

NDA Conducts "High Value Milk Product Manufacturing " Seminar/ Techno Demo in UPLB, College, Laguna



Participants of the "High Value Milk Products Manufacturing" Seminar/ Techno Demo gamely pose for a souvenir photo before the Taste Test Evaluation led by Ms. Ione Sarmago , Resource Speaker (6th from left) with Ms. Ma. Salome Montiel, NDA PDO IV-Overall Training/ Info Coordinator (1st from left) Ms. Myrna Galang , Technical Coordinator Animal Science and Dairy Cluster, UPLB (2nd from left) and Ms. Annie Cereno , TREES Manager (extreme right) at TREES Hostel, UPLB, College, Laguna on August 27, 2010.

To ensure that the dairy producers, specifically those in the field of processing and marketing, maximize their potential in earning more from the dairy farmers milk produced, the National Dairy Authority (NDA) successfully conducted a five day in- house " High Value Milk Product Manufacturing " Seminar/ techno demo held on August 23-27,2010 at TREES Hostel, UPLB, College Laguna.

A total of thirteen (13) participants completed the said seminar/ techno demo: six (6) from dairy coops/ feds and seven (7) from NDA . The six (6) dairy technologists from the dairy coops/federations were Elizabeth Capio (Bicol Alliance of Dairy Producers Inc., Camarines Sur),Nestor Escano (KKMI, Laguna), Agustina Lyn Jimenez (CEFEDCO, Cebu City) , Jay -R Pascual (Sta. Maria Dairy MPC ,Bulacan) , Elsa Macabenta (FEDDAFC, Davao City) and; Wilma Buray (NMFDC Misamis Oriental).

The seven (7) NDA dairy technologists who participated from Cebu City were Petrous Darwin Labella (Cebu City), Rona Ollene Ramirez (Cebu City) and Myrlo Beldia. Mindanao Field Office participants were Ester Sobremonte and Marivic Callao while Luzon Field Office participants were Cecilia Manuel and Emmeline dela Cruz.

Ms. Ione Samargo a dairy technology specialist from Animal Science and Dairy Cluster , UPLB, College , Laguna excellently taught and demonstrated to the participants the procedure for the preparation of the different high-value milk products such as Mozzarella cheese, Feta cheese, Sour cream cheese, Yoghurt (flavored -strawberry, blueberry and mango), Quark plus Yoghurt (flavored – strawberry, blueberry and mango), Whey drink (mango-flavored) and Ricotta cheese.

A corresponding cost and return analysis for each product was also tackled . The "costings" formulated may serve as the participants baseline data in case they will process the said product, subject however to changes in some variables such as the cost of raw milk.

In addition, Ms. Sarmago explained the different characteristics in evaluating a "good cheese" , according to appearance, texture and taste.

Meanwhile, as part of this undertaking, there was an Expository Tour in two areas. First stop was at Magnolia cheese product manufacturing plant in Trece Martirez City, Cavite . Ms. Mercy Coronel , Manager of Research and Development of San Miguel Corporation generously briefed and toured the group in the area. Overwhelmed by the advanced technology used by the company, the group only wished that the government provide subsidies for local milk producers.

Next stop was at Elmo's goat farm owned by Mr. Elmer Rivera located at Caylaway , Nasugbu , Batangas . The group agreed that the goat cheese served by Mr. Rivera really tasted good and it will pass even the most discriminating customer. According to Mr. Rivera, he has about an inventory of 80 hd Saanen and Anglo Nubian goats..

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