



Danggit

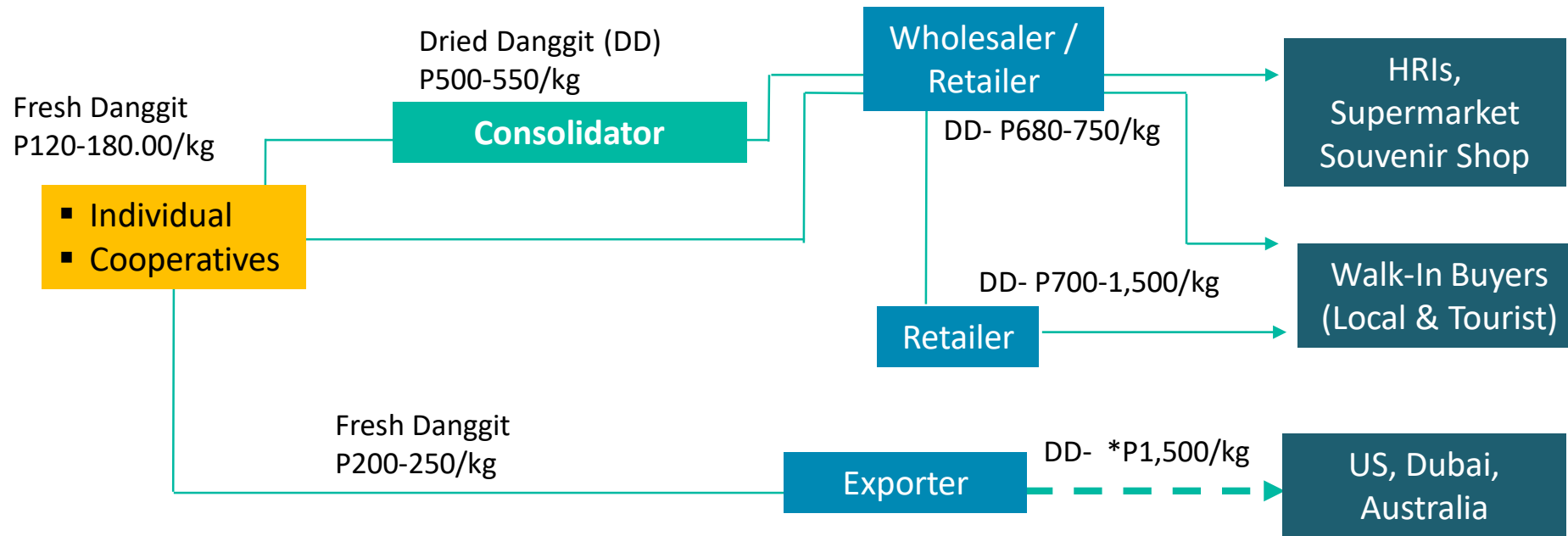
White-spotted rabbitfish

Siganus canaliculatos



DRIED DANGGIT INDUSTRY PROFILE

- Main areas of production: Visayan Sea and Cebu Strait (Bohol, Negros, Leyte, Cebu)
 - Cebu: **Bantayan**, Santa Fe, Madredejos; Cordova, Bogó
- Volume: 10MT – 15MT/wk
- Price/kg:
 - Wholesale: P680 – P750
 - Retail P700 – P1,500
 - Export: P1,500
- Quality/grading: S,M,L ; Salted & Unsalted
- Government support services: Technical assistance, provision of inputs, insurance, equipment
- Gender roles:
 - Male – harvest
 - Women and youth – processing
- Ancillary markets: Fishing gears, packaging materials, cold storage
- Economic viability: High



SUPPORT SERVICES

- Fresh Catch:**
- Training
 - Financial support
 - Insurance

- Processing:**
- Provision of processing facilities
 - Linkages with funding donors / service providers.

- Marketing:**
- Agri tourism
 - Promotion
 - Trainings- GMP, etc.

Risks/Challenges

- Climate change (increasing sea water temperature)
- Presence of 'stocker'
- Cut-throat prices
- Deterioration of quality (moisture content)
- Food safety standards (labelling, quality assurance/control)
- Balance in commodity prioritization (danggit vs seaweed)

Recommendations

- Opportunity for value-adding through strict implementation and observance of food safety standards and GMP
- In-depth study to look at inclusivity and impact to fisherfolk families
- Common service facilities (drying and storage)





Thank you

