

# TECHNOLOGY PORTFOLIO

Pampanga State Agricultural University





# TAMARIND

## Juice

Introducing PSAU's ready-to-drink fruit juice made from the indigenous Aglibut sweet tamarind – the first-ever sweet tamarind variety registered in the Philippines. Our vision is to haul up Tamarind R&D to match global standards, enriching local pride and supporting Filipino tamarind farmers. This refreshing beverage, free from added preservatives, offers a delightful blend of sweet and sour flavors, ideal for tropical days. Rich in antioxidants, beneficial for heart health, digestion, blood sugar regulation, lowering bad cholesterol, and reducing risk of cancer, this technology product serves as a healthier alternative to usual carbonated drinks.

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# TAMARIND *Wine*

The innovative Aglibut Sweet Tamarind Wine is a brilliant fusion of tradition and innovation in winemaking. This wine, made from the distinctive Aglibut sweet tamarind (*Tamarindus indica L.*), is known for its natural sweetness and rich flavor profile, providing an enticing experience for the palate. With its innate sweetness, the Aglibut variety represents a promising alternative for winemaking, taking the art of fermentation to new heights.

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# TAMARIND

## Vinegar

Our distinctive blend perfectly balances the tangy flavor of sour tamarind fruits with the lush sweetness of brown sugar. Combined with the subtle richness of dry active yeast and the refreshing clarity of mineral water, this mixture goes beyond typical flavors to enrich any dish it graces. From savory sensations to sweet delights, this blend adds a symphony of flavor to any culinary creation, leaving palates tingling with bliss.

### INVENTORS:

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# TAMARIND

## *Ice Cream*

This technology product is a delicious bond of indigenous flavors and sustainable agriculture. Made with pure Aglibut Sweet Tamarind puree, this innovative dessert offers guilt-free enjoyment that is free from added preservatives and provides a host of health benefits. As a functional food, this ice cream made from sampalok is suitable for all ages, offering a refreshing escape on hot tropical days.

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# MUSHROOM CRACKERS

## *Ready-to-fry*

The savory mushroom mixture is taken to new heights by the nutritional powerhouse of powdered malunggay leaves. After a careful process of steaming and drying, each batch is skillfully cut into crackers, ready for a sizzling journey in the frying pan. A culinary experience that is beyond the ordinary.

### INVENTORS:

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# MUSHROOM CRACKERS

*Ready-to-eat*

This delicious invention goes through a transformational process of steaming and drying to ensure each cracker achieves the ideal crispness, ready to delight your taste buds. Each bite is packed with the nutritional powerhouse of powdered malunggay leaves. Dipped in the sour taste of PSAU tamarind vinegar for an extra kick, promising not only flavor but also healthful goodness. Simply heat till golden, then enjoy as a delicious snack or as the ideal complement to your favorite dishes.

## INVENTORS:

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# WATER LETTUCE

## *Briquette*

Recognizing the potential of water lettuce as a sustainable alternative to traditional sawdust led to the creation of these charcoal briquettes that are both effective and environmentally conscious. Its unique composition ensures a clean burn and efficient heat output, making it perfect for grilling and cooking. It also helps reduce waste and minimize the threats of water lettuce, which is classified as an invasive aquatic species.

### INVENTORS:

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# WATER HYACINTH

*Briquette*

Our product is the pinnacle of eco-conscious innovation, expertly developed to blend environmental sustainability with excellent performance. It not only possesses incomparable efficiency, delivering a clean burn and consistent heat output, but it also champions the environment by transforming waste into an invaluable asset. Redefine industry standards where sustainability meets functionality and every use contributes to a healthier environment.

## INVENTORS:

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# TIBIG EXTRACT

## Meat Tenderizer

The present technology introduces an innovative solution to the traditional method of tenderizing meat by developing an extract made from the leaves of Tibig. This extract offers a gentle yet effective method in enhancing the texture and flavors of any kinds of meat. With a suggested extract-to-meat ratio, this tenderizer ensures optimal results, providing a simple and natural solution for tender, mouthwatering dishes.

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# SOUR TAMARIND

## Candy Strips

A mouthwatering delight created by using a unique production method, these tangy treats offer a flavorful twist on classic munchies. With sour tamarind as the star ingredient, each strip is not only delicious but also nutritious containing potential benefits from fighting cancer through its potent antioxidants to improving heart health and cholesterol management.

### INVENTOR:

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# BAMBOO SHOOT

## Kimchi

Begin your culinary journey with expertise and tradition as we cautiously boil bamboo shoots to ensure complete safety and flavor integrity. From there, we carefully combine it with mixed pastes, spices, and purees, creating a savory masterpiece that entices the taste buds with each bite. Enjoy the balanced blend of textures and flavors, which transforms each mouthful into a gourmet delight that easily complements any meal, raising it to a real noteworthy experience.

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