



Grants and Education to Advance Sustainable Innovations to American Agriculture

Savor the Flavors of Palau!
Crop & Enterprise Diversification

Project Number: OW13-138

Type: On Farm Research/Partnership Project

Region: West

SARE Grant: \$8,047

Coordinator:

L. Robert Barber

Extension Ag. Economist

University of Guam Cooper

CNAS/CES/ANR, UOG Station

Mangilao, GU 96923

Phone: 671-735-2080

E-mail: lbarber@uguam.uog.edu

Website: <http://www.guamsustainableag.org>



This project is distinctive and creative in that it will be the first attempt by any producer to systematically address these expressed desires. This project is important as it will demonstrate an avenue to increase the viability and sustainability of family-owned farms.

Customer driven processing/packaging will be trialed and refined based on current purchasing habits of potential customers: Palauans living overseas, tourists and restaurants. This may entail drying, pulverizing, fermenting, infusing, vacuum packing, bottling, fruit-shape packaging, etc.

These changes will enhance the products' value by fulfilling the expressed needs/wants of the customers and by extending the shelf life of the products.

The project fits well into the existing operation. Lessons learned through the project will be used to increase the sustainability of areas already under cultivation. The wider array of produce that we will be able to offer will improve the farms' vitality. Below is the list of potential raw agricultural produce that may be used as the input for the project. The list will be narrowed down through marketing research and testing the compatibility of the produce to our equipment, techniques and supplies.

Spices: turmeric, ginger, cinnamon, etc.

Flavorings: Spondias sp., etc.

Jams/jellies/vinegar: various fruits

Cho'coco'nut - chocolate made with cocoa and coconut milk

Citrus zest/leaves/powder



Summary/Abstract

This project will build upon current activities and findings of the Western SARE funded project: Island to Island, Farmer to Chef: An Agricultural Marketing Proposal, and it addresses needs identified in the Western SARE Subregional Conference in Guam, namely "buy fresh, buy local." Potential customers, agricultural professionals, producers, farmer associations and caterers and producers have expressed a desire for "Palauan signature products," "suitcase exports" and value-added products which impart the 'flavors of Palau'. The project seeks to satisfy these expressed desires by developing a line of value-added enhanced products on the theme of "Savor the Flavors of Palau" from existing crops from our farm and neighboring farms.

