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Joining the President in the ribbon cutting and marker unveiling ceremonies of the 1,184-sq.m. factory building on top of a 4,292-sq. m. lot were Iligan City Mayor Lawrence Cruz and 1st District Rep. Vicente Belmonte.

After the inaugural ceremonies, the President was given a tour of the plant's facilities and briefed on the various stages in the processing of the famous Suka Pinakurat by GGGC owner Rene Stuart del Rosario.

GGGC -- a wholly Filipino-owned family business -- is the brainchild of Del Rosario, the inventor of "Suka Pinakurat," a spicy vinegar made from pure fermented coconut nectar and spices that are native to the farmlands of Iligan.

Started in 2000 as a "backyard business" of the Del Rosarios at their residence in Pala-o, Iligan City with a startup capital of only P28,000, GGGC has grown into a multimillion-peso business.

Rene del Rosario said he's doing his part of providing livelihood and job opportunities to his fellow Filipinos in response to President Arroyo's advocacy for increased job opportunities throughout the country.

GGGC employs about 200 residents of Puga-an and nearby barangays as "managguetes" (gatherers of sap from coconut or palm trees), spice and chili farmers, and junk bottle and carton box-gatherers.

The plant produces four kinds of Suka Pinakurat – the original spicy suka pinakurat, suka pinakurat with soy sauce called Kuratsoy, the non-spicy vinegar called Way Kurat, and the chilli garlic sauce Chigar.

The company also produces garlic chips and shrimp paste (Naprik bagoong).

The GGGC products are sold in various cities, including Davao, Cebu, Cagayan de Oro and Iligan, and other areas in Mindanao and the Visayas. The company has also established distribution centers in Metro Manila and in some areas in Luzon.

GGGC's products have long been a favorite "padala" for Filipinos with relatives living abroad. GGGC products are also available in some Filipino stores in the United States, Canada and Australia.