PROCESSING OF FRIGATE MACKEREL

*Auxis thazard*: GENDER ROLE ON PRODUCT SAFETY

Corazon Plete–Macachor, Bonifacio S. Villanueva and Cecilio S. Baga

Cebu Technological University, Main Campus
Cebu City, Philippines
Tuna remained as one of the top export fishery commodity and these are exported in forms of fresh, chilled, frozen, smoked, dried and canned. Most of the municipal tuna catch is landed as wet fish in thousands of landing sites all over the Philippines (Barut and Garvilles, 2009).
Introduction

- One of the fish landing sites in Cebu Province, Philippines is Danao City, fishports.
- Tuna-like species particularly frigate mackerel is abundant in this fishports which are processed into *tinap–anan*, a hot smoked frigate mackerel.
Danao City is a 3rd class city in the province of Cebu, Philippines. According to the 2007 census, it has a population of 109,534 people.

Out of this populace, there are 30 households who are *tinap-anan* processors.
Post harvest facilities (ie access to salt, ice and cold storage etc) are lacking in strategic locations in many areas. There is a need for more private-sector participation in providing such facilities (http://www.fao.org/fi/oldsite/FCP/en/PHL/profile.htm.)
Introduction
Danao City, Philippines Fishports
Plete (1985) characterizes smoked frigate mackerel *tinap-anan*, as to its proximate composition, histamine and Aw level, to determine its safety.

Macachor (2005) determine the histamine level with time of processing in participation of the *tinap-anan* processors of Danao City, Phil.
Research Sites
CTU Main Campus, Cebu Philippines
Objective

This study was conducted to investigate the role of gender on the safety of processed smoked frigate mackerel prior to consumption.
Methods

Data Organizing and Analyses

Villareal and Turner, FAO questionnaire on gender
Results
Main and Subsidiary Occupations

- Fish catching with boats in open sea
- Fish Marketing
- Fish Processing
- Service sector employee

The graph shows the distribution of main and subsidiary occupations.
## Results

### Gender Role on Food Safety

<table>
<thead>
<tr>
<th>Activity</th>
<th>Men</th>
<th>Women</th>
<th>2nd floor of the fish port</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Harvesting</strong></td>
<td>Crew on local vessels while fishing</td>
<td>Port samplers</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Boat cleaning, sanitizing, repairs and maintenance</td>
<td>Observe proper icing of fish</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fishing gear maintenance and construction</td>
<td>Immediate preparation of fish to processing and proper application of chilled brine to fish</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Proper fish handling to shore</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Processing</strong></td>
<td>Purchasing and icing fresh frigate mackerel</td>
<td>Hot-smoking of cleaned-chilled frigate mackerel into tinap-anan</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hot-smoking of cleaned frigate mackerel</td>
<td>Marketing processed tinap-anan by retail or wholesale basis in restaurants situated on the 2nd floor of the fish port</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Deliver processed tinap-anan to restaurants</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Gender role on *Tinap-anan* food safety
Conclusion

The smoked frigate mackerel is within the acceptable safety level as prepared by women dominated processors.
Danao tinap–anan processors who are dominated by women needs to be trained by other frigate mackerel value added products to enhance their know how on processing other than smoking.
Acknowledgment

The researchers wishes to acknowledge the support of the CTU President, research staff and 9AFAF organizers, SHOU, Shanghai, China.
References


End

Thank You for Listening