
Industry
Competitiveness
Food Products and Processing
Food Innovation Center
Transportation and Technology Services
ICT-Based Learning and Empowerment

Food Products and Processing

IC-1
Technology: Chevon Products

Description: Chevon or goat meat—a low-fat, healthier alternative to usual meats—now comes in ready-to-eat sinampalukan, papaitan, sisig and bulgogi dishes packed in convenient pouches following good manufacturing practices to ensure high quality.

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IC-2
Technology: Nipa Sap Sugar Production

Description: Production of an alternative sweetener from nipa sap has been further improved by ITDI using a hygienic system for collection of nipa sap and a modified jacketed kettle developed by ITDI for cooking and processing of nipa sap sugar.

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Food Products and Processing

IC-3
Technology: Stabilized Brown Rice

Description: Stabilized brown rice has an improved shelf life from 1 to 4 months to 4 to 9 months (depending on the rice variety), using a combination of heat treatment while retaining the sensory acceptability of brown rice.

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IC-4
Technology: Iron-Fortified Rice

Description: Iron-fortified rice is an enriched blend of ordinary rice and Iron Rice Premix (IRP) made from rice flour blended with iron fortificant through extrusion technology. It contains 6 mg of iron per 100 gram of rice. A day's intake of 4 to 6 cups of cooked iron-fortified rice can meet the daily iron requirement of the body.

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Food Products and Processing

IC-5
Technology: Ready-to-Eat Brown Rice Bar

Description: Ready-to-Eat Brown Rice Bar is a handy and highly nutritious snack and is shelf-stable for 6 months. It provides minerals and vitamins such as phosphorus, iron, zinc, manganese, magnesium, Vitamin B1 and Vitamin B2.

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IC-6
Technology: Complementary Foods

Description: FNRI's complementary foods are protein and energy-rich food products made from a combination of rice and monggo. These products include Rice-Mongo Instant Baby Food Blend, Rice-Mongo-Sesame Ready-to-Cook Blend, Rice-Mongo Curls and Rice-Mongo Crunchies.

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Food Products and Processing

IC-7

Technology: Ready-to-Eat Complementary Food Paste for Infants and Young Children

Description: Chocolate-flavored Ready-to-Eat Complementary Food Paste is designed to meet nutritional requirements of children ages 6 months up to 3 years old. It provides minerals and vitamins such as folate, iron, calcium, zinc, vitamin A and vitamin C.

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IC-8

Technology: Micronutrient Growth Mix

Description: Micronutrient Growth Mix sachets contain micronutrient blends in powder form, which can be easily added to a wide-range of complementary foods and other home recipes to address vitamins and minerals deficiencies.

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Food Products and Processing

Technology: Complementary Food Production Facilities

Description: The complementary food production facilities cater to the commercialization of Rice-Mongo Instant Baby Food Blend, Rice-Mongo-Sesame Ready-to-Cook Blend, Rice-Mongo Curls and Rice-Mongo Crunchies in 5 strategic regions in Luzon and Mindanao including CAR, Region 4B, Region 9, Region 12 and CARAGA.

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Food Products and Processing

IC-9
Technology: Pancit Canton Noodles with Squash

Description: Pancit canton noodles with squash is a more nutritious, beta carotene-rich alternative compared to commercially available noodles. 50 grams of squash canton noodles provide 19% energy, 29% protein and 23% Vitamin A of the Recommended Nutrient Intake (RENI) of male children ages 3 to 5.

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IC-10
Technology: Thermally Processed Instant Laing

Description: Canned instant laing comes as a complete Bicolano-style dish made from taro (gabi) stalks and leaves slowly cooked in coconut milk and seasoned with ginger, shrimp paste and local chilli.

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Food Products and Processing

IC-11

Technology: Ready-to-Drink Mango Juice with Nata

Description: Ready-to-Drink Mango Juice with Nata comes in green mango and ripe mango variants. It is made from a mixture of natural mango fruit juice, nata de coco, sugar, Vitamin A and Vitamin C. One 200 ml serving provides 100% vitamin C, 33% vitamin A and 5% energy daily requirements under the Recommended Nutrient Intake.

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Food Products and Processing

IC-12
Technology: Tubig Talino and Water Plus + 1_2

Description: Tubig Talino is an iodine-rich drinking water that can help prevent iodine deficiency disorders. A 5 ml sachet or a 15 ml bottle of Water Plus + 1_2 can make 20 liters of iodine-rich drinking water.

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IC-13
Technology: Biotech Enzyme

Description: Cellulose and alpha-amylase enzymes developed by UP BIOTECH have important applications in food, feeds and cosmetic products industries. These industries can benefit from savings in import taxes and transportation fees brought by localized production of enzymes.

