

# 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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Water Retort



Continuous Type Vacuum Fryer



Spray Dryer



## 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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