

SALTED EGG ENHANCEMENT TRANSFER IN THE ADOPTED BARANGAYS

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ABSTRACT

The location and demographic characteristics of Pangasinan enforce the salt-making business in the province. Pangasinan which is located at the Northern part of Luzon and surrounded by bodies of water; hence, salt is one of its primary products. One of the famous salt producers in Western part of Pangasinan is the town of Dasol while small salt farms also exist in the City of Alaminos, Anda, Bani and Bolinao Pangasinan.

The importance of salt in food preservation is known throughout history. The use of salt in eggs not only helped prolong the shelf life of eggs but produced a delicacy that Filipinos love. Methods for salted egg production varies hence, enhancement of salted egg technology was done prior to transfer of the technology to various adopted barangays of Pangasinan State University Alaminos City Campus.

This study assessed the effect of technology enhancement transfer of Salted Egg to various adopted barangays of Pangasinan State University, Alaminos City Campus specifically in the barangays of Bisocol, Bolaney, Pangapisan Alaminos City and barangay Amalbalan, Dasol, Pangasinan. Using descriptive survey method of research study investigated on the effect of technology enhancement transfers to the adopted barangays of the campus, the relationship between the technology transfer enhancement ventures and their work and their best practices in practices in disposing their products. Frequency counts, percentages and weighted mean were used as statistical tools. A total of 19 respondents comprised of housewives, salt makers, farmers, and barangay officials were involved in this study. Results showed that most of the adopters were females and that they have various ways of marketing their products.

Keywords: Salted Egg, Adopted Barangay, Salt, Technology Transfer, Adopters

INTRODUCTION

Salt is an important commodity in many parts of the world's economies then and now. It has been known to be widely produced, traded, used and consumed all over the world. According to Conner¹, there are more than fourteen thousand household uses for salt. Known as sodium chloride (NaCl), table or rock salt is one of the most important condiment in every Filipino home. Aside from being used for seasoning, it is also an important compound used in the preservation of

fishes, meat and salted egg, which is one of the most popular preserved egg products in China as well in Southeast Asia².

The compound is harvested from salt water, either sea or salt springs through the process of evaporation. In general, seawater contains only about 3.7 percent minerals of which 2.9 percent is sodium chloride³. Different salts in seawater precipitate at different times, forms layer on the bottom of the evaporating pond.

The residue of the brine, salt or bitterns are removed continuously from the pond once a day or less often. When salt flakes are formed, farmers remove it from the bed and placed in a container called “tiklis”. Once it has been concentrated, the brine is run through a series of crystallizing pans in order to produce rock salt or balara” and iodized salt or “pinong asin”. A series of cooking requiring stable temperatures are made in order to cook salt products. Rock salts are no longer cook for most of them are used in preserving meat, fishes and fish sauces or “bagoong”. In contrary, the cooking of iodized salt which took almost three (3) to five (5) hours to cook and that firewood and big pan made up of galvanized iron is used.

The province of Pangasinan is located at the Northern part of Luzon has been surrounded by bodies of water, hence, salt is one of its primary products. One of the famous salt producers in Western Part of Pangasinan is the town of Dasol. Being known as the “Home of Quality Salts” the place is also visited by most especially salt farmers from other towns to buy their salt products. Dasol, Pangasinan, is 33-kilometer Dasol Bay generates many salt farms in the town. Unlike Dasol, places like Alaminos City, Bolinao and Bani Pangasinan also produces salt and that they are visited by most traders for they often import salts. Often, the salts are used in making salted fish or “bagoong” and dried fish.

Salted egg enhancement is one of the products of a research of Pangasinan State University Alaminos City campus. Enhancement of the “itlog na maalat” aims to utilized the salt products of Western Pangasinan. Series of trials using chicken egg and duck eggs was conducted. Experimentation and trials were done for several days until such time that a product was formulated.

Pangasinan State University being an HEI adheres in providing meaningful and

sustainable services to the adopted communities and the meaningful learning especially to the residents of its adopted barangay. The PSU campuses has the office which serves as a link to establish relationships with communities and organizations where proper coordination exists between partnerships with the communities⁴. Technology development and food safety is one of its agenda which those who are under the Bachelor of Elementary Education , Hospitality Management and Business Management Programs conducts its extension activities.

Pangasinan State University Alaminos City campus has an extension program known as Asin Ating Gamitin: A Salted Egg Training to Adopted Barangays of PSU ACC. The sites of this extension program are barangays of Alaminos City specifically in Bolaney, Bisocol, and Pangapisan and Barangay Amalbalan Dasol, Pangasinan. Prior to conceptualization of the program, an assessment was conducted by the unit. Results of the assessment showed that their salt products are just sold to the market, bagoong and dried fish dealers, traders and other tourist visiting their place. Thus, researchers of the campus tried to introduce the enhanced salted egg technology using specified measurements, number days that the egg be soaked in salt brine (based on the type of egg) and the cooking procedures.

