

The Impacts of Buntal Industry in the Livelihood of the residents

Abstract

Handloom weaving is one of the most leading handicraft industries in the Philippines. Due to the advancement in the industry it brought impact to the livelihood of the people respectively. One of the most known emerging handicraft industry in Marinduque is this Buntal Industry. Thus, the study is aimed to identify the impacts of the Buntal industry in the livelihood of the residents in Bonliw, Torrijos, Marinduque.

The research used the qualitative research design to be able to identify the impacts of Buntal industry to the lives of the residents in Bonliw, Torrijos, Marinduque based on the quality of the answers of the respondents. The respondents of the study are 15-20 samples from the population of the residents in Bonliw. It began with gathering information on the buntal industry here in Marinduque. Then data analysis is provided using the simplified Sustainable Livelihood Framework (SLF) of LaFlamme (2010).

Data was gathered through an individual interview and ocular visitation to the Buntal industry in Bonliw, Torrijos, Marinduque. The researchers have acquired 11 respondents which is composed of 10 weavers and the manager of the business. The income was ranging up from Php. 1000-Php.2000 a month and Php. 200 for every roll of buntal they make.

It was concluded that the impact of buntal industry to the livelihood of the residents in Bonliw, Torrijos, Marinduque is evident that the income is stable for the respondents to carry out a living and is enough to provide for their daily needs and for them to support the studies of their children.

The Multipurpose Cooperatives in the Province of Marinduque, Philippines, as Engine of Economic Development

Verna Capina

Abstract

Cooperatives are formed to play significant roles in the socioeconomic development of their corresponding communities. In the Province of Marinduque, the Cooperative Development Authority reported in 2012 that from 333 cooperatives registered in 1990 to 2012, only 64 cooperatives stayed with active registration; from the 64, 20 were non-operational. In this context, the study investigated the performance of multipurpose cooperatives (MPCs) in the province as engines of local economic development. The profile of both the cooperatives as economic entities and the key players was established then the economic contributions of the MPCs and the entrepreneurial competencies of the key players were assessed. The problems confronting them were also determined. The study utilized descriptive method with key players from the management and members of 19 MPCs, and barangay captains from corresponding localities as participants. The questionnaire instrument was used coupled with interviews, actual observation, and documentary analysis. The cooperatives' contribution to local development was fair in employment and revenue generation, and community involvement, and high in capital formation of members. The key players demonstrated fair competence in leadership and communication skills, strategic awareness, task orientation, and members' focus hence need improvement. Moreover, the study found that challenges include poor financial management, limited market due to stiff competition, restricted sources of capital due to limited number and quality of members, and inadequate strategies to sustain daily business undertakings. Results of the study signify the need for more intensive interventions for the MPCs which will enhance their performance as engines of economic development.

Arrowroot (Maranta Arundinacea): Starch Extraction, Processing, And By-Products Utilization

Michael V. Capiña and Verna Liza L. Capiña

Abstract

The storage roots called rhizomes of Arrowroot (Maranta Arundinacea) vary in size and number depending upon the soil, climate and age of the plant. Rhizomes are the main source of starch that are easily digested when extracted and produces a dry white powder. This powder is a source of one of the purest form of natural carbohydrates which is considered gluten free and superior quality starch used in making the first class biscuits, pastries, pudding, cakes, native Filipino delicacies and many more. In Marinduque, Philippines arrowroot cookies are one of the most popular “pasalubong” or food products produced from arrowroot starch. For every one kilo of arrowroot rhizomes, starch recovery commonly ranges from 10-20% depending on its quality. This study resulted only to 13% or 390 grams dried starch recovery using 3 kilograms of fresh rhizomes, while water produced amounted to 59% and remaining 28% went to waste rhizomes or “sapal”. Waste from water can be developed into wine while grinded rhizomes or “sapal” into flour, handmade paper, and novelty items. Proximate analysis shows that waste rhizomes flour contains 11.39% moisture, 2.71% ash, 1.27% crude protein, 0.05% crude fat, 6.12% crude fiber, and 78.46% nitrogen-free extract. Nutrition fact per serving size of 100 grams shows 320 calories, 0 fat, 78 grams carbohydrates, 6 grams dietary fiber and 1 gram protein. Two arrowroot wine samples were also tested which resulted to alcohol content of 7% and 9% respectively while physical testing of handmade paper from “sapal” shows poor quality. To increase starch recovery, further research and studies should be done focusing on pre and postharvest activities and facilities on how to minimize losses and maximize volume of starch recovery. Conversely, potential to utilize waste water into bioethanol and biogas may also be considered. Arrowroot waste flour can be developed into human and animal feed substitutes and additives as food ingredients while the arrowroot waste fiber into textile and construction materials. Considering the foregoing, the utilization of arrowroot starch by-products foresees positive impacts and adds value for arrowroot that may lead to increased price and productivity. Keywords— Arrowroot waste rhizomes flour, arrowroot wine, proximate analysis, nutritional fact

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