

PROJECT BENEFICIARY

Charles & Charlie Food Products
Mr. Herminigildo E. Acuesta

PROJECT SITE

Brgy. Kimos, Siay, Zamboanga Sibugay

COST OF TECHNOLOGY INTERVENTIONS

DOST SET-UP ₱ 639,700.00

PROJECT DURATION

2016-2017

Refund Period

March 2017 – February 2020 + Tech. Transfer Fee

NATURE OF PROJECT/ INDUSTRY SECTOR

Food Processing

PROJECT DESCRIPTION

Charles & Charlie Food Products is a DTI registered and single proprietorship type of business established in 2005. The enterprise has steadily grown through the years and was able to corner a sizeable market for calamansi products in the Cities of Zamboanga City, Cebu City, Cagayan City and Dipolog City; and the Province of Zamboanga del Sur and Zamboanga Sibugay. The firm has been into production and selling of ready-to-drink and concentrated calamansi juice, using the traditional or manual production operation and processes. With this, the owner intends to expand the business by mechanizing the operations and processes through upgrading the equipment, enabled to full scale the operation and supply of the growing number of customers in the market. Furthermore, the project is expected to create employment opportunities for the people in the community.

TECHNOLOGY INTERVENTIONS

- ✚ System improvement - upgrade business operation thru acquisition and utilization of calamansi processing facility.
- ✚ Process improvement - improvement of overall production operations which include production process and technical consultancy on proper plant lay-outing
- ✚ Manpower development - productivity improvement of workers through provision of trainings GMP, BSH and the operation and maintenance of the new equipment.

Upgrading the Calamansi Juice Production from Manual to Mechanized of Charles & Charlie Food Products

**PROJECT STATUS/OUTPUT/IMPACT**

- ✚ Established and completed the construction of new production building for the operation and house of the equipment as part of the beneficiary's counterpart to the project;
- ✚ Mechanized the juice extraction process resulted to reduction of processing time from 4 hours to 1 hour with 200kgs capacity extracted per hour;
- ✚ Attained product consistency thru mechanization of the process;
- ✚ Provide the appropriate and customized packaging materials that is suitable for juice preservation and more attractive to the customers;
- ✚ Increased volume of production by 48%, from 86,000 bottles of ready-to-drink juice to 128,000 bottles); and
- ✚ Created an additional of 5 employments, a total of 14 job opportunities for the people in the community.

LIST OF EQUIPMENTS PROVIDED

Qty	Equipment/Packaging	Specification
1 unit	Calamansi Extractor	200kgs capacity; stainless steel separator
85,000 pcs	Pet bottles	350ml content
10,000 pcs	Pet bottles	500ml content
17,000 pcs	Pet bottles	1000ml content

Volume and Value of Production Including Sales Generated

As of 2019 2nd Semester

Name of Product	Volume of Production	Quarter	Gross Sales
Calamansi Juice - Ready to drink - Concentrated	RTD: 64,000 bottles of 350ml Concentrated: 3,500 bottles of 1000ml	3 rd Quarter	PhP1,200,000
	RTD: 64,000 bottles of 350ml Concentrated: 3,500 bottles of 1000ml	4 th Quarter	PhP1,200,000

For the period 01-31 March 2020

Name of Product	Volume of Production	Month Covered	Gross Sales
Calamansi Juice - Ready to drink - Concentrated	RTD: 36,000 bottles of 350ml Concentrated: 2,200 bottles of 1000ml	March 2020	PhP870,000

Percentage Increase (Monthly Basis)

Name of Product	Before EQC (2019 2 ^{ns} Sem Monthly Ave.)	During EQC (March 2020)	Total Increase	Percentage Increase
Calamansi Juice - Ready to drink	21,333 bottles of 350ml	36,000 bottles of 350ml	14,667 bottles of 350ml	<u>69%</u>
Calamansi Juice - Concentrated	1,166 bottles of 1000ml	2,200 bottles of 1000ml	1,034 bottles of 1000ml	<u>89%</u>
Gross Sales	PhP400,000	PhP870,000	PhP470,000	<u>118%</u>

Market outlet during EQC: Bulk delivery in Pagadian and Cebu City and walk in customers with in Zamboanga Sibugay.

Prepared by:

Noted by:

JEYZEL P. APARRI
PDO II

JENNIFER A. PIDOR
Provincial S&T Director