



Department of Agriculture
Bureau of Agricultural Research
RDMIC Bldg, Elliptical Rd cor Visayas Ave, Diliman, Quezon City -1104
Landlines: +632 8461 2900; 8461 2800 ● Fax: +632 8927 5691
Email: r4d@bar.gov.ph ● Website: <https://www.bar.gov.ph>

Abstract

Milkfish canning has become popular because it not only softens the fine bones on the fish but also extends its shelf life. Canned milkfish has a strong market not only due to its convenience, but also because it is only produced by large canneries as an additional product line. Because of the high demand for Spanish-style sardines on the market, many processors are now producing their own, particularly in rural areas of the country.

The project was funded by the Bureau of Agricultural Research as part of part of their Refocused Programs: Upscaling and Diversifying Food Products/ Technology in support to the DA ALPAS CoVID-19. The project aimed at commercializing and upscaling of Gourmet Spanish-Style Bangus being produced by the Rural Improvement Club of Padre Burgos. The association, an all-female organization, was chosen as the project's beneficiary owing to their active involvement in community livelihood programs intended to raise the economic standing of rural households in their area.

The provision of interventions such as trainings, supplies and materials, and the use of Quezon National Agricultural School's processing facility helped in their production of Gourmet Spanish-Style Bangus. Also, the support provided by the DTI Quezon assisted in marketing the product through their OTOP hubs and trade fairs.