



Community stories featured in the 3rd day plenary talks

More opportunities for the coffee industry unfolded as three plenary speakers shared community stories during the third day of the congress.

Mañulit shares CFP advocacy

Ms. Bennette Grace Mañulit, current Vice President for Public Relations of Coffee for Peace, Inc. (CFP) shared stories of how coffee became instrumental in peace building amidst conflicts in Mindanao.

Having experienced serving as a volunteer in a Moro Islamic Liberation Front Camp, they discovered that coffee drinking while having dialogues among residents helped establish peace in the area. This brought them the idea to establish sustainable peace communities with entrepreneurial capability and management skills in coffee production.

Peace Building Community as an arm of CFP conducts a seed-to-harvest training while integrating peace building sessions to farmers. They even give the trainees "blue books" that serve as their manuals for peace and reconciliation.

"Habang natututo sila ng pagmamane ng kape, natututo rin sila kung paano mamuhay ng payapa," Ms. Mañulit added.

She also discussed the value chain inclusive business model that their organization is applying making sure that all stakeholders from farming to marketing are being assisted. In addition, she explained an integrated framework for sustainable development considering issues and incorporating crisis management. She further emphasized on the importance of partnerships and networking in making projects more sustainable and of greater impact.

Currently, their partner communities are earning 20 to 30 thousand pesos



INSPIRING COMMUNITIES. Three plenary speakers share their inspiring stories on how coffee transforms communities in the perspectives of a peace builder, a cooperative and a researcher.

exporting coffee products to partners in Canada. They also have linkages with government agencies working on peace and trade. In addition, they are offering peace learning tours to interested individuals and operate *halal* coffee shops like Kapeyapaan located in Central Mindanao University, Bukidnon.

CFP continues to build partnerships around the country developing communities in "harmony with the Creator, the self, the people and the environment" being the advocacy of their organization.

CGUMC inspires NCEC with the taste of success

Ms. Aida T. Pile, chairperson of the Casile-Guinting Upland Marketing Cooperative inspired the participants with their cooperative's success story as she

served as second plenary speaker.

Ms. Pile narrated how members of CGUMC rose from being organic high value crop growers to an established cooperative through the assistance of various government agencies.

With their dream to add value to their coffee and eventually income for their coffee-based farmers, they attended various trainings and seminars that helped them revive coffee farming in their area. Aside from intercropping coffee with coconut trees, they were also assisted with enhanced packaging to increase marketability of their coffee products.

Some of the government agencies who extended assistance to CGUMC were Cavite State University through the National Coffee Research, Development and Extension Center, Department of Agriculture, Department of Agricultural Reform, Department of Labor and Employment, Department of Science and Technology and Philippine Center for Postharvest Development and Mechanization.

Aside from trainings provided, various equipment donated include multi-commodity solar dryer, greenhouse solar dryer, manual and mechanical pulpers, moisture meter, stainless coffee grinder, and vacuum sealing equipment among others. The most recent donation was the new coffee processing building housing all the processes and products they have.

The said equipment and facility they received helped them shorten the drying method while making possible simultaneous drying. This further improved quality of their coffee beans which eventually increased quality of products in addition to proper labeling. Selective harvesting is also being applied being farmers making sure that only ripe coffee beans are collected. (Cont'd on p.2)

PhilCoffeeNet meets to ASPIRE more



ASPIRE TOGETHER. Members of the Philippine Coffee network conduct their second meeting and talk about their next steps in addressing challenges in the coffee industry. Dr. Ruel Mojica shares updates about the network and proposed project ASPIRE which stands for "Academe Support to Philippine Coffee Industry through Innovative Instruction, Research and Extension.

Demonstrations, cupping exercises held during forum

Mr. Gerald Lucas, Head Barista of Richest Blend Coffee, demonstrated the different manual brewing methods using siphon, french press, and B60 drip with different kinds of beans and grind sizes. He also explained the third wave coffee as having the experience brought by the manual brewing method. To end, he encouraged everyone to patronize local coffee.

Meanwhile, Mr. Raoul de Peralta, Licensed Q-Arabica and Robusta Grader, facilitated the cupping exercises showing the proper cupping procedure from smelling the pure and with hot water ground coffee, and then tasting as the final stage. Coffee used for this activity was from Brazil. Lastly, he emphasized the importance of our ortho-nasal and retro-nasal when cupping a coffee.



