

BIBLIOGRAPHY

MAT-AN, LERMA A. APRIL 2013. Documentation of Yam Commodity System in Sablan, Benguet. Benguet State University, La Trinidad, Benguet.

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ABSTRACT

The study documented the commodity flow of yam produced and processed in Sablan, Benguet, found out the stakeholders involved in flow of yam commodity system, and also the factors involved in the flow.

The information provided will serve as guidelines to stakeholders not to follow or to improve the practices they're been doing before, and to manage problems encountered in the flow.

Survey questionnaires were used in the collection of the data and were personally administered by the researcher; follow up interview was done to supplement the answers in the questionnaires. There were 30 yam producers involved, 2 traders, a processor and the Office on the Municipal Agriculturist (OMAG) was interviewed for the assistance they were given to yam producers and processors.

It was found that there were many producers producing yam but most of them produced less, in that reason, they cannot provide the demand of their market. Many problems were encountered in production, processing and marketing. In production of yam, producers encountered problems such as; lack of capital, inadequate knowledge and occurrence of pest and diseases, the pest and diseases are managed through handpicked or



removal of infected leaves and cut setts were deep in wood ash to prevent bacteria infection. In processing, ube wine produced had poor quality; processors have lack of training and seminar regarding ube wine processing. In marketing of yam and yam products, yam produced had poor quality and ube wine had poor quality too and poor packaging.

Despite of these problems OMAG had a project proposed that will be supported by CHARM2. This program would assist the yam producers and processors to improve production and processing activities in support to One Town One Product (OTOP) commodity of Sablan.



INTRODUCTION

Rationale

Yam commonly known as *ube* is a perennial herbaceous vine cultivated for the consumption of their starchy tubers. In the Philippines, the purple ube species of yam (*Dioscorea alata*), is eaten as a sweetened dessert called *ube halaya*, and is also used as an ingredient in another Filipino dessert, *halo-halo*.

In the province of Benguet, the root crop grows best. Due to the abundance of supply of ube, enterprising organizations come up with an idea on how to utilize excess ube into something profitable which leads to the development of ube wine. The Kayabang Multi-Purpose Cooperative in Bayabas, Sablan, Benguet which has found a money-making venture in making ube wine through the help of DAR-Cordillera Administrative Region. Ube wine was one of the saleable items at the recently concluded Agrilink/Foodlink/Aqualink trade fair at the World Trade Center because it is organic, local, and healthy alternative to red wine. There are also enterprising organizations in the province of Benguet producing ube wine. Due to changing taste and preferences of ube wine consumers, quality become one of the most critical factor in producing ube wine because it significantly affects the choice of consumers.

Yam thrives in Benguet especially in the Municipality of Sablan, Benguet. Sablan is located at the Midwestern side of the Province of Benguet. It is bounded on the north by Kapangan, Benguet and Burgos, La Union, on the south by Tuba and the City of Baguio, on eastern part of Tublay and La Trinidad, Benguet and on the western by Municipalities of Naguilian and Aringay, La Union (Caliging, 2005).



Ube is one of many crops that are commonly grown in the Barangays of Sablan. Sablan is one main producer of yam in Benguet (Tandoc, 1994).

Sablan is basically an agricultural town due to its humid temperature and climate during wet and dry seasons, it is ideal to some farming system. It is suitable for all kinds of fruits like coffee, santol, mango, avocado, citrus, and some other fruits (Caliging, 2005).

Yam is usually boiled and served as snack or as substitute for rice. Others mash and mix it with sugar and or milk, with the development of processing technology, ube is now counted as a priority crop with potential value (Sonay, 2004).

Yam processing is one way of lengthening or prolonging the availability of this seasonal crop for the whole year. Processed ube is kept and consumed even it's not in season.

Statement of the Problem

This research activity aimed to answer the following questions:

1. Who are the different stakeholders in the yam commodity?
2. What are the profiles of different stakeholders in yam commodity system?
2. What is the current status of yam commodity system in Sablan, Benguet?
3. What are the issues and concerns affecting the yam commodity Flow?



Objectives of the Study

This research aimed to:

1. identify the different stakeholders in the yam commodity;
2. identify the profile of the different stakeholders in the yam commodity;
3. determine the current status of yam commodity system in Sablan, Benguet,
4. determine the issues and concerns affecting the yam commodity flow.

Importance of the Study

The study on the commodity system would provide information to improve the yam industry in Sablan, Benguet. In particular, the expected result of this study could provide relevant data about the industry like the opportunities, issues and concerns for development, and other potential programs and projects to be instituted. Thus, having knowledge on the commodity flow of yam will be an important instrument that can persuade and encourage the different stakeholders of the yam industry.

Scope and Delimitations of the Study

The study was concentrated mainly on the yam commodity flow in Sablan, Benguet.



REVIEW OF LITERATURE

The Crop

Yam, locally known as “ube” (*Dioscorea alata*) is a tuber crop under Dioscoreaceae family. It is an herbaceous climber and slender twinning crop that needs trellis to serve as stand petioles, and heart shaped leaves (Sim and Meldoz, 1998).

Ube or water yam is vine which produces both aerial tubers called bulbils and underground tubers or roots. The bulbils, weighing a few grams to over a kilogram, come out of the leaf axial three months after planting (Caliging, 2005).

During harvest season, a spade and crow bar “bareta” are needed to dig out the tubers. The tubers come in different shapes and sizes depending on the variety (Tandoc, 1994). Yam tubers may be white or purple, depending on the variety of yam. The kinampay variety is purely purple while others are a mixture of white and purple (Sonay, 2004).

