

PCC Newsletter

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*GK-assisted poor families develop, sell
high-end carabao's milk products*

La Latteria d' Ischia
**Cheesy haven for lovers of
world-class cheeses who need not go far**

From farm to table cuisine
'Green Pastures' by Chef Robby Goco

Craving for ice cream?
Try Papa Diddi's
unique delectations

High-value products from
carabao's milk
find. discover. share.

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Editorial Staff

Eric P. Palacpac Editor-in-Chief

Ma. Cecilia C. Irang Managing Editor

Khrizie Evert Marcelo-Padre Editorial Assistant/Layout Artist/
Photographer

Chrissalyn L. Marcelo Circulation Manager
Writers

Ma. Cecilia C. Irang
Chrissalyn L. Marcelo
Khrizie Evert M. Padre

Anselmo S. Roque Editorial Consultant

Eric P. Palacpac Chief, Knowledge
Management Division

Arnel N. del Barrio
Executive Director/Editorial Adviser

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The PCC Newsletter welcomes industry-related articles not exceeding 800 words, with photo(s), and corresponding caption.

Success stories of farmers, cooperatives, and other beneficiaries and stakeholders of the Carabao Development Program are preferred.

PCC encourages reproduction of articles from this publication with proper acknowledgment.

Topic suggestions and comments are also welcome.

Please send your articles or comments to livestockbiotech@gmail.com or mail them to:

THE EDITOR-IN-CHIEF
PCC Newsletter
Applied Communication Section
Knowledge Resource Management Division
Philippine Carabao Center
National Headquarters and Gene Pool
CLSU Cmpd., Science City of Muñoz
3120 Nueva Ecija
or call Tel. No.: 044-456-0731 (loc) 479

www.pcc.gov.ph

about the cover



One of the biggest trends now in the culinary world is the “farm-to-table cuisine”. It is an invigorating movement in today’s stressful and technology-driven society. It brings back the people to the basics and encourages everyone to enjoy fresh and simply prepared high-end products consisting of locally-sourced, organic, and seasonal ingredients. One of the base ingredients of these products is buffalo’s milk due to its creaminess and nutritional content. It is being used to freshly heave high value products like artisanal cheese and ice cream. The photo shown is Burrata, made of stretched buffalo curd mixed with yogurt and garnished with Mt. Atok organic strawberries, heirloom tomatoes and basil oil, and served with toasted bread. It is a must-try delight of ‘Green Pastures’ by Chef Robby Goco located at the 4th Floor East Wing, Shangri-la Mall Plaza.

(Photo by Khrizie Evert Marcelo-Padre)



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PCC veterinarians, animal health coordinators undergo training course on retooling

By Ma. Cecilia C. Irang

Continuous training of veterinarians is one of the strategies to further develop their knowledge and skills in the early diagnosis of disease and proper management of sick animals.

This is one of the primary reasons behind the conduct of a training course on retooling of veterinarians and animal health coordinators of the Philippine Carabao Center (PCC) on September 21-25 held at the PCC National Headquarters and Gene Pool, Science City of Muñoz, Nueva Ecija.

The participants consisted of 20 veterinarians and animal health coordinators from the PCC regional centers and 13 staff from national headquarters.

Staff from PCC Animal Health and Biosafety Unit, NIZ and National Gene Pool served as facilitators and training support staff.

“This training is essential for us, especially for our veterinarians who directly handle animals in the Gene Pool, National Impact Zone (NIZ) and other PCC institutional herds. This could be of help to enhance the capability of our center veterinarians in dealing with emergency cases encountered in the field and to standardize the protocols we are teaching

to our farmer-cooperators in addressing basic health issues,” Dr. Nancy C. Abes, PCC animal health coordinator, explained.


The five-day training was aimed at evaluating the current status of the water buffaloes among institutional herds, cooperatives and quarantine area of PCC; determining the animal health-related concerns or difficulties encountered by the PCC veterinarians in the farm or field; and assisting the animal health coordinators in the diagnosis of different diseases encountered in the field through review of important diseases affecting water buffaloes and re-introduction of the current animal health management.

Activities involved in the training were lectures on animal health program; presentation of herd health program and current animal health issues common to PCC herd per center; discussion of issues and concerns related to animal health; standardization of approved veterinary protocol and practices in the field; laboratory exercises; and surgical demonstration on prolapse repair, caesarian operation and rumenotomy.

Dr. Antonio A. Rayos, professor at the Dairy Products and Technology Development Division, Animal and Dairy Sciences Cluster, College of Agriculture

at the University of the Philippines–Los Baños, provided a lecture and actual demonstration of the surgical procedure on caesarian operation and other related matters.

“*Hangga’t maaari gusto natin na manganak ‘yong hayop ng normal lang pero kapag malaking masyado ang bulo at hindi niya mailabas, doon palang gagawin ang caesarian. Pagkatapos ng operation, pagkalipas ng dalawang linggo pwede ng tanggalin yung tinahi, ang post-operative procedures ay antibiotic sa loob ng mga pitong araw at sprayan ng disinfectant ‘yong sugat.* (As much as possible we want the animals to give birth normally but if the calf is very big and it’s hard for her to take it out, that’s only the time to have a caesarian operation. Two weeks after the operation, we can now remove the skin suture. Some basic post-operative procedures include providing of antibiotic for about seven days and spraying of disinfectant to the wound),” Dr. Rayos explained.

After the training, the agency and participants are expected, among others, to have standardized animal health protocols as part of training modules for farmers and come up with best practices in animal health management that could be applied as integral part of the animal health program. 



Dr. Antonio A. Rayos, professor at the University of the Philippines–Los Baños and an expert on large animal diseases, injects a local anaesthetic into the left flank of the buffalo before undertaking a surgical procedure related to caesarian operation. With him are some of the participants of the training on retooling of veterinarians and animal health coordinators held on Sept.21-25 at the PCC national headquarters and gene pool in the Science City of Munoz, Nueva Ecija

PCC scientist honored in 64th PHILAAST annual convention

By *Khrizie Evert M. Padre*

Dr. Claro N. Mingala, scientist II at the biosafety and environment unit of the Philippine Carabao Center (PCC), was bestowed the Gregorio Y. Zara award-applied science research category for being an outstanding veterinary practitioner in veterinary research during the International Conference on Science & Technology (S&T) Education and 64th Annual Convention of the Philippine Association for the Advancement of Science and Technology (PHILAAST) held on September 10-11 in Manila.

The Gregorio Y. Zara awards for Basic Science Research and for Applied Science Research were established by the Zara Family and PhilAAST in 1968 to honor one of the most outstanding National Scientists of the Philippines and to serve as inspiration for Filipino scientists and researchers.

Mingala's field of specialization is on the management of infectious diseases in ruminants, particularly in water buffaloes.

He was conferred the rank of scientist II under the Department of Science and Technology (DOST) Scientific Career System. He is currently the chief for the PCC-based Livestock Biotechnology Center at the Science City of Muñoz, Nueva Ecija. He is also an Affiliate Faculty of the Institute of Graduate Studies, Department of Animal Science, Central Luzon State University (CLSU) in the Science City of Muñoz, Nueva Ecija and Adjunct Faculty of the College of Veterinary Medicine, University of the Philippines- Los Baños.

He was recognized as the 2014 Most

Outstanding Veterinary Practitioner in the Veterinary Research Practice of the Veterinary Practitioners Association of the Philippines (VPAP). In 2014 and 2013 he was awarded with the Distinguished Service Award during the 101st and 100th Anniversary Celebration of the Science City of Muñoz. The Philippine Society of Animal Science- Bounty Agro Ventures, Inc. awarded Mingala the 2012 Distinguished Researcher in Veterinary Medicine.

Mingala has conducted numerous researches on the management of infectious diseases. His researches focused on the following: characterization, assessment, microbiology and molecular epidemiology of infectious diseases, such as the Trypanosomiasis, Mastitis, Cryptosporidiosis and other viral diseases affecting water buffaloes.

His on-going researches under PCC and CLSU collaboration include Epidemiological survey of fasciolosis in water buffaloes in the PCC-assisted dairy cooperatives in the agency's National Impact Zone (NIZ) and anti-microbial resistant bacterial strains.

Mingala is currently involved in continuing collaboration with researches on the epidemiological surveys of bovine and porcine infectious diseases in Kyoritsu, Japan; characterization of non-TB mycobacterium isolates from water buffaloes and of public health importance, and molecular-epidemiological evaluation of leptospirosis in water buffaloes and its risk to public health, both at the Research Center for Zoonosis Control, Japan.



PCC strengthens link with LGUs, PVO in N.E. to achieve 2-M liters milk harvest by 2016

By *Chrissalyn L. Marcelo*

Starting October, various local government units (LGUs) in Nueva Ecija, in coordination with the provincial veterinary office (PVO), are expected to gather, consolidate and submit reports regarding the total herd inventory of native, crossbred and purebred carabaos in their respective towns to the Philippine Carabao Center (PCC).

This was the main outcome of an integration meeting attended by representatives from various LGUs, the PVO and village-based artificial insemination technicians (VBAITs) last September 3 at the PCC national headquarters and gene pool in the Science City of Muñoz, N.E.

Titled "Carabao-based Enterprise Development (CBED) program for target 2 million liters of milk in Nueva Ecija by 2016 integration meeting", the activity was organized by the Dairy Herd Improvement Program and Enterprise Development unit at the National Impact Zone (DHIP-ED at NIZ) and CBED unit of the PCC.

The meeting was held as part of the agency's overall efforts to further strengthen its partnership with LGUs and the PVO aimed at achieving its goal of two million liters of milk harvest by 2016.

Matters discussed during the meeting included PCC's CBED program, breeding and artificial insemination in Nueva Ecija, agency services and current challenges that need to be met in light of the targeted milk harvest by 2016.

Estella P. Valiente, community development officer I, explained PCC's CBED. She emphasized that the program aims to give farmers additional income from carabao's meat, milk and hide, provide the communities with better nutrition and improve the general well-being of the rural farm families through the conservation, propagation and promotion of the carabao.

On the other hand, Dr. Fe Venturina, AI coordinator based at PCC-Central Luzon State University (PCC-CLSU), discussed matters related to the breeding program, which involves continuous backcrossing.

"In Nueva Ecija alone, technicians

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Dr. Claro N. Mingala, Scientist II at the Philippine Carabao Center's (PCC) biosafety and environment unit and chief of the PCC-based Livestock Biotechnology Center, was recently bestowed the Gregorio Y. Zara award.

PCC holds business enhancement training course for dairy entrepreneurs

By Ma. Cecilia C. Irang

The Philippine Carabao Center (PCC), through its Business Development and Commercialization Unit (BDCU), held a workshop for dairy entrepreneurs under the agency's "Business Enhancement Series Training (BEST)" program on August 25 at the PCC national headquarters and gene pool in the Science City of Muñoz, Nueva Ecija.

The BEST program seeks to enable dairy cooperatives to independently own and manage their enterprises as viable business undertakings. It comprises a series of trainings and workshops to equip the co-ops and its members involved in dairy processing with knowledge and skills in plant operation, production standardization and store management.

The pioneering groups which underwent the training were members of the Nueva Ecija-based Catalanacan Multi-Purpose Cooperative and Eastern Primary Multi-Purpose Cooperative, along with staff of Milka Krem, which is PCC's central processing plant cum product outlet.

