

DOST-FNRI Technology Offerings

6th National Conference of Nutrition Action Officers (NAOs)

October 8, 2020

Presented by:

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Officer-In-Charge, Office of the Director, DOST-FNRI

PRESENTATION TRACK

- ❖ The DOST – FNRI
- ❖ Processes in Food Product Formulation and Development
- ❖ Description/ Characterization of the Food Products
- ❖ Cost of Technology
- ❖ Marketability



LOCATION

DOST Compound,
General Santos Avenue,
Bicutan, Taguig City



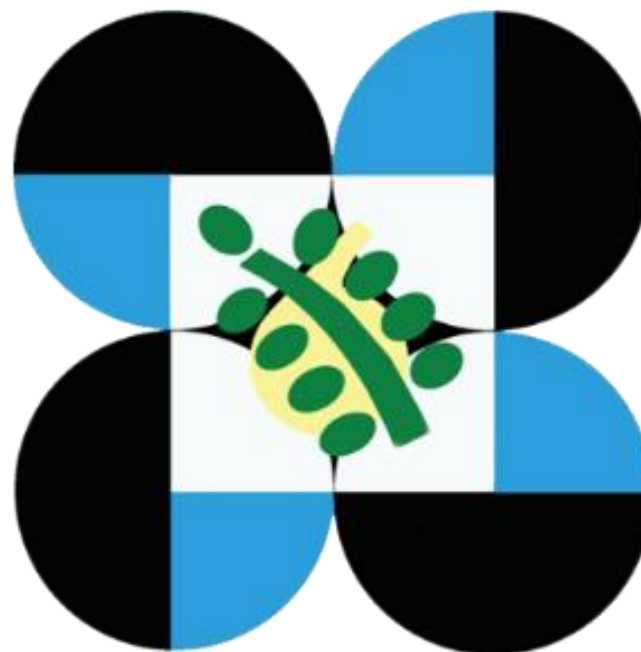


DOST-FNRI MANDATES

Undertake researches that define the citizenry's nutritional status, with reference particularly to the malnutrition problem, its causes and effects

Develop and recommend policy options, strategies, programs and projects for implementation by appropriate agencies

Diffuse knowledge and technologies in food and nutrition and provide S&T services to relevant stakeholders (as per E.O. 366, November 13, 2009)



DOST-FNRI Technology Offerings

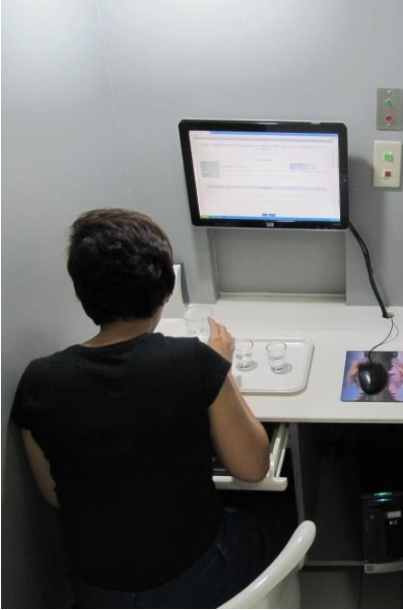
DOST-FNRI developed products go through different processes led by the **Food Research and Development Group**

- ❖ Optimization - determining the best formulation and subjecting these to extreme conditions
- ❖ Standardization - process of determining difference between batches and standardized the formula
- ❖ Safety -about handling, storing, and processing foods in such a way that it does not pose a hazardous threat
- ❖ Quality - characteristics of food that is acceptable to consumers.
- ❖ Sensory acceptability - food products are subjected to sensory evaluation

Food Analytical Service Laboratory



Sensory Evaluation Laboratory





- ❖ Efficacy trials
- ❖ Effectiveness trials
- ❖ Social marketing
- ❖ Other evaluation studies



