

Highlights of Activities of Postharvest and Food Science Team

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Abstract

Team-5 has been included in the research field-2: Production and Utilization of Fishery Resources in the Philippines to foster postharvest and food science through exchange of collaboration and independent researches, information exchange and coordinator's meeting and seminar.

Within the 10-year collaboration, 34 research visits from 4 universities in the Philippines and 28 from 6 universities and 1 institute in Japan, using a total 689 and 412 man-days respectively, were undertaken. The collaboration resulted to 9 scientific articles and 8 manuscripts for publication and the organization of an international seminar in F.Y. 2006 i.e. International Forum on Coastal Environment and Utilization of Fisheries Resources.

Scientific collaborative studies include : 1) New species of Nemertian 2) Characteristics of traditional products 3) Assessment of tuna quality 4) Rheological characteristics and nutritional properties of surimi products, and 5) Toxicity study in aquatic resources.

The team's works contributed to Philippine fisheries development and globally competitive products towards food safety, improved processing techniques, enhancement of quality assessment, and biocontrol agents in aquaculture and food processing and enhanced capacity in new laboratory procedures and equipment, joint publication, and interaction with colleagues and peers for new ideas.

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