Dulce M. Flores, PhD
(1948-2015)

Dr. Dulce M. Flores, retired professor of food science and chemistry of U.P. Mindanao, passed away on April 6, 2015 at the age of 66 from complications arising from an aneurism. She is survived by her son, Paolo Mari Flores.

Dr. Flores, fondly called "Mam Duy", was born on June 1, 1948 in Cebu. She earned her BS Chemistry and BA Education degree from University of San Carlos, her Master of Science in Food Science from UP Los Banos, and her Ph.D. in Agricultural Chemistry from the University of Tokyo.

She started her professional life as a classroom teacher in Cebu from 1967 to 1977. She worked as University Researcher in UP Los Banos from 1977 to 1996, and served as a Deputy Director of UPLB Biotech in 1995. She joined U.P. Mindanao in 1996 and stayed on until her retirement in 2013. Dr. Flores leaves a lasting legacy in U.P. Mindanao for being a pioneer faculty member, administrator, researcher, and mother of the sago project.

As an administrator, Dr. Flores served as Officer-in-Charge of the Office of the Dean of the former College of Arts and Sciences in 1996-97, wherein she supervised the initial operations of UP Mindanao such as the acquisition of books, and the provision of equipment for laboratories. She also served as president of the All UP Academic Employees Union-UP Mindanao Chapter.

As chairperson of the Dept. of Food Science and Chemistry from 1997-2003 and in 2005-2010 she oversaw the revisions to the BS Food Technology curriculum and the continued upgrading of laboratories.

As a faculty member, she served as adviser to these and special problems using sago as a substitute for all-purpose flour, and its uses in bakery products, desserts, breakfast cereal, and noodles, in combination with malunggay, squash, carrots, and mango. She produced wine, kimchi, and yoghurt, among others.

Her researches in the sago starch led to the isolation of the *Enterococcus faecium*

DMF78, named from her initials, that shortens the process of the lactic acid production by direct fermentation of starch to lactic acid. Her work won the confidence of the Dept. of Science and Technology to invest in the modernization of science laboratories and equipment in UP Mindanao. This brought in the flagship research program titled, "utilization of Sago Starch into high-value products through biotechnology", where she served as one of the project leaders in the research projects, "Formulation of direct lactic acid fermentation of sago starch", and others. These earned her a national award for biotechnology in 2008. Her later works were in harnessing the use of mold *Monascus perpureus* as a source of natural lovastatin which can be utilized as an alternative to statin drugs. This research earned many local and national awards.

She also started setting-up the UP Mindanao Food Museum in September 2005. In 2013, she launched UP Mindanao Pilot Sago Flour Mill and Bakery. In her retirement testimonial ceremony, she said that she did not make too many plans, but simply to think of, "what good can I do, or what service I can give on this day." She expressed her interest in developing a diet for special children.

She was also an accomplished musician on the piano, played tennis, and, on top of it all, remained a modest person.

Sources: HRDO, files, etc.