Importance of Yam

Yam is valued for its nutritional value as a source of starch, carbohydrates, vitamin C and amino acids. It is also has a Pharmaceutical conditions in the field of medicine (Tandoc, 1994). In the Philippines, it is grown as a staple food or substitute for rice mostly in the Northern Luzon regions.

Yam is relished by most Filipinos who usually grow it as a background crop. Very variable in size and vigor (Sonay, 2004), has a fair amount or iron and has been found to be a good source of vitamin B and C and a substantial amount of minerals. Market demand for ube is very high. Yam has a potential value in the processing industry. It is processed



into flour, crisps, chips, and flakes, and etc. (Sonay, 2004). Yam tubers are used mainly in the preparation of food delicacies such as jams, candies and ice cream or bakery product additives (Sim and Meldoz, 1998).

Yam flour has high amounts of energy and iron, moderate amount of protein and low calorie and fat contents. The flour can be made into ube cakes, break, ice cream, muffin, fart, shakes, juice drinks, cookies candies, *haleya* or paste, oriental dish, natural and healthy food colouring and dietary supplements (Sonay, 2004).



METHODOLOGY

Locale and Time of the Study

The study was conducted in the major yam producers in the Municipality of Sablan, Benguet, specifically from the barangays of Bayabas and Poblacion, where yam can grow because of its favorable climate and elevation suitable for yam production. The study area is shown in Figure 3. The study will be conducted from December 2012 to February 2013.

Respondents of the Study

The respondents of the study will be group as producers, traders (assemblers, wholesalers and retailers), processors and support services. The distribution of respondents will be: producers (30), traders (assemblers, wholesalers, retailers) – (2), processor (Kayabang Multipurpose Cooperative) and institutional facilitators (2). Total of 35 respondents will be taken randomly as respondents of the study.

Data Collection Method

In the gathered data, the research used secondary and primary data. The secondary data was taken from various sources, while the primary was gathered through the use of survey questionnaire. However, key informant (KI) will also be used to further generate and to validate information. A follow-up interview was done to supplement the information gathered from the questionnaires.



Data Gathered

The data gathered was the socio-demographic characteristics of the yam growers, traders, processors, their production and marketing practices, group, sectors providing assistance and common problems encountered from various sources.

Data Analysis

The data gathered were tabulated and analyzed using simple statistical tools such as frequency counts and percentage.



SUMMARY, CONCLUSIONS AND RECOMMENDATIONS

Summary

This study was conducted to determine the yam commodity system of Sablan, Benguet. The study was conducted in Bayabas, Sablan and Poblacion, Sablan. The study aimed to identify yam producers, yam traders, yam processors and Institutional facilitators or agencies supporting the yam producers and yam processors in Sablan, Benguet; identify the profile of different stakeholders; identifying the current status of yam commodity system and to identify the issues and concerns affecting the yam commodity flow.

The data gathered was done through employing questionnaires to be answered by the respondents. They were interviewed for further clarifications, follow up questions were asked to validate the questionnaires they answered.

According to the data gathered, all yam producers had their formal education; most of them graduated high school and have taken vocational course. Some graduated primary level, most of them ages 40-50 years old. Almost all the farmers sold their tubers and only few consumed for food consumption. Most of the farmers disposed their products in Baguio City, where their market outlets are located. BBTUFA sold their yams in bulk to MMTDFI (Good Shepherd). Some disposed their yams in Baguio City Public Market and some sell their products within the municipality of Sablan.

The problems encountered by the farmers in yam production were; lack of capital and lack of knowledge in producing yams. Marketing problems encountered were; lack of promotional activities, poor quality of tubers produced and other yam varieties were rejected by buyers.



Conclusions

The following findings of the study are:

1. There were many producers of yam but they were not able to meet the demand of the buyers;
2. Yam producers encountered problems in production. These problems include; lack of capital and knowledge in yam production, occurrence of pest and diseases, poor quality of tubers and lack of facilities used;
3. There were few agencies assisting yam producers and processors in their yam production and yam processing;
4. There were farmers who did not attend the seminars that the OMAG conducted about yam production; and,
5. Yam processors encountered many problems, such as; in adequate knowledge of the processors in yam processing, seasonality of the materials, laborious and poor quality of ube wine produced. These are main problems encountered by the Kayabang Multipurpose Cooperative.

Recommendations

From the findings and conclusions the following recommendations are given:

1. Yam producers should increase the volume of yam they produce, specially the varieties of “sampero” and “tungkol” for them to supply the demand of their market;
2. Yam producers must attend trainings and seminars regarding yam production so that they will know how to handle problems encountered;



3. Yam producers should increase the volume of fertilizer to increase production.

Use compost to improve the quality of the yam to be produced;

4. Yam producers should prevent slash and burn to prevent killing of the biological agents. Idle farming, corn planting and source out seed tubers from other municipalities of Benguet and from the other provinces of CAR are some highly recommended practice in land preparation to prevent the occurrence of pest and diseases;

5. Another practice is yam producers may idle the holes where the seed tubers would be planted for two to three weeks, after three weeks the farmers may barn and add compost before planting resulting to higher yield;

6. Yam processors should attend more trainings and seminars for them to gain more knowledge in processing to prevent occurrence of problems;

7. Yam processors should have supplier (BBTUFA) of yam tubers to increase their volume of processed products and to minimize cost; and,

8. Yam processors should expand their market outlet not only in Sablan but outside Sablan.



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