In 2020, Asin Ating Gamitin: Phase 1 Salted Egg Training started in adopted barangays of PSU Alaminos particularly in Bolaney and Bisocol Alaminos City. Despite of the covid-19 pandemic, there were several attendees during the said training. Most of them are the backyard hog raisers and small-time farm owners who were affected with the African Swine Flu (ASF). Attendees were taught with salted egg brining with proper measurements and techniques. After 14 and 18 days, monitoring was conducted

and a month after, another team of extensionists monitored and found some adapters.

First and second quarter of 2021 also marks the Phase 2 of Asin Ating Gamitin: Salted Egg training in Pangapisan Alaminos City, Pangasinan and Barangay Amalbalan, Dasol, Pangasinan. This towns are really producing salts; thus, attendees of the seminar really embraced the technology enhancement transfer. Adopters are mostly in a group or related to each other. As such, to help improve the lives of the affected backyard hog raisers and other residents of the community these services are rendered and studied.

The main purpose of this study is to assess the effect of technology enhancement transfer of Salted Egg to various adopted barangays of Pangasinan State University, Alaminos City Campus. Specifically the study was conducted to determine the technology transfer enhancement ventures of the adopters; to identify their best practices in disposing their products; to assess effect of technology enhancement transfer of Salted Egg to various adopted barangays; to identify the problems that the adopters have encountered; and to determine the other extension services that the partner barangays would like the institution will render to them.

METHODOLOGY

The study was quantitative in nature. The descriptive survey research design was

employed. The data were gathered using survey questionnaire prepared by the researchers on salted egg while, for ventures it was patterned from the study Sumekar⁵. The researcher translated the questionnaire into Filipino in order for the respondents to understand and survey was conducted during the monitoring of extension project.

Part 1 of the study has something to do with the profile of the adopters , part 2 is more on the ventures of the adopters on the technology transfer enhancement their best practices in disposing/ marketing their products, and the effect of technology enhancement transfer and with the following Likert 5- Strongly Agree (SA) , 4 -Agree (A), 3- (Neutral) , 2- Disagree (DA) and 1- Strongly Disagree (SD). Part 3 was focused on problems that the adopters have encountered and future extension services to be rendered to the community partners using frequency counts and percentage.

RESULTS AND DISCUSSION

Profile of the Respondent

Table 1 displays the profile of the adopters. Most are females, married and are within the age bracket of 41-50 years old. Majority are housewives and that there are also farm owners among them. As to the occupation of their spouses, they are engaged in farming as well as salt farming during dry season.

Table 1. Profile of the Adopters (n= 19)

Profile	Frequency	Percentage (%)
Sex		
Male	3	15.79%
Female	16	84.21%
Age		
31-40	6	31.58%
41-50	8	42.10%
51-above	5	26.32%

Civil Status		
Married	14	73.68%
Single	2	10.53%
Widow/widower	3	15.79%
Occupation		
Housewife	7	36.84%
Vendor/ (salt, sari-sari)	3	15.79%
Barangay Helper	2	10.53%
Farm Owner	3	15.79%
Barangay Official	4	21.05%
Occupation of the Spouse		
Construction Worker	3	15.79%
Farmer/salt farmer	9	47.37%
Driver	4	21.05%
Barangay official	2	10.53%
Welder	1	5.26%

Technology Enhancement Ventures

Table 2 displays the technology enhancement ventures of the adopters. It can be gleaned on the table that indicator stating that the “*The abundance of salt in my place pushes me to adapt the technology*” with a mean of 4.68 and

description of Strongly Agree got the highest mean. This is followed by an indicator, “*I am encouraged to adapt the technology after attending the training of PSU Alaminos*” and “*My friends invited me to join them and adapt the technology*” with a mean of 4.21 and corresponding description of Agree.

Table 2. Technology Enhancement Ventures of Adopters

Indicator	Strongly Agree (5)	Agree (4)	Neutral (3)	Disagree (2)	Strongly Disagree (1)	Mean	Descriptive Equivalent
1. I'm encouraged to adopt the technology after attending the training of PSU Alaminos.	5	13	1	0	0	4.21	A
2. The abundance of chicken/duck eggs drives me to adopt the technology.	3	15	1	0	0	4.10	A
3. My friends invited me to join them and adopt the technology.	7	9	3	0	0	4.21	A
4. I tried adopting the technology and my friends started to order so, I continued	7	8	4	0	0	4.16	A

making salted egg.							
5. The abundance of salt in my place pushes me to adopt the technology.	13	6	0	0	0	4.68	SA
6. Adopting the salted egg technology could be another source of income.	2	14	3	0	0	3.94	A
7. Our barangay council is supporting my salted egg ventures thus, I continued it.	0	14	5	0	0	3.74	A
Average Weighted Mean						4.16	A
1.00-1.50 - Strongly Disagree	3.51-4.50 – Agree						
1.51-2.50 – Disagree	4.51- 5.00 – Strongly Agree						
2.51-3.50 – Neutral							

