

TekPinoy.biz #40: Nata de Piña Making

Matuto at kumita! **Cook your way to wealth**

Have you ever wondered how you can reach financial freedom in spite of the COVID-19 pandemic?

If you are out of a job or desiring to leave one and feeling cooped up at home, there is a flavorful, easy way out.

"*Kitang-Kita Na sa TekPinoy.biz Series of ITDI*" is the turn of the year learning tool for you. Let the Industrial Technology Development Institute (DOST-ITDI) teach you 55 simple and cheap ways to prepare meat, fish, fruits, and vegetables. For the manly type - muscle up with 14 machine-based technologies.

Below is **TekPinoy.biz #40: Nata de Piña Making**.

Jiggly, cubed jellies from pineapples



Tourists in Calauan, Laguna Province pass by this iconic fruit symbol in the middle of the town plaza and would not be hard-pressed to bite into its sweetly tangy deliciousness.

The month of May finds this spiny, thorny fruit in its '*kasarapan*' stage. Yes, the news is out -- it's pineapple.

But, did you know that pineapples are not only grown here in Laguna and the rest of CALABARZON? More than 75 percent of pineapples grown in the country comes from Northern Mindanao,

SOCCKSARGEN (Southern Cotabato, Cotabato Province, Sultan Kudarat, Sarangani, General Santos City), Davao, CARAGA Region, Zamboanga, and Bukidnon for domestic and foreign markets, either fresh or for processing.

Not only that. Slowly take this in -- today, the Philippines is the second-largest exporter of pineapples in the world with the Netherlands and Belgium coming in third and fourth, respectively.

From 2018 to 2019, the Philippines exported 68.6 percent (2.747 MMT) more than it did the previous years. Costa Rica, the world's biggest pineapple exporter, posted 5.5 percent less than its previous tally.

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But what does one do with

so many fruits in the basket?

With such ample supply, pineapple lovers may take their pick from the following.

Oozing with sweetness, pineapple is best eaten fresh. Some serve it sliced, others chunked. Most drink it from cans as juice. Pineapple oil or essence is also used as a flavoring for confectionery. Pork and chicken adobo or even braised beef taste more *malinamnam* or flavorful with pineapple bits added.

While those are all equally noteworthy, there is another ingenious way to make use of pineapples -- turn these into *nata de piña*.

Similar to *nata de coco*, *nata de piña* is a gelatinous product of the fermented fruit pulp. It is eaten as a dessert or mixed in with other fresh fruits as a salad.

ITDI recommends this technology using freshly juiced fruit slices. However, there are no stopping pineapple processing firms from making use of juice overspills in fruit canning; some call these overspill as pineapple liquid waste or PLW.

Using the ITDI-developed technology for making *nata de piña*, pineapple processors can make these jellies from PLW themselves or contract this additional money-making venture to community-based *nata de piña* producers.

Nata de Piña Making is Series No. 40 of ITDI's livelihood technologies under its "*Kitang-kita Na sa TekPinoy.biz Series*." The online material is free for all and can be accessed at <http://bit.ly/ITDILivelihoodSeries>.

Parties can request for online techno demonstration of technologies included in the series.

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