"Business enhancement series training means we are expecting you to do your best on your endeavors. The top management of PCC is expecting a lot from you. From this day forward, you will be taught on how to not depend on PCC because you, yourselves can do better if not the best. You just have to trust your own capabilities because PCC only has limited capacity. Thank you for choosing to learn, and thank you for being your best," Dr. Liza G. Battad, chief of PCC's planning and special projects division, said in her welcome remarks.

Initial activities lined up in the BEST program seek to address current difficulties faced by farmers as they upscale their production and distribution, such as inconsistencies, spoilage, stock-outs, communication failures and misunderstandings. The activities culminate in a series of training-workshops that encourage quality consciousness and continuous improvement to effectively integrate and sustain knowledge and skills gained from the program.

"From what we observed, there are some problems arising in the cooperatives. We noticed that they need to change their perspective on certain things so that they'd be able to easily address the problems in their respective cooperatives. We cannot fully teach them the system they need to apply. As businessmen or as entrepreneurs, it should come from them on how to establish a good system and manifest continuous improvements. They should know how to identify the problems and address solutions. There are small things they do that could contribute in the development of their enterprise," Jan Czarina Salas, business development analyst, explained.

According to Salas, the program involves three major activities. First is the "BEST Me Workshop" to orient participants on the right attitude and perspective towards dynamic changes happening in their environment. Second is the "BEST Problem Solving Approach Workshop" to effectively sustain the application of knowledge learned from

prior activities and for them to gain clear understanding and confidence in strategically dealing with problems arising from their day-to-day operations. Third is the "BEST: Inter Dairy Kaizen Competition (IDKC)". It is a venue for the program's participating teams to present their Kaizen (Japanese word meaning "change for better")-inspired problem-solving procedures based on their identified problems from the previous activity. The groups then present their outputs based from detailed instructions in the previous activity. Outstanding presentations in two categories, namely, dairy plant processing and dairy sales and marketing, are given due recognition.

"We don't want them to just learn how to do business, but also to ignite the business-consciousness inside of them and make it their core, every member of the dairy processing team is an entrepreneur," she further said.

Aside from the major activities, the program also provides support activities, such as dairy plant standardization, benchmarking tour and store management training.

"The program is strategically designed and implemented to develop independence and confidence by trusting their capabilities, especially those that will be harnessed by the program. Creatively, we will use the motivating force of "competition" to encourage them to perform excellently and more consciously about the relevant factors, especially those that are just driven by emotions and behaviors," Zadieshar Sanchez, PCC-BDCU project evaluation officer, stressed.

Kimberlie Alejo-De Vera, former Kaizen trainer at Toyota in Cabanatuan City, Nueva Ecija, served as the resource speaker for the training.

"Sometimes, we see problems as problems, we don't see it as something that needs solutions. Always remember that a problem is an opportunity to excel. It is a matter that we have to make an effort to solve," she pointed out on how dairy entrepreneurs should face their problems encountered.

The next set of trainings under the BEST program is scheduled for September and December this year.



Dr. Liza G. Battad, chief of the Philippine Carabao Center's (PCC) planning and special projects division, challenges the dairy entrepreneurs to always give their best in their chosen endeavors during the "Business Enhancement Series Training" held at the PCC national headquarters and gene pool in the Science City of Muñoz, Nueva Ecija on August 25. The BEST serves as the banner offering of PCC's business development and commercialization unit to enhance dairy entrepreneurs' confidence and self-initiative in managing their business operations.

PCC strengthens... (continuation from page 4)

PCC at CLSU, along with the VBAITs, inseminate 5,000 carabaos every year," she revealed.

"Data show that our calf drop is about 30%. To be able to reach our goal, we need to provide 8,000 AI services and have 2,400 lactating animals on the ground annually," she emphasized.

"Therefore, carabao inventories are important so that we know where to find carabaos that need to be inseminated, aside from our established data on the purebred and some crossbreds as well as native animals," she added.

Mario Delizo, field technician of PCC's DHIP-ED at NIZ, presented and discussed PCC services and the challenges that need to be met in order to achieve the target of two million liters of milk harvest by 2016 in Nueva Ecija.

He pointed out that PCC's services include project monitoring, linkaging with public and private sectors, marketing, milk collection, training, provision of planting materials for forage, breeding services (AI and bull loan) and other related technical services.

The challenges that PCC is currently facing mainly involve provision of animal health services (vaccination and deworming in particular), emergency treatment for buffaloes due to PCC's limited staff in DHIP-ED at NIZ, report generation from dairy cooperatives, and up-to-date inventory of all breedable native and crossbred carabaos.


Various LGU's and the PVO committed

to assist the PCC in providing animal health services to the farmers' carabaos and continuously updating and submitting carabao inventories. They also vowed to help the PCC in monitoring and reporting various data and information needed by the agency.

Dr. Felomino V. Mamuad, PCC deputy executive director; and Dr. Peregrino Duran, head of PCC's DHIP-ED at NIZ gave messages during the opening and closing rites, respectively, of the event.

Mamuad pointed out the importance of carabao inventories and the need to solve the issue on genetically improved carabaos that are being sold outside the province.

"We should know how we can avoid the scenario wherein our farmers sell their genetically superior animals to other provinces. We want our province to maintain the best of the best of our stocks and that we're the first one to produce the Philippine Murrah Buffalo in the future. I hope that this meeting will strengthen our partnership to attain that purpose and we'll also able to gather all the inventories of our carabaos in N.E. for us to achieve our two million milk harvest target by 2016," he declared

Duran, on the other hand, thanked all the participants who attended the meeting. He emphasized the importance of the vital role of all concerned entities in meeting the two million liters of milk target. He also expressed the hope that the collaborative efforts would help sustain the development of the dairy industry in Nueva Ecija. 

PCC now in sync with enhanced eNGAS and eBudget system

By Chrissalyn L. Marcelo

"In just one click, we can now easily generate and track financial reports from the computer regarding how much funds were utilized and disbursed by our agency by using the enhanced eNGAS and eBudget system software that were developed by our national government," Jean Gasmuña, chief of Philippine Carabao Center's (PCC) administrative and finance division (AFD), declared in the aftermath of the "Enhanced eNGAS and eBudget System Roll Out" training held August 3-7 at the PCC national headquarters and gene pool in the Science City of Muñoz, Nueva Ecija.

The training is part of continuing efforts of the national government aimed at improving efficiency, accountability and transparency in the use of public funds, particularly in the context of the public financial management program (PFMP).

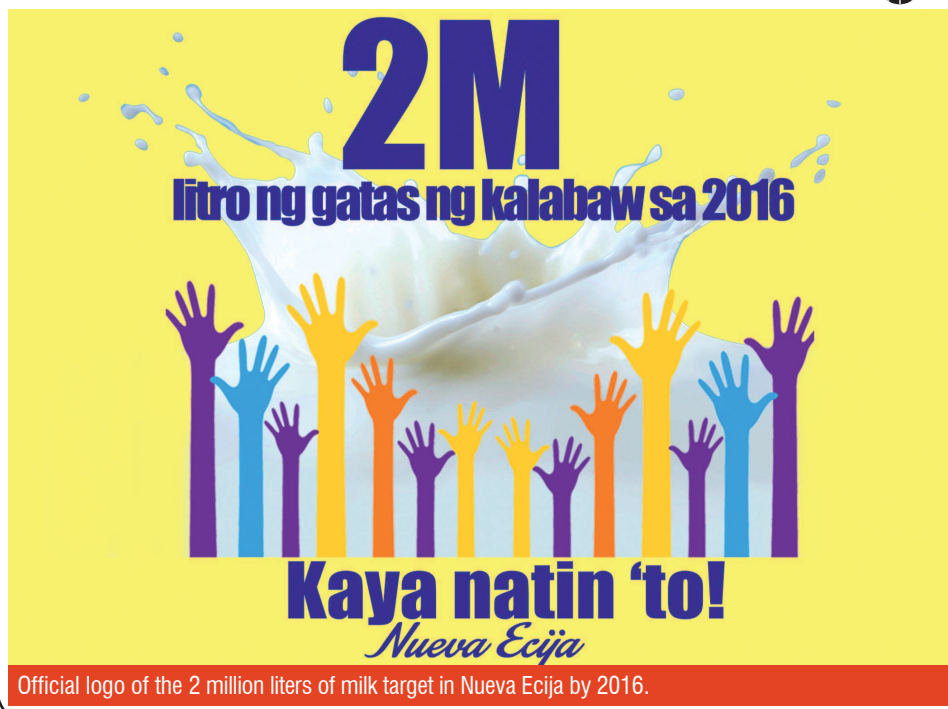
The PFMP is being implemented in accordance with the PFM Reform Roadmap: Towards Improved Accountability and Transparency, 2011-2015, with assistance from the Australian government, which committed A\$30 million to the PFMP. The PFM Reform agenda aims to improve and harmonize the financial management processes and information systems of the Philippine civil service.

"The program envisioned that five years from now, as part of harmonizing the PFMP processes, all fund utilization and disbursement by the government will be easily created and uploaded to a website," Gasmuña said.

The enhanced eNGAS (New Government Accounting System) and eBudget software was developed by information technology (IT) experts from the Commission on Audit (COA) for use in the submission of financial reports required by the Department of Budget Management (DBM), COA and Department of Finance-Bureau of Treasury (DOF-BTr) from government agencies.

"Likewise, it is adapted to the international standard for financial accounting and now being used by

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PCC launches Dairy Box Dairy Delicatessen one-stop shop

By Khrizie Evert M. Padre

The Philippine Carabao Center (PCC) recently launched a market venue called “Dairy Box Dairy Delicatessen” to bring the carabao farmers’ buffalo-derived products closer to the market.

The Dairy Box carries the tagline “Go local, go dairy”, which is anchored on its purpose of serving tourists and locals interested in buying freshly made products that use buffalo’s milk as main ingredient.

The one-stop shop showcases and sells pasalubong (gift or present) treats and pastries of the Catalanacan Multi-Purpose Cooperative (CAMPC) and other local dairy buffalo farmers’ cooperatives.

Among these products are espasol de leche, macapuno, bibingka gatas, macaroons, leche flan, bibingka kanin, pulvoron, tibok-tibok, sabin-sabin and chicharabao. Other upcoming products that will be soon available in the shop are buko pie, lechetin, yema (duche de leche), piayema, dairy tarts, dairy empanada and mini cupcakes.

The Dairy Box looks forward to becoming a “go-to” destination for travelers, thereby contributing to food tourism in Nueva Ecija.

The one-stop shop is strategically located along Maharlika Highway, Science City of Muñoz, Nueva Ecija, just beside Milka Krem, which is PCC’s central milk processing facility.

Essentially, the Dairy Box is an infrastructure support for smallholder dairy farmers designed to provide them

with an opportunity to gain access to the commercial market for greater income.

“It’s been a dream of PCC to launch a one-stop dairy hub that will focus on marketing quality products made by our local dairy cooperatives. It is about empowering our dairy farmers to continue to grow through provision of opportunity for value-adding, thus giving them additional income. Given the right market at the right place at the right time, at the right quality and packaging we believe in PCC, that dairy production will improve a lot,” PCC Acting Executive Director Arnel N. Del Barrio said in his message during the Dairy Box’s grand opening.

Present during the occasion were farmer-members of the CAMPC and Eastern Primary Multi-Purpose Cooperative as well as key officials from the Philippine Center for Postharvest Development and Mechanization (PhilMech), Department of Trade and Industry (DTI), Department of Agrarian Reform (DAR), local government unit of the Science City of Muñoz (LGU-Munoz) and PCC staff.