Contact Details:
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Food Products and Processing

Technology: Mango Flakes

Description: Mango flakes are made from drum-dried mango puree. The product can be eaten on its own as a healthy snack or as an added ingredient to baked goods, desserts and cereals.

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Technology: Ready-to-Eat Arroz Caldo

Description: Shelf-stable chicken arroz caldo in retort pouches is a ready-to-eat food product ideal as an emergency food during disasters. Its lightweight and sturdy packaging can withstand air drops from 1,000 ft and being submerged in water.

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Food Products and Processing

Technology: Visayas State University Products

Description: With DOST support, Visayas State University has produced its own line of food innovation products including cassava grates, chips, cookies and taro wine.

Contact Details:
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Technology: DOST Tablea

Description: DOST improved the sensory properties of pure unsweetened molded cocoa nib or tablea through a refinement in the processing of tablea.

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Food Products and Processing

Technology: UHT/HTST Processing Line

Description: Located in Batangas State University, this facility caters to the ultra high temperature and high temperature short time pasteurization of cow's milk, coconut water and fruit juices such as tamarind juice.

Contact Details:

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Technology: Food Innovation Equipment

Description: DOST, together with state universities and colleges, developed food equipment that meet the needs of local food processors. These include the microwave vacuum dryer, automated hot water treatment equipment, and a complete line of equipment for cassava grates processing.

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Food Innovation Center

IC-14

Technology: Food Innovation Center Processing Equipment

Description: DOST's Food Innovation Centers promote and demonstrate the functionality of locally fabricated food processing equipment in partnership with state colleges and universities and local government units in the regions. FIC equipment include the Freeze Dryer, Spray Dryer, Vacuum Fryer and Modular Water Retort.

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Spray Dryer

Continuous Type Vacuum Fryer

Water Retort

Food Innovation Center

IC-15

Technology: Food Innovation Center Products

Description: DOST Food Innovation Centers feature an array of local food products, including spray-dried herbs, vacuum-fried vegetables and seafood and freeze-dried fruits. FICs serve as food research and development facilities to help MSMEs create value for their local produce and further improve our regional products and delicacies.

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Transportation and Technology Services

IC-16
Technology: Electron Beam Service

Description: PNRI's electron beam facility provides radiation processing services for research and industries. E-Beam is capable of modifying polymeric materials through polymerization, crosslinking, grafting and degradation.

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IC-17
Technology: CharM

Description: CharM or Charging in Minutes is a rapid charging system that aims to reduce charging time for utility grade electric vehicles from the typical 4 to 6 hours to just a matter of minutes. The system also incorporates intelligent vehicle monitoring during the charging process to prevent potential hazards.

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Transportation and Technology Services

IC-18

Technology: Automated Guideway Transit (AGT) Systems

Description: AGT is a locally designed and fabricated electric-powered rapid mass transit system which boasts of Filipino ingenuity. The environment-friendly AGT hopes to reduce traffic congestion, lessen greenhouse gas emission and further stimulate railway development and more economic opportunities in our urban centers.

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Transportation and Technology Services

IC-19

Technology: Hybrid Electric Road Train

Description: The hybrid electric road train, powered by diesel fuel and an electric-powered battery, is developed by Filipino engineers using locally available parts. The road train is seen as a cost-efficient solution to a broad range of urban transportation concerns, and as a contribution to local development of hybrid electric vehicles in the Philippines.

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ICT-Based Learning and Empowerment

IC-20
Technology: STARBOOKS

Description: Science and Technology Academic and Research-Based Openly-Operated Kiosk System (STARBOOKS) serves as information access portals to provide communities with digital access to various scientific information, resources and databases available at DOST.

Contact Details:
Dir. Richard P. Burgos
Science and Technology Information Institute
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IC-21
Technology: InteliSENSE

Description: InteliSENSE is a progress monitoring tool for children with special needs. It offers a web-based portal for parents, teachers and therapists so that results of all activities, therapies, protocols and their effects are accessible online and on demand.

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ICT-Based Learning and Empowerment

IC-22
Technology: LEAP Software

Description: Learning English Application for Pinoys (LEAP) is a standalone, computer-based language training program developed to help Filipinos improve their English skills. The software can help meet the demand for English language proficiency in the growing outsourcing industry in the Philippines.

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IC-23
Technology: VISSER

Description: Versatile Instrumentation System for Science Education and Research (VISSER) is a set of cost-effective and portable handheld devices, experiment set-ups and manuals that can be used to improve students' learning and understanding in the fields of chemistry, physics, biology, environmental science and engineering.

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