

DOST-ITDI Technologies for Extension

No.	Technology	Description	Technology Generator	IP Protection	TTBDO / Contact Details
1	Accelerated Vinegar Production using ITDI Acetator Kit	Processing of vinegar from fruits and apply suitable processing techniques.	Charito Villaluz Rolando Hermida Food Processing Division (02) 837 2071 to 82 loc. 2186 fpditdi@gmail.com	No information provided yet	Nelia Elisa C. Florendo Technological Services Division (02) 837 2071 to 82 loc. 2265/2228 tsd@itdi.gov.ph, nel58ph@yahoo.com
2	Bath Soap Making	Basic knowledge and skills in formulation of bath soap for livelihood.	Lilibeth Hermosura Ramon Esperansa Chemicals and Energy Division (02) 837 2071 to 82 loc. 2226 ced@itdi.gov.ph	No information provided yet	
3	Calamansi Juice Concentrate	Processing of calamansi into value-added product with principles of food preservation and apply suitable processing techniques.	Maria Elsa Falco Food Processing Division (02) 837 2071 to 82 loc. 2186 mariaelsafalco@gmail.com	No information provided yet	
4	Candle Making	Basic knowledge and skills in candle making for livelihood.	Napoleon Ladines Leonilo Dean Technological Services Division (02) 837 2071 to 82 loc. 2265 tsd@itdi.gov.ph	No information provided yet	
5	Formulation of Liquid Dishwashing Soap	Basic knowledge and skills in formulation of dishwashing soap for livelihood.	Evelyn Manongsong Rikkamae Zinca Marie Walde Chemicals and Energy Division (02) 837 2071 to 82 loc. 2226 ced@itdi.gov.ph	No information provided yet	
6	Ham Making	Production of value-added meat products from low quality meat cuts and assembly of meat pieces into a cohesive product which aims to simulate or retain the texture of high quality muscle meat.	Michelle Evaristo Rolando Hermida Food Processing Division (02) 837 2071 to 82 loc. 2186 michelleevaristo@gmail.com	No information provided yet	

7	Perfume Meaning	Basic knowledge and skills in formulation of perfume for livelihood.	Dr. Rosalinda C. Torres Carmelita Manalo Standards and Testing Division (02) 837 2071 to 82 loc. 2198 lindactorres@yahoo.com	No information provided yet	
8	Preparation of Meatless Burger, Spring Rolls, and Pickled Papaya	Utilization of coconut sap into meat-like commodity for production of burger patty and spring rolls; home scale production of pickled papaya for livelihood.	Maria Elsa Falco Food Processing Division (02) 837 2071 to 82 loc. 2186 mariaelsafalco@gmail.com	No information provided yet	
9	Slimming Cream and Whitening Lotion	Basic knowledge and skills in formulation of slimming cream and whitening lotion.	Dr. Rosalinda C. Torres Carmelita Manalo Standards and Testing Division (02) 837 2071 to 82 loc. 2198 lindactorres@yahoo.com	No information provided yet	
10	Smoked Fish Processing	Basic knowledge and skills in smoked fish processing including the principles of cGMP, application of quality control measures, and product improvements.	Charito Villaluz Rolando Hermida Food Processing Division (02) 837 2071 to 82 loc. 2186 fpditdi@gmail.com	No information provided yet	
11	Soap Making	Basic knowledge and skills in formulation of soap for livelihood.	Lilibeth Hermosura Ramon Esperansa Chemicals and Energy Division (02) 837 2071 to 82 loc. 2226 ced@itdi.gov.ph	No information provided yet	