The grand opening coincided with signing of two Memoranda of Agreement: (1) between PCC and PhilMech for the “design and development of an engine-driven baling machine”, and (2) between PCC and CAMPC, DAR, DTI, and LGU-Munoz for the “village-level processing center enhancement program”.

Dairy farmer-trustees discuss DTI’s shared service facility in general assembly

By Ma. Cecilia C. Irang

Farmer-trustees of 11 cooperatives, which were recipients of shared service facility (SSF) from the Department of Trade and Industry (DTI), recently met in a general assembly at the Philippine Carabao Center (PCC) national headquarter and gene pool in Munoz, Nueva Ecija to discuss various matters related to the said facility.

The SSF are milking machines for use by the PCC-assisted dairy co-ops in Nueva Ecija, which is the agency’s National Impact Zone (NIZ) under the Carabao Development Program (CDP).

The units consist of two double-bucket type milking machines and two milk cans, each with 40-liter capacity. The milking machines come in two types: electrical and gas engine-driven

The SSF grantees are the Nag-iisang Masikap Primary Multi-Purpose Cooperative (PMPC), Pulong Buli PMPC, Bagong Pag-asa sa Bagong Talavera PMPC, Casile Dairy PMPC, Simula ng Panibagong Bukas MPC, Ayos Lomboy Dairy Cooperative, Buklod Producers Cooperative, KAPAGENA, Kabulihan Producers Cooperative, Dimasalang Sur Credit Cooperative, and San Vicente Dairy Producers Cooperative.

According to Dr. Peregrino G. Duran, team leader of the PCC dairy herd improvement-enterprise development program, the maximum utilization of milking machine is highly recommended to keep it in good working condition. He also pointed out that only the province of Nueva Ecija received the most number of milking machines under DTI’s SSF scheme.

During the assembly, which was held on July 30, issues on the status of the milking machines that are either not functioning well or not fully utilized were thoroughly discussed.

Engr. Eladio N. Duran, DTI small and medium enterprise development division chief, encouraged the farmer-trustees to work together to address these problems. He also suggested that any farmer-cooperator who wants to borrow unutilized units can submit a letter-request to DTI to avail of the equipment.

“You need to utilize the milking

(continued on page 10)



The Dairy Box, the dairy hub one-stop shop of the Philippine Carabao Center (PCC), is now open for business. It offers to tourists and locals freshly made products that bring out the best of carabao milk produced by PCC-assisted dairy farmers. The Dairy Box is strategically located along Maharlika Highway, Science City of Muñoz, Nueva Ecija, just beside Milka Krem, which is PCC’s central milk processing facility.

International training course on reproductive biotechnologies held at PCC

By Chrissalyn L. Marcelo

Reproductive technologies are helpful tools in improving and multiplying the dairy herd.

This was stressed by Dr. Eufrocina Atabay, head of the Reproductive Biotechnology and Physiology Unit of the Philippine Carabao Center (PCC), as 17 participants from 10 countries completed an “International Training Course on Dairy Herd Improvement by the Use of Reproductive Biotechnology” held at PCC on July 13-22.

The training course was organized by the PCC in collaboration with the Philippine Council for Agriculture, Aquatic and Natural Resources Research Development (PCAARRD) of the Department of Science and Technology (DOST) and Food and Fertilizer Technology Center (FFTC) of Taiwan.

The participants were from the Cambodia, Ecuador, Indonesia, Malaysia, Laos, Pakistan, Taiwan, Thailand, Vietnam and the Philippines.

The resource persons included former PCC executive director Dr. Libertado C. Cruz, Dr. Rangsun Parnpai from Thailand; Dr. Ming-che Wu and Dr. Takashi Nagai, from Taiwan; Dr. Bui Xuan Nguyen from Vietnam; Dr. Satoko Matoba and Dr. Kei Imai from Japan; and Dr. Atabay.

Dr. Cruz discussed the topic on “The role of reproductive biotechnologies in addressing food sufficiency and climate change” on the first day of the training.

The other experts, on the other hand, discussed five major topics, namely, Ovum Pick-Up, In-vitro maturation and In-vitro fertilization (IVM and IVF); Vittrification, Multiple Ovulation and Embryo Transfer (MOET) and Pregnancy Diagnosis through Ultrasonography.

Ovum pick-up is a technique wherein oocytes (egg cells) are collected from live animals in vivo (a procedure done inside a live animal) with the aid of an ultrasound-guided needle. In this technique, oocytes are collected from the follicles in the ovaries by aspiration or sucking, then matured in the laboratory for 24 hours, and fertilized and cultured for six to seven days before being transferred to prepared recipients or frozen for use at a later date. In the training, the OPU was highlighted as the most important technology that can be used in dairy animals.

On the other hand, the IVM is a process wherein the eggs are removed from ovaries when they are still immature while the IVF follows the same process but involves the use of mature eggs. After collection, the eggs are usually matured in

the laboratory before being fertilized.

Vitrification, meanwhile, is a technique in cryopreservation which means freezing of the object to sub-zero temperature. This technique prevents damage in the cells caused by crystal formation. It uses cryoprotectants that form a glass-like solution at low temperature without crystallizing.

The MOET is a technology that is performed on a female donor buffalo selected for superior pedigree or genetic traits. The animal is super-ovulated using hormones to induce production of eggs followed by artificial insemination (AI). Embryo collection is performed six to seven days after AI. The quality embryo is transferred to a surrogate dam whose estrous cycle (the period in which the female buffalo is “in heat” or sexually receptive) is at the right stage.

The Pregnancy Diagnosis via Ultrasonography, as presented, is a process that is usually done to determine early pregnancy. It is performed through the use of ultrasound machine and rectal probe. In this process, ultrasound imaging, also called ultrasound scanning or sonography, provides high-frequency sound waves that are transmitted from the probe through the gel into the body. The transducer collects the sounds that bounce back and a computer then uses those sound waves to create an image. In the training, this technology was performed on buffaloes at 30, 45 and 60 days after breeding.

In their presentations, the speakers also provided step-by-step procedures and techniques in conducting these reproductive biotechnologies. They also guided the participants during hands-on sessions.

“This training essentially served as a venue for exchange of ideas, techniques and knowledge, and to enhance the technical capabilities in the field of reproductive biotechniques in water buffaloes,” Dr. Atabay, one of PCC’s scientists, said.

She emphasized that the training was important because the technologies used in reproduction are crucial in dairy herd improvement.

In his welcome remarks, Dr. Arnel N. Del Barrio, PCC acting executive director, assured the participants that PCC
(continued on page 10)



Technical experts from Japan Dr. Kei Imai and Dr. Satoko Matoba (both wearing glasses) demonstrate to participants how to use the ultrasound machine during a hands-on session on the ovum pick-up (OPU) technology. The activity was an integral part of the International Training Course on Dairy Herd Improvement by the Use of reproductive Biotechnologies held July 13-22 at the Philippine carabao Center national headquarters and gene pool in Science City of Munoz, Nueva Ecija.

PCC, other stakeholders take close look at Thai dairy industry

By Ma. Cecilia C. Irang

A tripartite delegation led by Philippine Carabao Center (PCC) Acting Executive Director Dr. Arnel N. Del Barrio and PCC at Ubay Stock Farm Center Director Caro B. Salces took a close look at the dairy industry of Thailand on July 3-10.

Thai Ambassador to the Philippines H.E. Thanatip Upatising joined the group in their week-long visit, which was sponsored by the Royal Thai Embassy in Manila.

The activity was aimed at enhancing stronger PH-Thai technical cooperation in the dairy industry.

Aside from the PCC officers, other delegates came from the National Dairy Authority (NDA) and Dairy Confederation of the Philippines (DairyConPhil).

The Thailand visit featured briefings and discussions about recent developments and progress in dairy-related research and development, dairy farm operations, milk collection, feed processing and Thai buffalo conservation efforts. Visits were made to dairy farms and facilities as well as government institutions involved in dairy industry development.

At the Pak Thong Chai Dairy Farm, which has 700 milking cows, the delegation was briefed on frozen semen production, feed production, processing of manure for fertilizer, and steady supply of freshwater for use in the farm.

The group also visited the Kham

Thale So Dairy Cooperative to observe its operations. The co-op collects 14 tons of milk per day from its 95 members.

According to Dr. Del Barrio, Ambassador Thanatip informed them that his country focuses on three important considerations in dairy industry development, namely, commitment to their dairy industry, both by the government and the stakeholders; the participation of the private sector in the industry; and guaranteed market for the farmers' milk produce through a milk feeding program.

The ambassador also mentioned that based on a report by the Food and Agriculture Organization (FAO), his country has 4.5M dairy cattle, of which 1.5 million head are in Pak Chong province, producing 1M tons of fresh per year. The total milk production meets about 66% of the demand in the Thai market.

In that area, 60 to 70 dairy cooperatives are operating with 60% of the dairy farmers, or about 20,000 are coop members. Dairying, in that province, has become a profitable business and is treated as a family enterprise, ensuring steady income for the family members.

At the Nakhon Ratchasima Animal Nutrition Research and Development Center and the TMR production facility, presentations were made on the use of Napier grass in beef production, dairy

production and biogas for energy.

The Philippine delegation were also able to visit the C.P. Meiji in Nong Khae, Saraburi, which has demonstrated successful milk processing business; the B.P. Animal Feed Company for the animal feed business; a buffalo village where a Thai buffalo conservation center is located; a Murrah buffalo farm for small-scale buffalo farm and business in which its store heralds the tagline "It is not only homemade, it is farm made"; and the Royal Projects at Chitralada Palace in Bangkok.

"In the palace, Dr. Utta Jamikorn, assistant professor of Chulalongkorn University, briefed us about the existence of the first cloned swamp buffalo in Thailand. The ear tissue was used to produce the clone, which is now about four years old and it is exactly the same as the origin of the tissue sample," Del Barrio said.

Upon his return home, the PCC head re-echoed the group's experiences and learnings to all the employees at the agency's national headquarters.

"I witnessed the robustness of their dairy industry. They started like us, but now they are producing more than 60% of their local requirements. The objective of the Thai Embassy is food security, saying that if milk production is not increased, in the future, we might face food scarcity," Dr. Del Barrio stated.



Philippine Carabao Center (PCC) Acting Executive Director Dr. Arnel N. Del Barrio (6th from left) and Thai Ambassador to the Philippines H.E. Thanatip Upatising (5th from right), along with PCC at Ubay Stock Farm Center Director Caro B. Salces (3rd from left), visited C.P. Meiji in Nong Khae, Saraburi, Thailand as part of a week-long series of briefings and discussions on matters related to the Thai dairy industry. With them are other delegates from the National Dairy Authority and Dairy Confederation of the Philippines as well as C.P. Meiji representatives.

PCC now in sync...

(continuation from page 6)

government bookkeepers, budget officers and accountants nationwide,” Gasmuña said.

“It is also compliant with the Philippine Public Sector Accounting Standards (PPSAS), Revised Chart of Accounts (RCA) and Unified Accounts Code Structure of the government,” she stressed.

For PCC’s part, Gasmuña mentioned that the training was important for the agency to comply with mandatory rules or systems that were introduced by the government.

By using the software, she said, there will be congruency and uniformity with the terms, codes, and account titles used in their reports. Moreover, it is user-friendly and can generate financial reports in lesser time and with more accuracy, she said.


