



## RESPONSE TO RTEC COMMENTS

SETUP CORE ☐ LOCAL GIA ☒

Project Title:	Upscaling Production of Newly-Innovated Coconut Chips Product Through Mechanization Phase 2
Beneficiary/Proponent:	Western Philippines University
Province:	Palawan
Amount Requested:	P1,130,240.00
Date of Evaluation:	January 25, 2022

RTEC Comments	Response
Consider having the coconut meat chipper and air fryer compatible in terms of capacity	<p>Indeed the capacity of the coconut chips air fryer must be compatible with the coconut meat chipper (14 kg/hr). As such, there is a need to increase the target capacity of the air fryer, as indicated in the proposal from 5 to 14 kg/hr. In order to achieve this capacity, several factors or specifications of the air fryer design are needing more innovations. These may include improving: a) the cooking chamber design and volume, b) the magnitude and kind of heat source, c) the stirring mechanism, and d) the heat distribution mechanism inside the cooking chamber.</p> <p>To be included also in the study are to consider the possibility of a continuous mode of air frying instead of batch type and/or to use of multiple cooking chambers in one machine. Existing designs and models of air fryers will be studied and can be utilized as references in conceptualizing a more innovative and efficient commercial-scale model of air fryers.</p>
Consider coordinating with the industry regarding the design of continuous production. Request the industry to share the production process	<p>The Reals Food Products Incorporated, which is the partner industry of this project, has been consulted and was able to present and show the details of their unique flow of production process. Processes include dehiscing, splitting of coconut, removal of coconut meat from the shell, washing, removal of coconut meat brown skin, chipping, adding of flavor, air</p>



	<p>frying, and packing. The dehusking process can be negated if they choose to buy dehusked coconuts. In addition, removing coconut meat from the shell can also be mechanized and the peeling of brown skin can be made easier.</p> <p>Manual chipping and air frying are considered the riskiest and tedious work among the processes that really need to be mechanized. Consequently, these two processes are labor-costly if done manually.</p> <p>In their plan of expanding their market locally and abroad, there is really a need to mechanize all their processes.</p>
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