



Republic of the Philippines  
**DEPARTMENT OF SCIENCE AND TECHNOLOGY**  
MIMAROPA Region  
PSTC Marinduque

*"Hatid ay makabagong solusyon!"*



## RESPONSE TO RTEC COMMENTS

SETUP CORE ☐ LOCAL GIA ☒

<b>Project Title:</b>	Development of a Non- dairy Probiotic Drink Using Coconut Sap as a Substrate
<b>Beneficiary/Proponent:</b>	Marinduque State College
<b>Province:</b>	Marinduque
<b>Amount Requested:</b>	Php 990,000.00
<b>Date of Evaluation:</b>	January 25, 2022

RTEC Comments	Response
Include the name of the proponent. Include the % time deloaded instead of providing honorarium.	Complied in the revised proposal
Determine the cost of the product. Who will be the intended users/consumers? Use the term "coco sweetener" instead of "cocosugar".	Complied in the revised proposal, product costing/Calculation of Average Total Cost of the Product was included
Provide parameters for the sensory evaluation (e.g., general lighting, overall acceptability) for the internal panel of judges.	Parameters for sensory evaluation were identified (color, taste, aroma, texture, overall acceptability)
Conduct shelf-life studies. Define storage temperature incubation.	Shelf testing shall be done using Direct Method. Temperature incubation ( $\leq 10$ degrees Celcius)
Consider conducting consumer/market testing (external judges) upon standardization of the process.	Consumer testing was included in the activities
Consider cold chain for transport (e.g., the strategy of Yakult – temp- controlled distribution process)	Cold chain system for the transportation and distribution of the product to markets while maintaining the quality will be included in the future plans for Phase 2: greater volume production and commercialization .
Provide breakdown of LIB. Submit quotation/s.	Complied. Kindly see attached quotation for HTST milk/juice pasteurizer
Provide sustainability plan.	Complied

Prepared by:

  
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