“It can also be of help to PCC in making sound decisions relative to its budgetary planning,” she further said.

Meanwhile, in his message during the closing ceremony, Dr. Arnel N. Del Barrio, PCC acting executive director, said that

the training is of great help to PCC in complying with pertinent standards.

“I believe that one measure of how a particular agency performs well is through its effective and proper use of its budget. Being more transparent with regards to our fund utilization and disbursement is I think very important to show to the public how well we manage our activities and funds,” he pointed out.

The training was attended by 34 staff from PCC’s national headquarters and 13 regional centers nationwide. They included the agency’s accountants, budget officers and bookkeepers as well as personnel from its information technology (IT) and cash units.

IT and financial accounting experts from the Commission on Audit (COA) served as resource persons, namely, Marlon R. Marquina, Romeo C. Cruz, Jorgen C. Fulleros, Michelle M. Gargarra, Lara Jane M. dela Torre and Sarah Joy M. Labino. 

International training...

(continuation from page 8)

continues to share its expertise to those who may require or wish to avail of it.

Dr. Nagai, FFTC deputy director, in his message said that the training was a chance for them to learn various technologies used in reproduction. He also emphasized the role of science in addressing certain problems.


“Dairy milking cows are no longer as productive as they used to be. It might be because of heat stress which is somehow due to global warming. This has affected many of the milking cows’ ability to conceive, resulting in low milk production,” he said.

“Genomics, ovum pick-up (OPU) from live cows, in-vitro fertilization (IVF) and embryo transfer (ET) and a combination of technologies has been proven helpful in taking cows to the next level of genetic improvement,” he added.

Dr. Reynaldo Ebor, PCAARRD-DOST acting executive director, said that the training highlights the urgency of addressing potential problems in dairy production. He said that the training is a venue for the researchers and scientist to share their expertise, strategies and approaches in the technologies used in reproduction.

Dr. Edwin Villar, head of PCAARD’s livestock research division, noted that training is the third time for the FFTC to be involved in the conduct of the training. He added that the PCC is a reliable partner in sharing its resources for the realization of international trainings in the country.

The others who assisted in the training were Dr. Edwin Atabay, Dr. Lerma C. Ocampo, Dr. Flocerfida Aquino, Dr. Marlon B. Ocampo, Excel Rio S. Maylem, Joselito Del Rosario, Rodante V. De Vera, Roseline Tadeo, Dr. Synan S. Baguio and Ronald Mangubat.

One of the participants, Luis Santiago Reyes Pilamunga of Ecuador, commented: “This training taught us to use reproductive biotechnologies in a better way. It equipped us with new techniques, and personally, I learned a lot from this. I think that I can apply and relay all my learnings here to our country”. 

Dairy farmer-trustees...

(continuation from page 7)


machine otherwise it will become rusty and eventually unserviceable. It is also significant for all of you to know the importance of regular milking of the animals to prevent mastitis and to boost its milk production potential,” Dr. Felomino V. Mamuad, PCC deputy executive director, reminded the farmer-trustees.

One of the farmer-beneficiaries shared his strategy for his animal to be accustomed to machine milking.

“*Para masanay ‘yong kalabaw ko sa milking machine, ang ginagawa ko ay pinapaandar ko lang ‘yong milking machine, hinahayaan ko siyang masanay sa tunog habang manu-mano kong ginagatasan ‘yong kalabaw. Pagkaraan ng isang linggo, nasanay na ‘yong kalabaw sa tunog at naging madali na ang paggamit nito* (For my carabao to be accustomed to milking machine, I just let it hear the

sound of milking machine while I am manually milking it. After one week, my carabao is already used to the sound and it becomes efficient to use,” Arnold Cunanan, member of Simula ng Panibagong Bukas MPC, narrated.

Earlier, the farmer-trustees were provided basic know-how on the repair of the milking machine in a demo-training on May 26 with Engr. Benjamin De Guzman of the National Dairy Authority as resource person. He did an actual presentation on the proper maintenance of the milking machine, how to prevent it from being broken, and how to do the repair works.

A total of 47 participants attended the July 30 assembly. Aside from the farmer-trustees, staff members from the PCC and DTI also participated in the activity. 

Editor's Note

ERIC P. PALACPAC

Value-added buffalo milk products: a way forward

Much has been written about the carabao milk's high nutritive value owing to its innate physicochemical properties, i.e., being high in fat (but relatively lower cholesterol), protein, lactose and loads of vitamins and minerals. In its fresh, liquid form, the carabao's milk is a filling and healthy beverage and has enjoyed a loyal following from its traditional market who savours its unique creamy taste. But because of its high total solids (fat and solids-not -fat) content, the value of carabao's milk can be further enhanced into delicious, nutritious, and highly marketable dairy products.

Processing and marketing of value-added dairy products from buffalo's milk are quite common abroad especially in India and some European countries. In the Philippines, there are also a number of entrepreneurs who

have either ventured into such business or have utilized buffalo's milk as an important component or ingredient in delectable cuisines or native delicacies. In either case, they share one thing in common, that of catering to mostly mid- and high-end consumer market who have a particular liking to buffalo milk-derived products. Theirs are interesting and inspiring stories to tell so we decided to feature some of them in this issue of the PCC newsletter.

Take the case of Gawad-Kalinga (GK) with their gourmet keso (Bufalina Soave and Bufalina Brava) and Karabeau's ice cream, two products that also bear a social responsibility, which GK is famous for. There are also the artisanal cheese varieties offered by La Latteria d'Ischia (e.g., mozzarella, burrata, primo sale, carabino, caciocavallo, among others) and Green Pastures (e.g., stracciatella,

smoked buffalo cheese, aged ricotta, etc.). Ice cream lovers will also enjoy the popular homemade ice cream by Ginny Gonzales or that of Papa Diddi's, who offers a variety of ice cream flavours made possible by locally sourced ingredients. Of course, there is Milk Krem's own cheese variants like mozzarella, gouda, cream cheese and kesong puti. The latest to join the bandwagon is PCC-assisted Dairy Box Delicatessen, owned and managed by a local dairy cooperative, which sells value-adding native delicacies, flavoured with buffalo's milk such as espasol de leche, macarons, rice cakes, to name a few.

With the influx of local entrepreneurs who have recognized the potentials of buffalo milk-derived products for value-adding and niche marketing, the local dairy industry will surely flourish in the years to come.





GK-assisted poor families develop, sell high-end carabao's milk products

By: **CHRISSALYN L. MARCELO**
Photos by: **KHRIZIE EVERT M. PADRE**

Carabao's milk can be transformed into high-end food products, which could be profitable sources of income especially for the rural families.

The carabao's milk, aside from being a healthy and nutritious drink and as an ingredient for making milk candies, among others, can also be processed into high-end cheeses and ice cream that can be competitive products not only in the Philippines but in other countries as well.

For the Gawad Kalinga Enchanted Farm (GKEF), located at California St., Pandi Angat Road in Angat, Bulacan, their Gourmet Keso and Karabeau ice cream products are fine examples of this truism.

"The two products are outcomes of our two sustainable social enterprises that we established here in the GKEF to help the Filipino poor to have livelihood opportunities, help the dairy industry, and harness the potentials of dairying in the Philippines," Erica Ng Wong, social entrepreneur and change catalyst officer of the Gawad Kalinga, said.

She added that the two enterprises are just among the 37 enterprises that they are currently promoting and sustaining in Gawad Kalinga (GK).

The GK is an entity pursuing a noble purpose of helping others. Its name is derived from Tagalog words "gawad" (provide) and "kalinga" (care). Thus, the GK's purpose is to provide care for poor communities to grow and develop, the GK official explained.

The other enterprises pursued elsewhere by GK, Wong said, are the Aura Natura, Bambike, Bayani Brew, Enchanted Jams, Enchanted Farm Café, First Harvest, Friggies, Golden Duck, Grassroots Kitchen, Hamlet, Hiraya Chocolate, Human Nature, Plush and Play, Red Carpet, The Bee Empire Theo & Philo Artisan Chocolates and Trese, and others.

"The development of Gourmet Keso and Karabeau ice cream, along with other enterprises that we have here in the GKEF, is part of our mission to help end poverty in the Philippines," Wong said.

She said that thirty percent of the proceeds from the marketing of these two products, like those of the enterprises

Gourmet Keso

A type of high-end cheese, which is product of Europeans, Americans, and Filipinos collaborating together to produce the best that can be derived from dairying.

they are assisting, goes to building the houses and dreams of people in poor communities.

Gourmet Keso

According to Wong, the Gourmet Keso uses carabao's milk as its main ingredient.

The development of this enterprise, she said, was led by Marie Cavosora, the founder and chief enabling officer of the dairy yard in the GK community, with team members composed of Atty. Alexander L. Lacson and Atty. Patricia Ann T. Progalidad, who are both experts in their disciplines and in businesses enterprises.

Cavosora said that the Gourmet Keso is a type of high-end cheese, which is product of Europeans, Americans, and Filipinos collaborating together to produce the best that can be derived from dairying.

Its development, she added, has now evolved into a bigger type of a dairy-yard enterprise of people in communities working together. It, in a different way, provides the mechanism to erase the state of "poverty existing in their minds."

"We are currently working with the Philippine Carabao Center and other organizations and agencies for the further strengthening of this enterprise," Cavosora said.

With the help of other agencies, those involved in the enterprise are assisted in identifying sure markets for the raw milk



harvest and developed milk products through various types of trainings in dairy buffalo production, products development and in improving their general well-being.

"More than that, we seek the connectivity and partnerships that we can get from all the key players in the dairy value chain to attain the desired progress and development for the rural residents involved," she said.

Among the cheeses being processed and sold are Bufaline Soave and Bufalina Brava. These cheeses carry the name "Gourmet Keso" as their brand.

The Bufaline Soave, according to Cavosora, is a semi-aged, semi-firm, creamy, mild yet flavorful kind of cheese. It is great when toasted on a baguette or the long thin loaf from French that is commonly made from basic lean dough, and punctuated with jam or salsa.

The Bufalina Brava, on the other hand, Cavosora said, is an aged, crumbly but creamy cheese, bursting with flavor and accented by herbs and spices. She explained that it is best tasted on a fresh baguette, on canapés (a small piece of bread or pastry) or sprinkled on garden salads.

Cavosora added that these cheeses are being processed through their collaborations with Marcial Mays, the processor of other high-end cheeses known by its brand—"La Latteria d' Ischia" (see separate article about this brand on this issue of the newsletter), who serves as

(Continued on next page)



their

processor for their cheeses.

She said that these cheeses are processed without additives, artificial flavors and substitutes.

“With the carabao’s milk natural goodness, there’s no need to over-process or compensate the products with additives. We simply make sure that we start with farm-fresh, organic carabao’s milk from our local farmer partners”.

She said the cheeses are processed in the European tradition of producing cheeses. Their usual buyers are the local and international visitors in the GKEF, she added.

“Each week, we are getting at least 700 visitors and guests in the GKEF, many of whom don’t go away without buying the products,” Cavosora said. “We sell the each product at Php195 in vacuum sealed-type packages,” she added.

Karabeau ice cream

While the Gourmet Keso attracts many buyers, the GKEF Karabeau Ice Cream as an enterprise is also doing well.

In fact, according to Wong, it is well-loved by the foreign tourists and guests and also by the interns that they have in the GKEF.

“To test the products, we conducted sensory evaluation and the result affirmed that it is really superb,” she said.