TRANSFERABLE AND COMMERCIALIZABLE FOOD TECHNOLOGIES



Nutritious Food Products Relevant for Feeding Program

RICE-MONGO PRODUCTS

❖ COMPLEMENTARY FOODS

- Rice-Mongo Blend
- Rice-Mongo-Sesame Blend
- Rice-Mongo Crunchies
- Rice-Mongo Curls
- Ready-to-Eat Complementary
- Food (Paste) for Infants and Young Children (Momsie)
- Micronutrient Growth Mix (MGM)



Nutritious Food Products Relevant for Feeding Program

FORTIFIED FOODS

- ❖ Iron Rice Premix
- ❖ Iron Fortified Rice
- ❖ Iodine-Rich Drinking Water

ENHANCED NUTRIBUN

ABOUT THE TECHNOLOGY

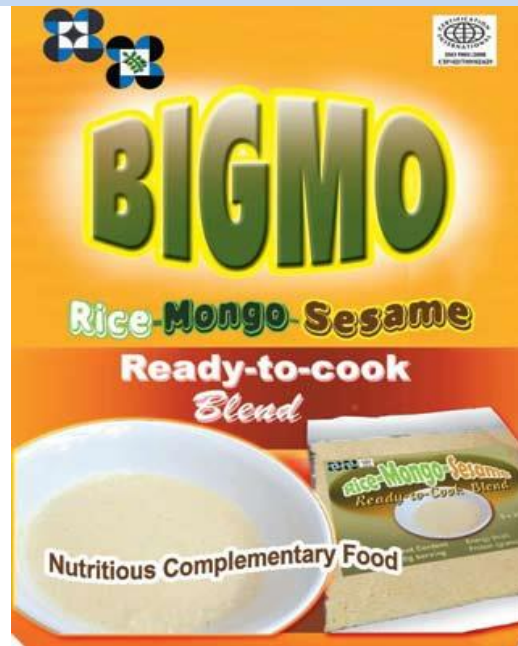
Rice-Mongo Products



6-35 Months Old



Rice-Mongo
Instant Blend



Rice-Mongo-
Sesame Blend

12-35 Months Old



Rice-Mongo
Curls



Rice-Mongo
Crunchies

ABOUT THE TECHNOLOGY



❖ Rich in protein and energy

- ✓ 120 kcal (energy)
- ✓ 4 g protein per 30

✓ Adequate to provide 16.7 % of recommended energy and 28.6 % of recommended protein of 6 months to <10 months old children

❖ Prepared by adding boiled water

❖ Shelf-life is one year

Rice-Mongo Instant Blend



TECHNOLOGY COST

Rice-Mongo Instant Blend

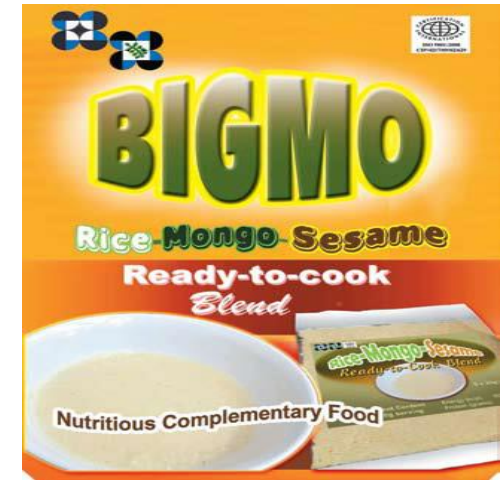


Equipment Cost:	P445,250K
	(Small Scale)
Proposed Selling Price	P4.46/20 g pack
Equipment Cost:	P1M
	(Medium Scale)
Proposed Selling Price	P4.56/30 g pack
Equipment Cost:	P5.2M
	(Large Scale)
Proposed Selling Price	P4.63/30 g pack
Technology Licensing Fee:	N/A (Public Good Technology)



ABOUT THE TECHNOLOGY

Rice-Mongo Sesame RTD Blend



❖ Ready-to-cook blend

- ✓ contains 130 kcal (energy) and 4 grams protein per 30 grams serving portion
- ✓ Adequate to provide 18 % of recommended energy and 28.6 % of recommended protein intake of 6 months to <10 months old children

