

**Sharon N. Nuñal**  
Director

Ma. Divina Z. Bermejo  
Administrative Officer  
Felicitas E. Capistrano  
Administrative Staff  
Jison N. Nuevaesña  
Fedelyn C. Silaya  
Rey M. Eclarinal  
Administrative Assistants

**FISHERIES MICROBIOLOGY LABORATORY**

**Sharon N. Nuñal**  
Associate Professor 3  
Microbiology, Molecular Biology,  
Fish Quality and Safety, Fisheries  
Biochemistry

**Rhoda Mae C. Simora**  
Assistant Professor 2  
Microbiology, Fish Biotechnology,  
Molecular Chemistry

**Ernestina M. Peralta**  
University Researcher 2  
Fisheries Post Harvest Technologies,  
Product Research and Development

**Karmelle Jane M. Monaya**  
University Research Associate 1  
Fisheries Post Harvest Technologies,  
Microbiology

**Reysyl Caroline Garferio**  
Laboratory Technician

**FISHERIES CHEMISTRY LABORATORY**

**Loda M. Nacional**  
Assistant Professor 1  
Seaweed Processing, Marine  
Natural Products, Product  
Development

**Leonilo F. Endomá, Jr.**  
Instructor 3  
Fish Processing & Handling,  
Product Development

**Grace N. Palmos**  
University Research Associate 1  
Seafood Science and Technology,  
Glycosaminoglycan Research

**Edna N. Monreal**  
Laboratory Technician

**SEAFOOD PROCESSING PLANT**

**Jose P. Peralta**  
Professor 12  
Food Engineering, Ethnic  
Seafoods, Fish Handling and  
Processing, Numerical Modeling  
Research

**Josielou L. Chan**  
Instructor 3  
Fish Processing & Handling,  
Product Development

**Mercy B. Quilantang**  
University Research Associate 1  
Fish Processing Technology,  
Marine Toxins, Product  
Development

**Jonathan F. Galorpoort**  
Plant Engineer

**Angelo Gamboa**  
Michael Occena  
Joseph Alberto E. Eclar  
Plant Technicians  
Edgar S. Nuevaesña  
Administrative Assistant

**SEAFOOD PROCESSING LABORATORY**

**Encarnacion Emilia S. Yap**  
Professor 6/CFOS Dean  
Fish Quality and Safety, Fisheries  
Post Harvest Technologies,  
Product Development, Value Chain  
Analysis

**Lhumen A. Tejano**  
Assistant Professor 1  
Fish Processing & Handling, Product  
Development

**May Flor S. Muege**  
Instructor 4  
Biochemistry, Microbiology, Fisheries  
Science, Molecular Biology

**Byrille Tiara M. Galon**  
Instructor 3  
Fisheries Post Harvest Technologies

**Rose T. Mueda**  
University Research Associate 2  
Product Research, Food Safety,  
Marketing System,  
Entrepreneurship

**Rosana G. Alama**  
**Mary Ann G. Serrano**  
Laboratory Technicians

**I F P T P E R S O N N E L**

**TECHNOLOGIES DEVELOPED**

**UTILITY MODEL CERTIFICATIONS**

- Processes of preparing the oyster extract and oyster powder from oyster meat/extract; oyster powder from meat extract/residue
- Mudcrab transporting box
- Method for transporting live mudcrabs
- Small-scale depuration method/systems for bivalves



**R&D PRODUCTS**



Fish burger and marinated flying fish

Low-salt dried fish and tuna jerky with natural extracts

PRODUCTS FOR SALE UNDER



**CONTACT US**

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**INSTITUTE OF FISH PROCESSING TECHNOLOGY**

*your partner in postharvest fisheries*

# VISION:

A dynamic, global, and center of excellence in postharvest fisheries

# MISSION:

- Develop qualified human resources for the country's fisheries sector
- Advance the field of postharvest fisheries through basic and cutting edge research programs
- Conduct public service and outreach programs that enable the institute to share its expertise with mentors and users of technology
- Provide policy directions in postharvest fisheries

# ACADEMIC PROGRAMS

IFPT offers the MS in Fisheries (Fish Processing Technology) which includes the following courses:

- Fish Biochemistry
- Fish Microbiology
- Instrumental analysis of fish and fishery products
- Low temperature preservation of fish
- Fish curing and dehydration
- Thermal processing of fish

IFPT is also part of the BS Fisheries and PhD in Fisheries curricula of the College of Fisheries and Ocean Sciences

# ACADEMIC ACTIVITIES

- Academic Program Improvement (API) lectures and workshop
- Internship Program for international and local students



# RESEARCH AND DEVELOPMENT PROGRAM

- Fish Handling and Processing
- Fish Quality, Safety, and Traceability
- Bioactive Compounds and Functional Foods
- Shellfish Postharvest
- Ethnic Seafood Products
- Seaweed Processing
- Product Development
- Fish Marketing
- Value Chain Analysis
- Waste Utilization and Management



# PUBLIC SERVICE AND EXTENSION PROGRAMS

- Technology transfer and dissemination
- Short-term training courses
- Contracted services for pilot scale production of commercially viable technologies
- Analytical services
- Technological assistance and consultancy
- Immersion for Senior High School students



# FACILITIES



## Seafood Processing Plant

- Equipment for smoking, drying, canning, bottling, and fish meal, with a common raw material preparation area
- Offers services to the industry and clients through production of fishery products for test marketing

## Seafood Processing Laboratory



- Equipment for fish processing technologies and quality management researches
- Facilities for product development, and sensory evaluation analyses



## Fisheries Microbiology Laboratory

- Equipment for basic microbiology and molecular biology research (e.g. PCR, SDS-PAGE)
- Facilities for sample preparation and decontamination



## Fisheries Chemistry Laboratory

- Equipment for fisheries physicochemical, biochemical, and functional properties analyses



## Analytical Services Laboratory

- Performs analyses on fishery resources and products for government and private sectors
- Analyses being offered: proximate composition, freshness index, microbiological quality

## Shellfish Depuration Facility

- Facility for shellfishes to depurate or 'self-clean' as a pre-processing step, reducing the microbial load to address food safety and quality



## Solar Drying Facility

- The solar drying facility enables production of improved dried fishery products using standard drying methods.

## Library

- Classic collection of books and journals on postharvest fisheries to serve the needs of its students, faculty, researchers and other clientele
- With Wi-Fi connection for academic and research purposes