Wong added that they mostly pick international guest, intern and visitors in the sensory evaluation test that they conducted for their ice cream.

“Our French guests and other international guests loved our products. In fact, we actually have here our Italian visitor

who keeps on coming back to our ice cream booth (located inside the GKEF) to buy ice cream for the last two weeks. Thus, we are very sure that they love our products,” Wong happily explained.

Wong said their ice cream is currently available in two flavors namely “malted vanilla blast” and “peanut butter goodness”.

“We just started this business last October 2014,” Wong said. “Thus, we are still in the process of developing new flavors for our products as part of our products development initiatives,” Wong explained.

She said they are working with Chef Kenneth Tordesillas of Hive Hotel & Convention Place in Metro Manila to develop new flavors for their ice cream. They include chocolate brownie with kasoy and Pinoy mint chocolates.

Two student scholars of the GKEF are working with them for this enterprise. The scholars are Krizteen S. Reyes, 18, and Rinalyn M. Pagao, 17 (both from Bulacan)

who are on-the-job trainees as part of their requirements in their course on social entrepreneurship and preparation as future entrepreneurs.


She said the two are studying under the Gawad Kalinga’s program on School for Experiential and Entrepreneurial Development (SEED).

“They are top performing students who are sons or daughters of farmers. We help them learn how to create the businesses they want to pursue later on,” she said.

She said the SEED program is approved by the Technical Education and Skills Development Authority (TESDA).

“Every month, we get an average gross income of Php25,000 for the 19 to 20 liters of milk processed into ice cream. We buy the milk from a dairy farmer, Edgardo Dela Torre, in Bulacan,” Wong said.

The name karabeau comes from the coined words “kara”, which means “care”, and “beau” which means “beautiful”.

“Our two products, Gourmet Keso and Karabeau ice cream, are proofs that providing added value to the carabao’s milk can bring in more income for entrepreneurs,” she concluded. 

Contact details: Erika Wong
Address: Gawad Kalinga Enchanted Farm
Barangay Encanto, Angat, Bulacan
Cell. no.: 0917-861-3405
E-mail add.: info@gkenchantedfarm.com





Cheesy haven for lovers of world-class cheeses who need not go far

Text and Photos by: **KHRIZIE EVERT M. PADRE**

Cheese, a highly nutritious and a very palatable food, has been a popular dairy product for centuries. With its countless textures, flavors, and recipes, it is one of the most diverse types of food in the world.

In European countries, such as in Italy, cheese appears at almost every meal. Sometimes, it is incorporated as a garnish or an ingredient in dishes as diverse as pizzas or risottos and is served as a course on its own, or is paired with wine.

Cheesemaking is a method of preserving milk created in various forms. There are over 2,000 varieties of cheese developed over many centuries around the globe.

Italy has become one of the top cheese exporters to other countries. It is not just the variety but the unique taste of its cheeses that stands out for the consumers.

But one need not go as far as Italy, or make imports, to experience the best Italian cheeses. These world-class dairies are made available by La Latteria d' Ischia, whose plant is based in Bulacan, using one quality ingredient abundantly available in the country – the water buffalo's milk.

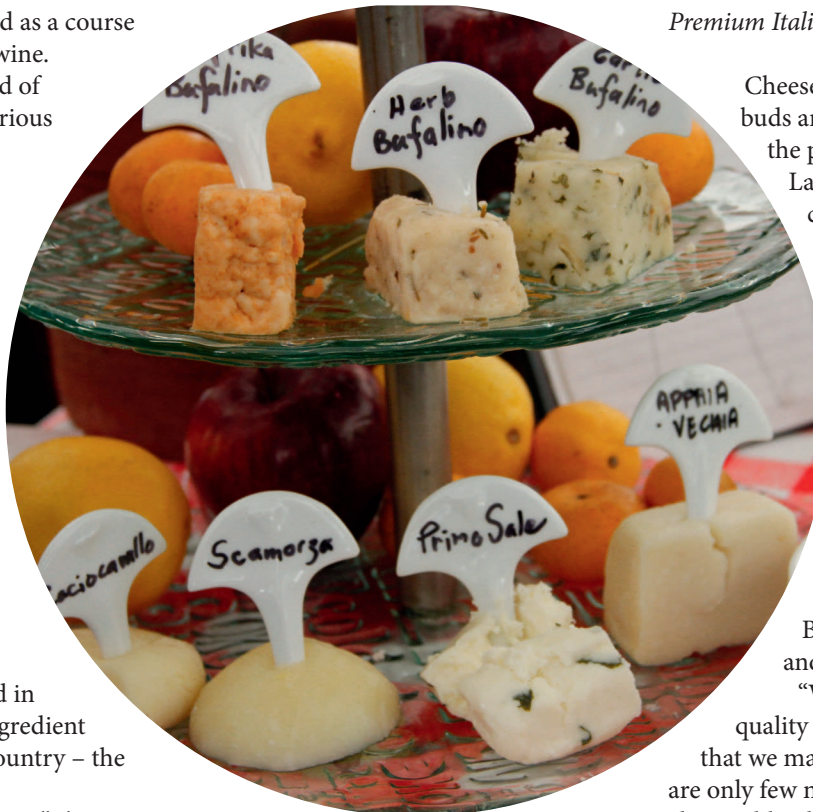
La Latteria d' Ischia meaning "The Dairy of Ischia" is dedicated to producing the finest quality artisanal cheeses using the traditional cheese-making methods and techniques in Italy.

Artisan cheesemaking refers to the cheeses produced by hand using the traditional craftsmanship of skilled cheesemakers. As a result, the cheeses are often more complex in taste and variety. Many are aged or ripened to achieve certain aesthetics. These qualities contrast with the more mild flavors of mass-produced cheeses in large scale operations often shipped and sold right away.

This cheesemaking business is the result of years of dreaming and planning by cheesemaker and operator Marshall

Mays, an American dairy entrepreneur who has lived in Asia for the past 30 years. He first visited the Philippines in 1978 and

yogurt under the brand name La Latteria d'Ischia and distributing these products to restaurants, hotels and export customers.



Premium Italian cheeses

Cheese lovers' sophisticated taste buds are sure to be delighted with the premium Italian cheeses La Latteria produces. These cheeses have been classified into two kinds, the fresh and aged types.

Among the fresh cheeses are Mozzarella di Bufala, Burrata, Mascarpone Superiore, Primo Sale, Ricotta, Crema Toscana, Scamorza while the aged cheeses are Carabino (Paprika, Herb and Garlic), Caciocavallo, Appia Vecchia, Bufala Blues, Il Meglio Paese and Maronne di Veneto.

"We proudly offer the highest quality cheese possible. The cheeses that we make are all very special. There are only few manufacturers that make cheeses like these. We won't put anything into the market until it passes our own internal standards. It has to be perfect," said Mays.

These hand-made cheeses are produced in small batches in a small-scale modern dairy plant established in January 2015 in Guiguinto, Bulacan. The milk it uses in creating the cheeses comes from Eastern Primary Multi Purpose Cooperative (EPMPC) in San Jose City, Nueva Ecija.

Each of the cheeses developed and sold by La Latteria d' Ischia is described as follows:

The Mozzarella di Bufala is a fresh, succulent and soft textured buttery cheese. It goes well with salad, pasta, calzones, vegetables and various dishes.

(Continued on page 31)

decided to spend the rest of his time in the country.

He started his career in dairy operations five years ago when he established the Dairy Innovative Partners, Inc. (DIP). It is an affiliate of the Hong Kong-based Pacific Organic Dairy Products.

The DIP is a high-quality Italian dairy company that sells its artisanal products in Metro Manila. It has been expanding its sales to other cities in the country and export markets in Asia. The operations run from managing a herd of dairy buffaloes, buying milk from dairy cooperatives, processing of cheese and

From farm to table cuisine

'Green Pastures' by Chef Robby Goco

Text and Photos by: KHRIZIE EVERT M. PADRE



House made cheeses Stracciatella and Burrata served with toast bread.



Artisanal cheeses Smoked Buffalo Cheese, Neufchatel Cream Cheese Smoked Salmon, Aged Ricotta and Herb and Garlic served with sesame sourdough toast, grapes, dried mangoes, cashew nuts and honeycomb.

One of the biggest trends now in the culinary world is the “farm-to-table cuisine”. It is an invigorating movement in today’s stressful and technology-driven society. It brings us back to the basics and encourages us to enjoy fresh and simply prepared culinary dishes consisting of locally-sourced and seasonal ingredients.



Chef Robby Goco of ‘Green Pastures’



Façade of Green Pastures Restaurant.

The concept of farm-to-table cuisine can be traced back to the year 1960s to 1970s when organic, local and natural food became popular and more people like restaurant owners and chefs began supporting local farmers and producers.

Nowadays, more and more farm-to-table restaurants are being established to meet the demand of consumers for healthy, local foods, as they recognize the poorer taste and nutritional integrity of processed foods. More of today’s consumers understand the value of eating local, seasonal food, and they are willing to pay a premium price to get it.

Fresh, Seasonal, Local

The acclaimed Executive Chef Robby Goco of the Cyma Restaurants has long been a supporter of farm-to-table cuisine. He has created a dining experience that celebrates natural and locally produced organic ingredients with an ever-changing seasonal menu.

“Green Pastures” is another brainchild of Chef Goco. Since it opened a few years back, the Green Pastures is proving to be yet another favorite as it has been

recognized and well-reviewed in the Philippine culinary scenes.

Chef Goco is passionate about seasonality of ingredients, creativity of cooking and presentation and flavorful food that makes every visit to Green Pastures a fresh experience.

His passion comes to life in each dish on his menu, which changes every month. The result is an endless variety of expertly crisp, fresh vegetables in summer and cold-season produce in cooler months; in short, food perfectly suited to the seasonal palate. From customizing one’s own salad with the wide selection of the finest ingredients, to freshly pulled cheeses made from buffalo’s milk, the restaurant takes full advantage of organic, seasonal produce and fresh ingredients sourced locally.

Located at the 4th Floor East Wing, Shangri-la Mall Plaza, the restaurant delights diners with a warm ambience of country and western fusion interior style. It houses a few wooden tables inside complemented with colorful chairs, while same seatings are provided around its outside area. The resto features an open organic kitchen, juice and a salad bar where one can choose salad ingredients into his or

(Continued on next page)



Squash blossom made from housemade burrata, creamy ricotta, grape tomatoes, basil and extra virgin olive oil.

Chef Robby Goco



Dining area of Green Pastures Restaurant.

(Continuation from page 17)

her own liking.

The menu is typewritten and indicates its time validity as its menu changes from time to time.

The place gets crowded during lunchtime but diners are more than happy to wait for a table any day or night of the week just to get the chance to taste the restaurant's meals.

The western-country style vibe is reflected in its friendly waiting staff wearing cowboy-inspired outfits like old jeans, and plaid long sleeves and their names are even added with names like John, Bob, Mary or Betty to play along with the restaurant's theme.

Upon entering the resto, the focal interior design of the place is its vertical garden which stands at the center of its kitchen and salad bar.

Chef Roco supports local farmers and artisans around the country by using harvested products, meat, and dairy and highlights the special character of those ingredients.

“The main story of the Green Pastures is really about me, the Chef, knowing the story of each ingredient, where it came from because there is a story to tell. It's about being aware of how we source or how we grow our ingredients. We

purposely buy local ingredients from small farmers who practice sustainable farming,” said Chef Roco.