DOST-FNRI Technologies for Extension

No.	Technology	Description	Technology Generator	IP Protection	TTBDO / Contact Details
1	Rice-Mongo Blend	Instant Rice-Mongo Blend is complementary food rich in protein and energy. The blend is processed by extrusion cooking method. The product is ready-to-eat by adding previously boiled water to the desired consistency. Sugar or mashed fruits, or boiled vegetables may be added for flavor and to increase nutritional value. Rice-Mongo baby food contains 120 kcal and 4g protein per 30 grams, enough to meet 17% of the recommended energy and 29% of recommended protein intake for 6 months to less than 12 month old children.	Wenefrida N. Lainez Alfree B. Capule Maribeth B. Encarnacion Jonahver Tarlit Ailyn Sombas Milfred Paca-anas	No information provided yet	Business Development Unit DOST-FNRI 837-8113/14 loc. 322 bdutechnologytransfer@gmail.com
2	Rice-Mongo Crunchies	Rice-Mongo crunchies are nutritious deep-fried snack made from a blend of rice flour and mongo flour. The product is crisp and has an appealing cereal taste. Rice-Mongo crunchies contain 580cal and 8g protein per 100g. Two packs (30g per pack) of Rice-Mongo crunchies will provide 31.8% of RENI or energy and 14.3% for protein intake of 1 to 3 year-old children.	Wenefrida N. Lainez Alfree B. Capule Maribeth B. Encarnacion Jonahver Tarlit Ailyn Sombas Milfred Paca-anas	No information provided yet	
3	Rice-Mongo Curls	Rice-Mongo curls are nutritious extruded snack made from a blend of rice flour and mongo flour. The product is crisp and has an appealing cereal taste. Rice-Mongo curls contain 130 kcal and 4g protein per 30g enough to meet 12.1% of recommended energy and 14.3% of recommended protein intake of 1-3 year-old children. Recommended serving per day is 1-2 packs.	Wenefrida N. Lainez Alfree B. Capule Maribeth B. Encarnacion Jonahver Tarlit Ailyn Sombas Milfred Paca-anas	No information provided yet	
4	Rice-Mongo-Sesame Blend	A ready-to-cook baby food blend of rice, mungbean, and sesame is an ideal complementary food. This can be prepared by adding the blend to boiling water, then cooked to desired consistency. It contains 130 kcal (energy) and 4 grams (g) protein per 30g serving portions. Sugar may be added to taste if desired. This can be served to six months old and young children as a complement to breast milk. This complementary food comes in packs of 30g and is good for one (1) serving. This product can also be used as base-material for other complementary food preparation for older children.	Wenefrida N. Lainez Alfree B. Capule Maribeth B. Encarnacion Jonahver Tarlit Ailyn Sombas Milfred Paca-anas	No information provided yet	
5	Rice-Mongo Blend	Instant Rice-Mongo Blend is complementary food rich in protein and energy. The blend is processed by extrusion cooking method. The product is ready-to-eat by adding previously boiled water to the desired consistency. Sugar or mashed fruits, or boiled vegetables may be added for flavor and to increase nutritional value. Rice-Mongo baby food contains 120 kcal and 4g protein per 30 grams, enough to meet 17% of the recommended energy and 29% of recommended protein intake for 6 months to less than 12 month old children.	Wenefrida N. Lainez Alfree B. Capule Maribeth B. Encarnacion Jonahver Tarlit Ailyn Sombas Milfred Paca-anas	No information provided yet	

6	Rice-Mongo Crunchies	Rice-Mongo crunchies are nutritious deep-fried snack made from a blend of rice flour and mongo flour. The product is crisp and has an appealing cereal taste. Rice-Mongo crunchies contain 580cal and 8g protein per 100g. Two packs (30g per pack) of Rice-Mongo crunchies will provide 31.8% of RENI or energy and 14.3% for protein intake of 1 to 3 year-old children.	Wenefrida N. Lainez Alfree B. Capule Maribeth B. Encarnacion Jonahver Tarlit Ailyn Sombas Milfred Paca-anas	No information provided yet	
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DOST-ASTI Technologies for Extension

No.	Technology	Description	Technology Generator	IP Protection	TTBDO / Contact Details
1	Computing and Archiving Research Environment (CoARE)	CoARE is a High-Performance Computing and Cloud facility that allows free access of its services to students, researchers, and data analysts. With an overall computational power of 3,456 logical cores (CPU) and 20,352 cuda cores (GPU), storage capacity of 2.7 petabytes (2,698 terabytes), and network speed of 10 gigabytes in its multiple site locations, the CoARE facility provides a platform for easy storage, analysis and sharing of environmental and geospatial data. It essentially targets multiple collaborative projects with DOST-ASTI-initiated projects and other agencies that have high requirements for data storage and high-performance computing.	No information provided yet	No information provided yet	Jelina Tanya Tetangco Project Manager/ Sr. SRS of CoARE Landline no.: (02) 249-8500 loc 1303
2	The Philippine Earth Data Resource and Observation (PEDRO)	The Philippine Earth Data Resource and Observation (PEDRO) Center established a satellite Ground Receiving Station (GRS) facility in DOST-ASTI with direct access to a broad range of optical (high-resolution, multispectral) and radar (cloud-penetrating, day-night-imaging) satellite data. The facility receives and provides space-borne imagery to various government agencies, local government units and state universities and colleges for use in various operational and research activities in the areas of emergency response management, agricultural monitoring, forest and environmental surveillance, urban-change detection, and other similar activities.	No information provided yet	No information provided yet	Rocell Nino Vicente Project Manager/ SRS I Landline no.: (02) 249-8500 loc 1408

DOST-PTRI Technologies for Extension

No.	Technology	Description	Technology Generator	IP Protection	TTBDO / Contact Details
1	Silk Degumming	No information provided yet	No information provided yet	No information provided yet	Evangeline Flor P. Manalang Angelito T. Uldo Office of the Director – TIPS 8837 1338 / 8837 2071 loc. 2361 epmanalang@gmail.com angelu03@gmail.com

DOST-PCHRD Technologies for Extension

No.	Technology	Description	Technology Generator	IP Protection	TTBDO / Contact Details
1	Forensic DNA Analysis Procedure for Human Remains Identification	Describes methodologies in extracting DNA from human bone remains for forensics purposes	Ms. Gayvelle Calacal UP Diliman	No information provided yet	No information provided yet
2	Forensic DNA Analysis Procedure for Patrilineal Testing	Assessed new human Y-STR markers with implications on forensics	Dr. Maria Corazon A. De Ungria UP Diliman	No information provided yet	No information provided yet