

**V(A). Planned Program (Summary)**

**Program # 7**

**1. Name of the Planned Program**

Food Safety

Reporting on this Program

**V(B). Program Knowledge Area(s)**

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
502	New and Improved Food Products	50%		50%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	50%		50%	
	<b>Total</b>	100%		100%	

**V(C). Planned Program (Inputs)**

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	2.0	0.0	2.0	0.0
Actual Paid Professional	1.0	0.0	1.0	0.0
Actual Volunteer	0.0	0.0	0.0	0.0

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c	1890 Extension	Hatch	Evans-Allen
37399	0	19863	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

**V(D). Planned Program (Activity)**

1. Brief description of the Activity

In the CNMI, after produce is harvested, the quality is deteriorated significantly because there is a lack of awareness of the significant break through's in science and such can be credited to our somewhat new presence as a program under NMC-CREES. In order to develop unique value-added product using local produce, the demands and needs of local farmers should be understood and also the most interested produce and value-added products should be identified prior to developing value-added processing. The program helps farmers and producers to select the most characteristic tropical produce in the CNMI in order to develop desirable value-added products.

The following are the specific activities performed:

- Provided workshops on topics related to value adding Coconut Sap Juice (Tuba)
- Participated at various community events (Rota Ag. Fair, Saipan Ag. Fair, Tinian Pepper Festival, etc.)
- Provided on-site consultation at various food processing centers (Herman's Modern Bakery, Stella's Bakery, etc.)
- Created various outreach publications (Making Kimchee video, Handling Food Safely video)

**2. Brief description of the target audience**

- \* Farmers, other crop producers, and farm helpers
- \* Individuals involved in food industry such as processors, managers, food handlers, vendors
- \* Grade schools, high schools and college students interested in food safety and quality
- \* Government agency/collaborators

**3. How was eXtension used?**

eXtension was not used in this program

**V(E). Planned Program (Outputs)**

**1. Standard output measures**

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
<b>Actual</b>	150	730	120	1500

**2. Number of Patent Applications Submitted (Standard Research Output)**

**Patent Applications Submitted**

Year: 2012  
 Actual: 0

**Patents listed**

**3. Publications (Standard General Output Measure)**

**Number of Peer Reviewed Publications**

<b>2012</b>	<b>Extension</b>	<b>Research</b>	<b>Total</b>
<b>Actual</b>	0	1	0

**V(F). State Defined Outputs**

**Output Target**

**Output #1**

**Output Measure**

- Number of research on food quality improvements  
Not reporting on this Output for this Annual Report

**Output #2**

**Output Measure**

- Number of novel food processing technology workshops

<b>Year</b>	<b>Actual</b>
2012	2

**Output #3**

**Output Measure**

- Number of workshops related with food safety and quality

<b>Year</b>	<b>Actual</b>
2012	1

**Output #4**

**Output Measure**

- Numbers of newly developed value-added products

<b>Year</b>	<b>Actual</b>
2012	0

**Output #5**

**Output Measure**

- Numbers of technical information provided to the public

<b>Year</b>	<b>Actual</b>
2012	0

**V(G). State Defined Outcomes**

**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Numbers of farmers/producers that develop value added products
2	Number of farmers/producers implementing good post-harvest practices

**Outcome #1**

**1. Outcome Measures**

Numbers of farmers/producers that develop value added products

**2. Associated Institution Types**

- 1862 Extension
- 1862 Research

**3a. Outcome Type:**

Change in Action Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	2

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

Because the CNMI does not have fumigation nor irradiation technology, it is difficult to ship any agricultural product off island as a potential export.

**What has been done**

Extensive outreach efforts have been made to garner interest among homemakers and business persons alike.

**Results**

We have two individuals interested in processing coconut sap juice as a product for sale locally with the potential to last beyond current standards.

**4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
502	New and Improved Food Products

**Outcome #2**

**1. Outcome Measures**

Number of farmers/producers implementing good post-harvest practices

**2. Associated Institution Types**

- 1862 Extension
- 1862 Research

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

Year	Actual
2012	0

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**  
{No Data Entered}

**What has been done**  
{No Data Entered}

**Results**  
{No Data Entered}

**4. Associated Knowledge Areas**

KA Code	Knowledge Area
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources

**V(H). Planned Program (External Factors)**

**External factors which affected outcomes**

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Appropriations changes
- Competing Public priorities
- Competing Programmatic Challenges

**Brief Explanation**

{No Data Entered}

**V(I). Planned Program (Evaluation Studies)**

**Evaluation Results**

{No Data Entered}

**Key Items of Evaluation**

{No Data Entered}