Sustainable agriculture or farming is the production of food, fiber, or other plant or animal products using farming techniques that protect the environment,

public health, human communities, and animal welfare. Sustainable farmers maximize reliance on natural, renewable, and on-farm inputs.

“It's about telling the whole world we don't need to import anything abroad because we have everything we need here



Some staff of Green Pastures Restaurant wearing cowboy-inspired outfits.

in the country. Everything grows here so I don't see the reason why we should import. My desires are that for one day the whole country can be sustainable, that we can already feed ourselves without the help of anything from anyone from abroad, and that hopefully we do not only feed ourselves but also export our food," Chef Roco says.

Vegetables and probiotic chickens are sourced as far as Bukidnon, lamb meats from Bacolod, strawberries from Mt. Atok Benguet and carabao's milk turned into curds from Antipolo, Rizal.

"We also emphasize in our menu the best artisanal products like cheese and dairy of local producers to showcase also the individuals behind the ingredients," he added.

Chef Goco takes pride in his restaurant's increasing number of followers and loyal customers. As its names suggests, green means natural and healthy and that's what his customers get to have in every dish served at Green Pastures.

"The idea of Green Pastures is to be able to serve people who still want to enjoy food but cannot afford anymore the calories in every meal, people who want fiber in their system and people who want real food, not processed food. We make sure that a lot of fiber is injected to our typical meal. We are nitrate-free, even our bacons. The bottom line is that we're serving food to these customers and we have a responsibility to feed our guests well from a natural and healthy perspective," he said.

Burrata, stracciatella, artisanal cheeses

Green Pastures' offerings made from buffalo's milk has already established a strong following from the health-conscious diners since its opening. These dishes are its house-made cheeses such as Stracciatella and Burrata and its artisanal cheeses

like Smoked Buffalo Cheese, Neufchatel Cream Cheese Smoked Salmon, Aged Ricotta and Herb and Garlic.

Stracciatella is a cheese made from buffalo's milk turned into curd and pulled fresh daily mixed with heavy cream, extra virgin olive oil (EVOO) and arugula. Served with toast bread, a single order good for two persons costs Php325.

Another must-try delight is its Burrata. It is made of stretched buffalo curd mixed with yogurt, garnished with Mt. Atok organic strawberries, heirloom tomatoes and basil oil, and served with toasted bread. It costs Php420.

These two house-made favorites if ordered both are priced at Php590.

Besides Stracciatella and Burrata, artisanal cheeses supplied by Enrico Dela Fuente of Mambo's Kesong Pinoy and Neufchatel are among the best sellers,

too. Served with sesame sourdough toast, grapes, dried mangoes, cashew nuts and honeycomb, these cheeses can be ordered in single (Php350), choice of two (Php450) or full (Php850).

Chef Roco gets his supply of buffalo curds from Rizal Dairy of Antipolo, Rizal at Php850 per kilogram. The resto uses a total of 15 kilograms of curd per week.

Order of Stracciatella amounts to 45 servings a day while Burrata are being served 20 times daily.

"Buffalo's milk is rich and has a very creamy mouthfeel and I am enjoying using it. The buffalo's milk that we have here is comparable to the kind of milk they have in Italy. I am probably the only chef in Manila who is making this fresh from scratch. What makes our dishes stand out among the rest is that anything is done fresh in the store. The fresher it is made, the better.

Not a lot of people know the process but for me it is very simple. These are all popular because they are homemade. You don't see that anywhere else; what you always see are imported cheeses served with wine" said Chef Roco.

When it comes to product development, Chef Roco said that he always look at what's going on around the world or in other places. He considers what products can be sourced locally.

"I have to travel a lot to see what's going on and then I look what I have in my country and try to localize it. The last thing I want to do is to spend dollars for something in abroad and bring it here in the Philippines," he said.

Finally, Chef Roco said, "What really inspires me is making dishes here that are equally or better than the usual offering somewhere else."



Contact details: Chef Robby Goco
Address: 4/F East wing Shangri-La Plaza,
Mandaluyong City
Cell. no.: 0932-790-3409
Landline no.: . 02 654-3219



Food assistant Ariel, while pulling stracciatella.

Craving for ice cream?
Try Papa Diddi's
unique delectations

By: MA. CECILIA C. IRANG

Photos by: KHRIZIE EVERT M. PADRE



Papa Diddi's ice cream nest made of rice crispy.

I scream for ice cream!” is one of the favorite yells of ice cream lovers out there. Undeniably, an ice cream treat makes life a little sweeter and refreshing.

Papa Diddi’s farm-to-table ice cream shop, along Maginhawa Street in Sikatuna Village, Quezon City, brings delights and pleasures especially during the summer season, guilt-free for its indulgence.

Papa Diddi’s ice cream company is a newly-opened ice cream parlor which started last March 11. Upon entering it, the interior designs are quite catchy because of the wooden shelves decorated with books and an old photo of a man smiling. This man is actually Papa Diddi himself, the late father of the present owner Paul Perez.

The shop, a tribute to Paul’s father, was inaugurated on the latter’s birthdate. Papa Diddi, who had a passion for food and reading, was a lawyer to the farmers. He would usually get local produce in exchange for his legal services and, from these, he’d prepare homemade ice cream for his family during summer.

Paul, 46, took the Ice Cream Short Course at Pennsylvania State University, in the US mainly for the planned operation of Papa Diddi’s Ice Cream Company.

“Being a father to eight kids, who are all ice cream lovers, I thought it would be great to share with my own children my childhood experience of partaking my own father’s homemade ice cream,” Paul said.

He added:

“During summertime, we counter the heat with the luscious ice creams. I grew up, therefore, looking at ice cream as a labor of love and expression of gratitude for the farm blessings,” he recalled.

According to Paul, now that he has his own family, he wanted to do the same undertaking his father had. After being disappointed with the taste of local commercial ice creams and how expensive artisanal ice creams are, he ventured into his father’s passion, which is for making homemade ice cream.

“Working on homemade ice cream is like a bridge. It brings back so many good memories of rural summers of my childhood as well as it starts a new family bonding activity with my eight children. Indeed, making homemade ice cream has become a family affair – with my wife



Papa Diddi’s pint-sized ice creams



Papa Diddi’s ice cream sandwich



(Continuation from page 21)

helping me select choice ingredients; with the big kids reading the recipes, and the small ones helping pour or mix the ingredients using their small hands,” he shared.

Distinct taste

What makes Papa Diddi’s Ice Cream stand out is its use of ingredients outsourced straight from local farms. The vegetables used are from Nueva Ecija and Bulacan, the cacao is from Davao and Cagayan, the black rice is from the Mountain Province, the coffee beans are from La Trinidad, while the creamy carabao’s milk that serves as the base for his creations is from Majayjay and Magdalena in Laguna. The flavors are certainly creative, original, and organic.

Papa Diddi’s highlights its unique delights with the following flavors and inscriptions:

- Peanut Butter & Jelly – The kids’ favorite snack now turned into an unforgettable treat of ice cream.
- Mango Ginger – The country’s favorite fruit punctuated with ginger to make it a memorable

flavor.

- Sweet Basil – An herb for many dishes is now an ice cream for many celebrations!
- Davao Meets Bicol – Davao’s pure dark chocolate meets its match with Bicol’s famous sili.
- Double Chocolate – The country’s most famous tableas: Batangas and Davao create a wonderful ice cream experience.
- Never Early for Halloween – Who would ever think squash can become a wonderful ice cream flavor?
- Roasted Strawberry – La Trinidad strawberries roasted to perfection.
- Tarragon – Used a lot for teas, but now made into ice cream.
- Sweet P. – Sweet potatoes ice cream: a flavor that entices everyone to come back for many times over.
- Roasted Forbidden Rice – Mt. Province’s famous black rice made into a signature flavor.
- Starry Surprise- Star anise is given a new twist as ice cream.
- Avocado Rhum- The celebrated avocado fruit mixed with a Philippine rum.

- Minty Choco- Most ice cream lovers prefer a chocolate flavor. Adding natural mint into this, promises that they will be hooked for life.
- Dulce Gato- Cagayan Valley’s famous Dulce Gato made into ice cream.

Paul tries to come up with new flavors for his ice cream every two weeks. He makes small batches of ice cream for his shop with some help from his staff. He crafts ice cream daily at midnight to ensure its freshness and quality.

“Our ice cream base is made of carabao’s milk. I cannot think of any other base as this is what my dad used for his ice cream back then,” he said.

“I think the uniqueness of our flavors coupled with the use of real carabaos milk is eliciting positive responses. People find it pleasantly unique and one can taste the real flavors thus they come back over and over again,” he added.

Paul uses an average of 180-200 liters of milk per week for his company’s ice cream. For him, carabaos milk is perfect for ice cream as it enhances the flavors and brings out a very creamy texture.

One ice cream scoop costs Php59 and an additional Php20 for the next scoop. Diners can also choose to add toppings

for only Php10 each, turn it into a cookie sandwich for Php95, or pile it on an “ice cream nest” for additional Php25.

Papa Diddi’s attracts customers from the cross section of society – from doctors to students, from office workers to home makers. As long as these customers crave for ice cream, especially if they are in Quezon City, they consider at once going to Papa Diddi’s to quench their craving.

Currently, Papa Diddi’s has 26 different ice cream flavors. Eight are best-sellers, among them are Dulce Gato and Double Chocolate.

This artisanal ice cream parlor, because of its natural ingredients and goodness, was also featured in various blogs and articles such as wheninmanila.spot.ph, choosephilippines.sulit.ph, looloo.com, walkandeat.blogspot.com, misshapenidentity and others.

Challenge

Papa Diddi’s menu varies from time



Patrick Yao (left), manager of Papa Diddi’s ice cream and Daryl Uy, chef, pose in front of their displayed ice cream products.

Paul Perez, the owner and the man behind the unique delights of Papa Diddi’s ice cream company.



to time since it depends on the time of harvest and seasonality of the ingredients. These variations, however, adds appeal to the product as it keeps customers being intrigued by the new flavors that Papa Diddi’s offer.

“From the get-go, we wanted to make ice cream using the freshest produce from the different farms, gardens and markets

of the Philippines. This is very interesting, but we face a lot of challenges as we are dependent on the harvest. So, if typhoons come, our production schedule has to be adjusted,” he said.


Social responsibility

Papa Diddi’s believes that education is the key to alleviating poverty. A percentage of its sales goes to book donations for local libraries in farming communities where the ingredients are sourced from, to honor his dad’s passion for reading and helping the community.

“It’s just my small way of paying tribute to my father who introduced me to the purity of homemade ice cream and who taught me to never forget the poor,” he said.

His family’s love affair for ice cream and sharing the blessings to the communities is expressed in the firm’s self-imposed exhortation of “Supporting Communities Out Of Poverty (SCOOP).”

Aside from his ice cream shop, Paul also has a marketing consultancy business. He is also hoping to open more branches of Papa Diddi’s Ice Cream in the future.

“We are committed to become the best Philippine ice cream producer using only Philippine produce. This commitment pushes us to be always on top of our game,” he proudly concluded. 

Contact details: Paul Perez
Address: 168 Maginhawa, Quezon City
Landline no.: 02 4343-784
Email add: mr.sorbetero@yahoo.com
Facebook: PapaDiddis

Must-try products

Milka Krem showcases 4 local stand out cheeses

By: CHRISSALYN L. MARCELO

Photos by: KHRIZIE EVERT M. PADRE



Anyone who has already been at “Milka Krem”, the dairy products outlet of the Philippine Carabao Center (PCC) in the Science City of Munoz in Nueva Ecija, can ascertain that it has become a haven for an array of delightful, truly refreshing, and healthy products that it sells to the public.

