

Food Products and Processing

IC-1

Technology: Chevron Products

Description: Chevron 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.

Contact Details:

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Dr. Maria Patricia V. Azanza
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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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IC-12

Technology: Tubig Talino and Water Plus + 1₂

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 + 1₂ 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.

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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.

Contact Details:

Dr. Maria Patricia V. Azanza
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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.

Contact Details:

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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.

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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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