COFFEE DEMO. Participants watch as Mr. Lucas demonstrates the brewing methods using various beans and grind sizes.

NEWS BEANS

The third day was as productive as the first two becoming an avenue for more discussions on cooperatives and livelihood opportunities for farmers.



CONGRATULATIONS. Dr. Camilo A. Polinga, CvSU Vice President for Academic Affairs, congratulates everyone for staying throughout the three-day congress despite the bad weather. He emphasizes that the congress is a good platform for participants to have an exchange of ideas and talk about how to improve the Philippine coffee industry making the country's production at par with other Southeast Asian countries. He also reminds them that the challenge posed by the plenary speakers should not only be accepted as a consumer but also as an agent of change to further make the industry sustainable.



COFFEE EXERCISES. Mr. Peralta demonstrates proper cupping procedure to participants and hopeful coffee graders.

Community stories featured... (From p.1)

Ms. Pile expressed their appreciation to their supportive mayor who have been the greatest endorser of their products serving Cabuyao coffee to visitors of the municipality and giving away such product as rewards to good taxpayers.

With partnerships in local agencies and through online shops, 2019 has been a very generous year for CGUMC earning more than two million from January to November.

Before she ended her talk, one of the guests from Batangas Forum invited them to speak in one of their sessions for 2020.

CGUMC also became a recipient of the Outstanding Cooperative Award for breaking the barriers in revitalizing the local coffee economy while maintaining a hardworking familial and friendly community.

UP Prof explains coffee genomics

Dr. Ernelea P. Cao, Professor 12 of University of the Philippines-Diliman presented the results of their research

on the "Morphological Characterization and Genomics-Assisted Identification of Molecular Markers for Aroma, Pest and Disease Resistance in Philippine-Grown Coffee Varieties". The study were co-authored by Daisy May C. Santos, Nick Rainier S. Santos, Angelo Joshua A. Victoria, Carla Francesca F. Besa and Dr. Ruel M. Mojica. The study was conducted by the Institute of Biology, College of Science and Philippine Genome Center, both at UP-Diliman, in partnership with Cavite State University in Indang, Cavite.

Aiming to solve misidentification of coffee varieties among farmers, the research used morphometric analyses of leaves, flowers and fruits from coffee samples grown in different places in the country.

Through DNA sequencing and DNA barcoding, they were able to differentiate Arabica, Liberica, Robusta and Excelsa varieties. Further studies aim to look into the expression analysis of genes and the development of detection kits to determine resistant of high-yielding or high-aroma varieties.



Best entries for NCEC contests awarded

Winners of the three competitions were awarded during the Closing Ceremony of the congress.

For Best Paper, the following researches bagged the awards: Characterization and Identification of Commercially Cultivated Coffee (*Coffea spp.*) in the Philippines by Miriam Baltazar, Jermaine Marie Anne Fabella, Maowel Villanueva and Angeliza Restriera (1st place); The Role of Cooperative Membership on Improving Production Efficiency: Evidence from Small-scale Coffee Producers in Selected Provinces of the Philippines by Liezel Cruz, Agham Cuevas, Jan Danica Asma, JP Roma Duque and Beah Orlina (2nd place); and Characterization of Coffee Pulp as Alternative Biofuel by Mari Rowena Tanquilut, Abigail Dungo, Rosani Manalastas, Anthony Nicdao and Sidney Samson (3rd place).

Meanwhile, Best Poster was awarded to DNA Barcodes for Commercially Cultivated Coffee (*Coffea spp.*) in the Philippines by Arleen Panaligan, Miriam Baltazar and Grecebio Jonathan Alejandro. Best Booth Award, on the other hand, was received by Café Amadeo.



2 coffee projects launched

NCEC launched two projects to recognize and assist coffee stakeholders who have great contribution in the development and promotion of the coffee industry,

The Book of Influential Coffee Personalities in the Philippines will document notable contributions of individuals who have broken boundaries to revitalize the industry and showcase the potential of coffee as a high value crop.

Meanwhile, they will also advance their advocacy through the 1 Million Cups to Success project. Proceeds will then be used as scholarship grants for the sons and daughters of coffee farmers, securing better future for their children.