It has products such as choco milk, fresh milk, yogurt, lacto juice, pastillas de leche, pulvoron, milkaroons and ice cream. They are made from delicious and nutritious carabaos milk supplied by the agency’s national gene pool and from the milk harvest of small-hold dairy farmers.

The dairy outlet was established to empower and support the dairy farmers in having a sure market for their milk produce. It carries the tagline “Fresh and Natural,” which is anchored on

the agency’s science-based practices in developing products.

Aside from the products already mentioned, Milka Krem also offers four local cheeses that are classified as high-end.

They are Gouda cheese, Mozzarella, White cheese or the “kesong puti” and the Cream cheese.

These cheeses are worth anyone’s time in partaking them or taking them home for consumption.

Here’s how these cheeses are described and made:

cow’s milk in that country. But at PCC, she said, the Gouda cheese is produced using buffalo’s milk.

Gouda cheese, she further said, has a mild flavor and has good melting properties. She added that this type of cheese is slow to age compared to other ripened cheeses. Ripening, she explained, can be from 60 days to 6 months.

“Aged gouda is commonly used to enrich soups and sauces. It may be grated, sliced, cubed or melted and used as a table cheese or dessert cheese,” Saturno said.

She added that this cheese is available at a packing size of 100g net weight at Milka Krem at Php90 each.

She shared the how-to’s of making the gouda cheese as follows:

- Heat the milk to about 72 to 75°C for 15 seconds and cool it to about 43 to 45 °C;
- Dissolve culture in small amount of milk completely and add it to the milk. Mix it for a few seconds afterwards;
- Leave the mixture for one hour;
- Dissolve rennet in small amount of water and add it to the milk. Mix it until incorporated;
- Milk with added rennet will be left undisturbed for one to one and half hours for coagulation;
- After one hour, cut the curd into squares and leave for five to ten minutes;
- Drain the coagulum by



Gouda cheese

According to Patrizia Camille Saturno, PCC’s Central Dairy Collection and Processing Facility (CDCF) plant manager, Gouda is a washed-curd and semi-hard kind of cheese with a creamy yellow paste made of whole ripened milk.

She said that Gouda cheese is a Dutch cheese named after a city in Netherlands. She added that it is used to be processed using

removing the whey (30% of the total milk);

- Add hot water (75°C, 20% of the total milk) to the curd;
- Remove 90% of the whey;
- Collect all the curds and press for 30 minutes under the whey;
- After pressing, mold the curds in wheels with 3kgs each;
- Press the curd wheels in a cheese presser for 30 mins each side;
- Place the pressed cheese (pH 5.4-5.5) in the ripening room (12-14°C, overnight);
- Submerge wheels into 20% brine solution at 12-14°C overnight;
- Age for 6 months in cheese ripening room; and
- Pack by 100g/1kg slice in a vacuum packed pouch

The procedures are applicable to any specific number of volumes of milk to be processed, she said.

Mozzarella

Mozzarella, according to Saturno, is a type of cheese made from buffalo's milk.

In the PCC's CDCE, she said, three types of mozzarella cheeses are developed and sold. They are: (1) the soft-type fresh mozzarella, which has porcelain white color, lightly salted and smooth textured; (2) the pizza-type mozzarella cheese, which has low moisture content and distinguished by its unique melting and stretching characteristics; and (3) the Bocconcini, which literally means "little bites" in Italy.

Saturno said that the first type is a sweet, creamy and milky-like. It is packed

with water and ideal to eat for salads and appetizers. The second, is ideal for making pizza and lasagna since it has unique melting and stretching characteristics and the third, is semi-soft, white, egg-sized, rind less, and unripened cheeses specifically used for salads and appetizers.

Saturno said that all of these mozzarella cheeses are in 125 grams net weight and are priced at Php135.

The procedures in making mozzarella are as follows:

- Heat the milk to about 72-75°C for 15 seconds and cool it to about less than 10°;
- Acidify the milk by adding citric acid solution to pH 5.2-5.3;
- Heat the milk to 35 to 38°C;
- Dissolve rennet in 100mL water for 30 to 45 minutes for coagulation;
- Cut the curd into big cubes (about 1 to 2 square inches) and let it stand for 5 to 10 minutes;
- Drain the whey for about 1 to 2 hours;
- Transfer the curds into stainless steel tray and slice it thinly;
- Sprinkle salt over curd and mix it well (2.5% salt

based on weight of curd);

- Stretch the curd with hot water (85-90°C. 1.5 parts hot water per 1 part curd) until the curd is smooth and shiny;
- Mold the stretched curd into balls (approx 125g per ball – Mozzarella Cheese) and (approx 10g per ball – Bocconcini); and
- Submerge the mozzarella balls into a cold water

Saturno added that this procedure is applicable to any specific number or volumes of milk to be processed as mozzarella cheese.

White Cheese

The "white cheese", meanwhile, is an authentic Philippine cheese that literally means "kesong puti" in Tagalog.

(Continued on page 30)



Dairy BOX



PCC Dairy Box:

Oozes with 'Pandora's' healthy buffalo milk's treats

By: MA. CECILIA C. IRANG

Photos by: KHRIZIE EVERT M. PADRE and CHRISSALYN L. MARCELO

Derived buffalo milk products are now made closer to the market for easy reach of customers and to generate favorable environment for enterprise development. It is "Pandora's Box" of healthy treat and is aptly named "Dairy Box Delicatessen" located along Maharlika Highway, near the main headquarters of Philippine Carabao Center (PCC) in the Science City of Muñoz in Nueva Ecija.

It is managed by a dairy cooperative. It was launched by the PCC, through its Business Development and Commercialization Unit (BDCU), as a venue that focuses on marketing quality products made by local dairy cooperatives.

According to Dr. Arnel N. Del Barrio, PCC acting executive director, the one-stop-shop is about empowering the dairy farmers to continuously grow and flourish through provision of opportunities for value-adding to their products in order to ensure additional income.

The name "dairy box", coined by Dr. Liza Battad, chief of PCC's Planning and Information Management Division, connotes a "box of goodness".

Its soft-opening was held last July 13 while the grand opening was on July 31.

'Blessing in disguise'

The cooperative managing the newly-opened delicatessen shop is the Catalanacan Multi-Purpose Cooperative (CAMPC), one of the assisted dairy cooperatives of PCC in Nueva Ecija which is the National Impact Zone for dairy buffalo development. Catalanacan is one of the barangays of the Science City of Muñoz.

"Sometimes, opportunity knocks only once in a lifetime. So without any second thoughts, I grabbed the offer to our cooperative to manage it," Leoncio Callo, CAMPC chairman, said.

The coop has its own processing plant, which was established in October 2014. Chairman Callo, along with the members, has been looking for a product's outlet when fortuitously he attended a seminar that provided opportunity to meet and converse with Dr. Del Barrio.

"We talked about our cooperative. He then asked me why we are not selling our

products in the town to which I responded that I've been actually looking for a place where we can do so," Callo said.

Then, he said, the director asked him "if given an opportunity to lease a product's outlet, will he consider it favorably?"

"I said I would definitely grab the opportunity since it's a chance our coop has been waiting for. Then, he told me something about the PCC's dairy box which is open to any cooperative interested to rent it. He described the dairy box and its advantages to the farmers like me," Callo added.

The offer was also sent out to other coops that have processing facilities but it was Callo who showed intense interest in it.

One of the agreements spelled out was that the "Dairy Box" will not duplicate products being processed and sold by the adjacent Milka Krem, which is PCC product's outlet. The agreement with PCC was firmed up and the CAMPC, with a month's free rental, started operating it.

"My dream, not only for our cooperative but also to all dairy farmers, is to help them attain increased income by processing the milk into different products," he said.

Other than dairying, CAMPC also has other businesses like palay trading, vermicomposting, lending and others.

Dairy Box operations

The CAMPC has seven original products available at Dairy Box, which include espasol de leche which is sold at Php85 per box, sweet macapuno for Php60; macaroons for Php65, leche flan plan for Php75, bibingkan kanin for Php75, bibingkan gatas for Php75, and bibingkan kanin with pandan flavor for

Php75. All of them, with carabao's milk as main ingredient, carry the brand name "MilKreations".

The coop processes an average of 30-36 liters of carabao's milk per day for these various products.

Other buffalo-based products available at the "Dairy Box Delicatessen" which were from consigned local entrepreneurs are polvoron, for Php65 and buko pie, for Php50, both from Eastern Primary Multi-Purpose Cooperative, and leche flan with macapuno flavor, for Php75; chicharabao, for Php60; tibok-tibok, for Php85; dulce de leche' for Php75; sapin-sapin; for Php85, and brownies, for Php135.

The best-sellers among them, as have been recorded by the management, are espasol de leche, bibingkan kanin, bibingkan gatas, and chicharabao (a product sourced from Cagayan's Lighthouse Cooperative).

"Carabao's milk is definitely the best base for these products because of its creaminess and nutritional contents," Callo attested.

According to the financial statement of the coop, the Dairy Box, from its opening date to October, has already chalked up a net income of not less than Php300,000. Its minimum average sale per day is Php9,000 while its peak sale is Php32,000 a day.

Aside from the distinct taste of the products, good customer's service by the staff appears to be a big advantage in attracting customers to patronize the establishment's products.

Assistance from PCC

The PCC continuously assists the coop by conducting series of trainings for business enhancement, giving consultations, assisting in marketing

(Continued on next page)

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aspect, promotional activities, and properly packaging the products.

For the aspiring consigners, the PCC product evaluation team composed of four members headed by Ms. Mina P. Abella, PCC at Central Luzon State University science research specialist II, conducts sensory evaluation testing of the proposed products before marketing.

“The taste of carabao’s milk should be distinct. We are following standards with a passing grade of 7.5 on sensory evaluation,” Jan Czarina Salas, one of the members of the evaluation team and BDCU business development analyst, said.

The evaluation is done every Thursday.

“We have evaluation forms for the consigners. They bring in their products and we will log and evaluate them, tabulate the results and notify them through text if the products did pass or not. If their products passed the evaluation, the developers talk to chairman Callo regarding the pricing, delivery, payments and others,” Salas said.

The developers of the products that didn’t pass the evaluation are advised on how to improve them and submit them again for another round of evaluation.

Other members of the team are Patrizia Saturno, central milk processing plant manager, and Zadieshar Sanchez, BDCU project evaluation officer.

Product development

CAMPC is open for suggestions and critiques from customers about the taste

open more branches of Dairy Box in the country. He observed that for their three months of operation, the acceptance by the public and the sales are quite good.

“If we can rent another shop for our product’s outlet in Cabanatuan City, that will be great. We believe that in any business enterprise, one doesn’t have to stick to only one because it will be slow a progress,” he stressed.

The Dairy Box, according to Callo, will soon offer different flavors of Bibingkanig kanin every month depending on the seasonality of ingredients and the needed innovations for the products.

For all aspiring entrepreneurs,

chairman Callo has this to say:

“Don’t be afraid to try and challenge yourselves. Grab every opportunity that comes your way. Have enough courage to venture in your preferred business, expect the ups and downs, but always remember that whenever you feel down you can always bounce back because there are a lot of agencies that are willing to help. Look above, God is always with us to guide us, and believe in yourself. Success is always there for your taking.”



of its products, Callo said. The customer’s feedbacks, he added, will goad them to further improve the product’s per customer’s preference.