Best Practices in Disposing Their Products

Table 3 presents the best practices of the salted egg adopters in disposing their products. Indicator stating that “I canvass first on who will order before making salted egg.” Having a mean of 4.95 and “Few days before harvesting I call the extension coordinator of PSU Alaminos to help me disposed my/our product to

retailers” with a mean of 4.63 and description of strongly agree. Therefore, it really shows that the extension unit of the campus helps them in disposing their products by posting it in their page. In addition, indicator stating that “I/we give discounts to those who order two or more trays of salted egg” can also be gleaned with high mean of 3.84 which descriptively mean agree.

Table 3. Best Practices in Disposing Their Products (n=19)

Indicator	Strongly Agree (5)	Agree (4)	Neutral (3)	Disagree (2)	Strongly Disagree (1)	Mean	Descriptive Equivalent
1. I canvass first on who will order before making salted egg.	18	1	0	0	0	4.95	SA
2. Few days before harvesting I call the extension coordinator of PSU Alaminos to help me disposed my/our product to retailers.	14	3	2	0	0	4.63	SA

3. The barangay officials are helping me in selling my products to consumers, retailers and market vendors.	0	12	7	0	0	3.63	A
4. I post my salted egg product in Facebook and online selling group.	0	6	5	8	0	2.74	N
5. Aside from PSU Alaminos Extension Unit, I also communicate with other organizations to sell my products.	0	10	9	0	0	3.52	A
6. I sell my products to the makers of rice cakes/puto, sisig sellers, sari-sari stores, drivers and teachers.	0	12	7	0	0	3.63	A
7. I/we give discounts to those who order two or more trays of salted egg.	0	16	3	0	0	3.84	A
Average Weighted Mean						3.85	A

Effect of Salted Egg Enhancement Technology to the Adopters

Table 4 displays the effect to the adopters of adapting the salted egg enhancement technology. It can be gleaned that indicator stating “Salt is utilized in making salted egg aside from selling” got the highest mean which is 4.21 with a

description of Agree. This only supports that prior to the introduction of technology, salt is just sell to traders, salted fish vendors, and tourist who are visiting their places. Indicator stating that “It adds income” also got high result. This only shows that the adopters are already earning from the adopted technology.

Table 4. Effect of Salted Egg Enhancement Technology to the Adopters

Indicator	Strongly Agree (5)	Agree (4)	Neutral (3)	Disagree (2)	Strongly Disagree (1)	Mean	Descriptive Equivalent
1. It adds income.	3	13	3	0	0	4.00	A

2. Salt is utilized in making salted egg aside from selling.	4	15	0	0	0	4.21	A
3. The price of the eggs are doubled and I love it.	0	19	0	0	0	4.00	A
4. Through the help of social media our customers are not limited.	0	13	6	0	0	3.68	A
5. Our salted egg production is greatly increasing due to increasing customers.	0	17	2	0	0	3.89	A
Average Weighted Mean						3.96	A

Problems Encountered by Technology Adopters

Table 5 shows the Problems Encountered by the technology adapters. Indicator “Sometimes there are trays of egg with rotten egg got the highest frequency 12 or

63.16%. Though some of the adopters are farm owners, they fail to supply egg to technology adopters because they too are also adapters. Another problem is the color and the label which lacks from the product of the adopters as of this time.

Table 5. Problems Encountered by Technology Adopters (n=19)

INDICATOR	FREQUENCY	PERCENTAGE
1. Sometimes there are trays of egg with rotten egg.	12	63.16%
2. Other buyers wanted us to bargain or lower the price of the salted egg.	8	42.11%
3. Some buyers are asking us why there’s no color or label on the salted egg.	6	31.52%

Future Extension Activities

As suggested by the adapters they wanted the institution to continue other extension activities with a frequency of 19 or 100%. In addition, 11 or 57.89% requested that they are looking forward for a training or activity in labeling and coloration of their products. Further, they are also requesting for computer literacy, plant propagation, education and more livelihood trainings.

CONCLUSION

The transfer of enhanced technology on salted egg production to adopted barangays of Pangasinan State University Alaminos City Campus was evaluated. Adoption of the technology was primarily due to availability of resources, particularly salt. The adopters make sure that they have an immediate market for their product prior to processing salted

eggs either by canvassing orders or by coordinating with PSU ACC for sale and sometimes offer discounts for bulk orders. Aside from income or sales from salted egg, adopters in general find it encouraging that salt is being utilized aside from just selling salt. However, problems also arise in the production, particularly when there are rotten eggs in the trays that the adopters bought for processing and when buyers bargain for lower price of the product. Overall, the transfer of salted egg technology was adopted and adopters of the technology are already earning from it.

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