❖ Shelf-life is one year

ABOUT THE TECHNOLOGY

Rice-Mongo Curls



- ❖ Crisp, expanded, ready-to-eat, snacks food made from a blend of rice flour and mongo flour
- ✓ *contains 130 kcal (energy) and 4 grams protein per 30 grams serving portion*
- ✓ *Adequate to provide 18 % of recommended energy and 28.6 % of recommended protein intake of 1-3 year old children*
- Shelf-life is 6 months

ABOUT THE TECHNOLOGY

Rice-Mongo Crunchies



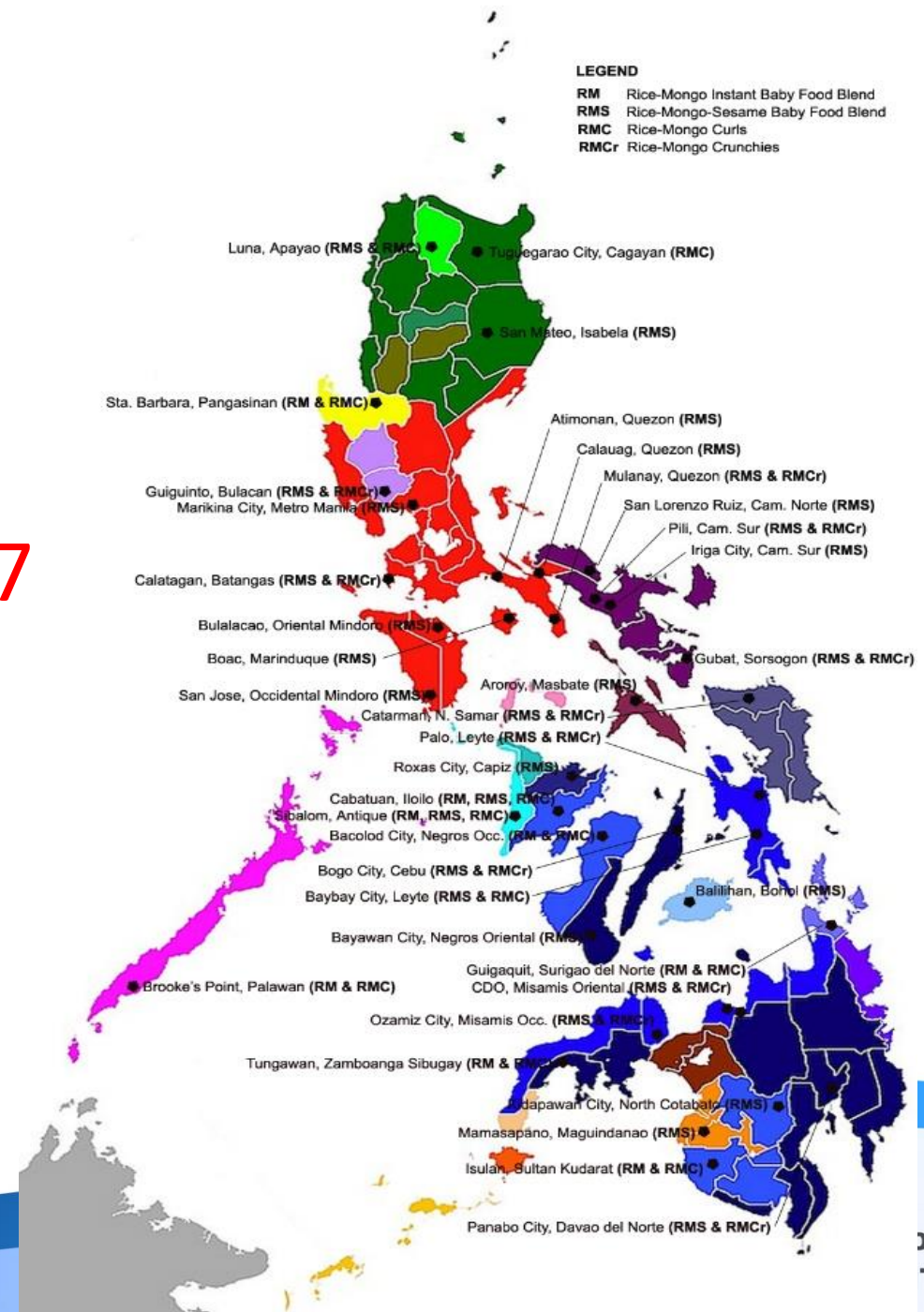
- ❖ Nutritious deep-fried snack
 - ✓ Contains 580kcal and 8g protein per 100g
 - ✓ Two packs (30g per pack) of Rice-Mongo crunchies will provide 31.8% of RENI for energy
 - ✓ 14.3% for protein of 1 to 3 year-old children
 - ✓ Shelf life is 4 months