“There are other customers who are looking for unusual taste from our products, and we welcome it. We certainly entertain them to meet their expectations,” Callo said.

Future plans

Chairman Callo is hoping that they will





Her hobby of making 'homemade ice cream' turns into a best-seller dessert

By: **CHRISSALYN L. MARCELO**
Photos by: **KHRIZIE EVERT M. PADRE**

It was all just a hobby for Ginny Gonzales, 53, of Makati City in Metro Manila to make ice cream at home. That hobby turned out to be her business venture, which her multiplying numbers of customers have loved and patronized.

“Word-of-mouth” from people who savored the said ice cream has been reaching more and more people including the media, thus, it was featured in one of the issues of the Philippine Daily Inquirer (PDI). Her product was one of the 24 best desserts cited by the PDI and by the SM malls and was included in a book titled “Best Desserts” by the Inquirer Lifestyle last year.

Ginny, graduate of Bachelor of Arts in Business Management in Mary Mount Manhattan in New York City, is currently processing 57 variants of her product and can only be purchased through orders and pick-up at Ginny’s place (Please see contact details at the end of the article).

According to Ginny, her ice cream is available in this list of flavors that she developed: atis, avocado, buko, choc-nut, coffee, frozen hot choco, guava, guyabano, langka, lemon-dayap, macapuno, mango, queso, strawberry, brazo de mercedes, caramel crunch, coffee chip, cookie crumble, dulce de leche, grand mamier, green tea, new york cheese cake, pastillas

de leche, pastillas de ube, pastillas tostado, peppermint chip, rum raisin, salted caramel swirl, turtle pie, vanilla, almond roca, amaretto choco chip;

Caramel macadamia, choco chip cookie dough, choco walnut torte, cookies ‘N Cream ‘N choco chip, Ferrero, fudge brownie overload, Kahlua coffee chip, Lindt ‘dark choco, lindt white choco, macadamia white choco, pistachio, reese’s peanut butter, dticky toffee pudding, super rocky road, tim tam, tobleron choco chip, apple crumble, caramel choco loco, banana explosion, carrot cake a la mode, chico chocnut, coffee toffee crunch, mocha matcha, orange surprise and peanut butter cookie.

Ginny said she processes her product in small volumes only since she solely does the work with the use of a small ice cream maker.

Her main ingredient for her product is carabao’s milk, she revealed.

“The carabao’s milk tends to make my ice cream healthier, creamier and delicious. That’s why my customers like it very much,” Ginny said.

Ginny said that she buys her milk from the Nueva Ecija Federation of Dairy Carabao Cooperatives (NEFEDCCO) located in Talavera, Nueva Ecija. Already pasteurized, she buys it at Php90 per liter, she said.

“I usually order at least 30 liters of milk. I used to order only 50 liters milk once every two months when I first started my business venture in 2005,” she said.

She said she keeps the pasteurized milk refrigerated and processes it only into ice cream when an order comes. “I make sure that I have available stock in my fridge,” Ginny said.

According to Ginny, her product is available in quarts size packaging only. She added that most of her products are available on seasonal basis and their prices range from Php435, Php475, and Php555 depending on the flavor.

“Compared to other ice cream, I’m confident that my ice cream is totally unique. I have four main reasons for saying it. First, it is because I use carabao’s milk as base ingredient; second, I don’t use artificial flavor such as stabilizer and other powdered flavors; third, I don’t put water nor follow recipe from any book or from the internet; and fourth, I don’t deprive my ice cream with other ingredients to make it more compact and taste exactly like it’s the chosen flavor,” Ginny shared.

For all her success in her venture, she said she doesn’t think of expanding her hobby-business although most of her customers keep on saying that it has the best opportunity to grow bigger and more profitable.



Contact details: **Ginny Gonzales**
Cell. no. **0929 683 4350**

Milka Krem...

(Continuation from page 27)

“It is a delicious soft, unripened cheese made from pure buffaloes’ milk,” Saturno said.

According to her, white cheese is similar to the cottage cheese queso blanco and paneer as it has almost the same texture and slightly salty taste.

Traditionally, according to Saturno, vinegar is used to coagulate the milk in order to produce kesong puti. The use of vinegar, she said, makes the product slightly sour in taste.

But at PCC, Saturno explained, rennet is used as replacement for vinegar to eliminate the sour taste.

This cheese, according to her, originated from Bulacan, Cebu, Laguna and Samar.

“Filipinos are accustomed to eating kesong puti with pan de sal or toast bread,” she added.

At Milka Krem, this product which is at 200 grams net weight, is sold at Php70 per piece.

It is processed through the following procedures:

- Add salt to 14 kg milk;
- Heat the milk to 72 to 75°C for 15seconds then bring down the temperature to about 40 to 45°C;
- Dissolve rennet in small amount of water and add it to the milk. Let it stand for one to one and a half hours;
- After coagulation, cut the curd into squares. Let it sit for 5 to 10 minutes;
- Drain the whey for about one and

a half to two hours; and

- Slice the curd into 200 grams per pack

Cream Cheese

The cream cheese, Saturno explained, is a soft unripened cheese prepared from buffalo’s milk with the use of aromatic cheese culture. It has a sweet and mild taste with a slight tang.

According to Mina P. Abella, officer-in-charge of the PCC at CLSU’s dairy outlet, cream cheese may be flavored with herbs using either basil or garlic to have additional taste.

The product can also be enjoyed as dip for chips or spreads on biscuits, bagels and toasted bread. The packaging size for this kind of cheese, according to Honeylyn Palileo, marketing officer of Milka Krem,dairy outlet, is also at 100 grams net weight and is sold at Php60 each.

Saturno shared the process of making cream cheese, which was developed by the PCC at CLSU dairy outlet:


- Heat the cream to about 80 to 85 oC for 3 minutes and cool it to about 26 to 30 oC;
- Dissolve the culture in the small amount of milk and add it to the milk. Mix for a few seconds after a while;
- Leave the product overnight at room temperature;
- Mix it to break curds using a wire whisk. Place it in a strainer,

refrigerate and let it drain for about 3 to 5 hours;

- Weigh curd and add small amount of salt and combine it well; and
- Pack the cream cheese in sanitized container

“This procedure is applicable to any specific number or volumes of milk to be processed as a cream cheese,” Saturno said.

These four local cheeses, the Milka Krem officer attested, are must-try cheese because of their respective exceptional good taste. They make snack time more rewarding due to their high-end quality taste and healthy and delectable properties.

The Milka Krem, located along the Maharlika Highway adjacent to the PCC main headquarters is open from 8am to 9pm. Orders can be placed through the contact details below and for Metro Manila residents, the products can be picked-up at PCC’s liaison office in the 5th floor of the DCIEC Building, National Irrigation Administration (NIA) in Quezon City during Saturdays. 



Cheesy haven...

(Continuation from page 15)

The Burrata, meaning “buttery” in Italian, is a mix of mozzarella and cream. When it is cut open, the inside reveals a soft, creamy and buttery center filled with drops of golden whey, called “Goccie d’ Oro” to remind Italians what they are missing from home. It goes well with salads, fresh tomatoes with olive oil and crusty bread.

The Mascarpone Superiore is a smooth, sweet and light cream cheese that goes well in either sweet or savory dishes such as anchovy or a stuffing for grilled fish.

The Primo Sale is a semi-soft crumbly texture cheese blended with strands of fresh arugula greens or basil to create a light bitter contrast that freshens the flavor. It can be eaten as it is or added to fresh salad greens, fresh fruits, soup or melted over bread.

The Ricotta is light and sweet with distinct aroma made with whey that is produced while processing buffalo’s milk.

The Crema Toscana is a fresh soft cheese that is creamy, thick with a sharp blue cheese flavor without the veins.

The Scamorza is a semi-soft white cheese that is firm and has a slightly richer flavor than Mozzarella. It is hung to dry to develop a soft rind. It is commonly used to flavor baking dishes and paired well with Pinot Girgio or Orvieto.

The Carabino, a semi-hard seasoned cheese with a thick rind, is flavored with paprika, garlic and herb to balance out its rich authoritative flavor.

The Caciocavallo, literally translated as horse cheese, is a stretchable cheese that has a sweet and creamy texture, a perfect accompaniment to a glass of light wine and some seasoned bread or crackers.

The Il Meglio Paese is a popular appetizer or cheese used in pizza-making that has a rich, creamy and salty flavor.

The Appia Vecchia is a semi-hard seasoned cheese between Asiago and Fontina. Its nutty and buttery flavor comes from a long salt bath it takes before it is ripened. It can be grated or eaten in slices.

The Maronne di Veneto is a semi-soft seasoned cheese with a thin rind. It has a mild, tangy and fruity flavor that makes it as a best ingredient in salads or as a dressing and goes well when melted in risotto, quinoa or polenta.

The Bufala Blues, is a semi-soft seasoned blue-mold cheese like Gorgonzola. La Latteria’s version is called “Latte Dolce” which is a combined flavor of sweet and



Marshall Mays, owner of La Latteria d’ Ischia.

bitter. It can be melted over pizza and various pasta, including pasta fagioli.

Tested milk

“The milk collected daily is tested from the source as part of our quality control policy and we set feeding standards with our dairy handlers to produce the best quality milk for our products. Based on the results, we decide what cheese is best suited for it or we reject it for processing,” Mays said.

He said their processing plant maintains a sterile-technique production area and an above-the-standard protocol set by the Food and Drug Administration (FDA).

Apart from helping dairy farmers in Nueva Ecija to produce milk at global standards, the establishment also provides training to rural families by educating them on how to properly produce organic food. It collaborates with the residents of Gawad Kalinga (GK) communities.

“The collaboration with GK is the result of our efforts to help uplift the lives of the rural families. The GK has a big manpower but it lacks production skills and we are providing training with the hope of attaining the desired results,” Mays says.

He said they provide the training on cheesemaking using the techniques from Europe for the making of aged and natural cheeses that uses farm-fresh milk collected by the community.

Related to this, Mays also plans to send a small team of farmers from GK to undergo an on-the-job training in EPMPC to further expose them to actual dairy management and best practices and eventually become the teachers to other members of the community.

On the other hand, a verbal proposal of merging the dairy animals owned by the company to the program of EPMPC is ongoing.

“We believe that working with the local farmers and maintaining animal welfare are top priorities that create fine products and sustainable communities that are models of strong business. Not only are we supporting the local agricultural economies in the country but we are also adding value to the dairy industry and sharing the profits in local communities,” he said.

The growing list of their patrons speaks to their quality and reputation.

“We hope to expand our operation as our sales build up bit by bit. We are planning to put up a second plant up North so we can procure more milk from the countryside. We will also expand to certain places in the Visayas or in Mindanao in five years because there are great opportunities in there,” Mays said.



Contact details: Marcial Mays
Cell. no. 0915-115-4534
E-mail add.: mmays@pdp.net

Derived buffalo milk products are now made closer to the market for easy reach of customers and to generate favorable environment for enterprise development. It is “Pandora’s Box” of healthy treat and is aptly named “Dairy Box Delicatessen” located along Maharlika Highway, near the main headquarters of Philippine Carabao Center (PCC) in the Science City of Muñoz in Nueva Ecija.

