:	All commodities				
Objective:	To promote value addition through processing demonstrating good manufacturing practices, to encourage small business development				
	Resources/Inputs	Actions/Activities	Outputs	Outcomes	Time Frame
1) Infrastructural Improvement of the Agroprocessing Unit	Architect design of modified layout, that includes electrification and plumbing of processing area. Budget: \$60,000	1.Modified layout is put in place so as to have a smooth flow in the processing line. 2. Installation of electrical wire with electrical requirement for each equipment.	A processing unit with reliable electrical usage	Improved value added products and wider range of products can be processed due to the efficiency and reliable of the energy source	Sep - Dec
	Upgrade of the Agroprocessing unit to meet Food Safety protocols. Budget:\$1,500	Construction and installation of a new stainless steel wash basin for cleaning of equipment and utensils used in processing.	1 sectional stainless steel wash basin installed (2 sections)	Good Agroprocessing practices adhered to.	Aug

<p>2) Solar energy for food dehydration (root crops, fruits and vegetables)</p>	<p>Chimney Solar dryer (6) Budget:\$7,800</p>	<p>Training and capacity building in product development using Chimney Solar Dryer, as a food security measure.</p>	<p>20 officer trained 20 processors trained</p>	<p>Knowledge of solar drying and better drying techniques adopted .</p>	<p>Nov - April</p>
<p>3) Providing support to the various value chain by increasing the awareness of value addition through processing of freshly harvested and seasonal produce</p>	<p>MOA, BAHA, MOH Budget: \$3,200</p>	<p>Four capacity building training at the district level in the importance of Good Manufacturing Practices in the value addition of fresh vegetables and fruits to (2) Extension Officers, (2) Co-operative officers, (2) Women group (10 members max), (2) Youth group(10 members max)</p>			<p>Jul - Dec</p>
	<p>MOA, BMDC Budget: \$2,100</p>	<p>Two video recording for training purposes in the various districts. Working together with Information officers of the Ministry.</p>			

4) Providing support to the various value chain making available the Processing unit to processors.

MAFSE	* (1) Service agreement developed for processors to use the facility for product development			Sept-Dec
Ministry of Public Utilities & Logistics	* (1) electrical consumption report developed by Department of Energy that will provide support to the service agreement for processors	At least 5 machines will have electrical consumption rates that will support the service agreements cost listing for use of industrial machines.		
PAHO	* (1) nutritional test conducted on sweet potato flour in collaboration with Food and Nutrition Security Commission.			
	Production of (1) product using banana flour as a base in traditional baking recipes.			
	One cost of production for traditional baked product using banana flour.			

<p>5) Conducting research on vegetable and fruit available (depending on their season)</p>	<p>Cooperative, Extension</p>	<p>Conducting two (2) research on seasonal fruits and vegetables harvested from the Agriculture Diversification Plot (ADP).</p>			<p>Jan - Apr</p>
		<p>Two (2) research report prepared and shared amongst the partners in Agriculture.</p>	<p>Laborer Sonia Velasquez</p>	<p>Laborer Shanice Castillo</p>	

6) Continue supplying the market with safe, healthy, shelf stable and nutritious products	BMDC	Increase the sales of baking pot products by 25%			Jan - Dec
		1 report highlighting the uses of the various packaging materials.			
		Seven (7) staff members have their updated certification for food handlers provided by Ministry of health			



THANK YOU!!

**BAKING
POT
FOODS**

Taste it, live it, love it!