DOST-FNRI's program on the Nationwide Technology Transfer and Commercialization of Food Technologies



We are in 33
Provinces in 17
regions



ABOUT THE TECHNOLOGY

Momsie



- ✓ Ready-to-eat complementary food
- ✓ High protein food made from locally-available raw materials
- ✓ Fortified with minerals & vitamins such as folate, iron, calcium, zinc, vitamin A and Vitamin C
- ✓ Target Group: children ages 6 months up to 3 years old

ABOUT THE TECHNOLOGY

Micronutrient Growth Mix (MGM)



❖ Packed in small sachets (2g) containing blends of 6 micronutrients in powder form:

- ✓ Vitamin A
- ✓ Zinc
- ✓ Vitamin B8
- ✓ Iron
- ✓ Iodine
- ✓ Calcium

ABOUT THE TECHNOLOGY

Micronutrient Growth Mix (MGM) 6



- Can be easily added to a wide-range of complementary foods and other home recipes to address vitamins and minerals deficiencies



COMPETITIVE ADVANTAGE

Micronutrient Growth Mix (MGM)



- Convenient
- Micronutrient-dense
- Low Cost
- Acceptable Sensory Properties
- Long Shelf-life





Ang Pagbabalik ng
NUTRIBUN



Department of Science and Technology
FOOD AND NUTRITION RESEARCH INSTITUTE

www.fnri.dost.gov.ph
8 837-2071 to 82 loc. 200

[/DOST.FNRI](https://www.facebook.com/DOST.FNRI)
[@DOST_FNRI](https://twitter.com/DOST_FNRI)

The Nutribun...

- ❖ a ready-to-eat bread in the '70s
- ❖ distributed to public elementary school children to combat child malnutrition
- ❖ 30 million Nutribuns were given to 200,000 children from grade 1 to six during the school year of 1970 to 1971
- ❖ each bun had 500 kcalories and 17 grams protein



The Enhanced Nutribun...

- ❖ A ready-to-eat bread Launched in July 2020
- ❖ With natural color and flavor, softer in texture and containing vitamin A and other micronutrients
- ❖ Each bun has 500 kcalories and 17 g protein
- ❖ Has zero trans-fat and no cholesterol



Nutrition Facts
Serving Size: 160 grams/piece



Amount Per Serving		% RENI*
Calories (kcal)	500	32
Calories from Fat (kcal)	80	
Total Fat (g)	9	
Saturated Fat (g)	4	
Trans Fat (g)	0	
Cholesterol (mg)	0	
Sodium (mg)	440	
Total Carbohydrates (g)	88	
Dietary Fiber	7	
Sugar		

Nutrition Facts

Serving Size: 160 grams/piece : 1



Amount Per Serving		% RENI*
Total protein (g)	18	59
Calcium (mg)	264	40
Iron (mg)	6	60
Potassium (mg)	461	30
Iodine (mcg)		
Zinc (mg)	2	30
Vitamin A (mcg)	223	60

based on Adequate Intakes 2015 PDRI (6 to 9 Y.O. Males)

IRON RICE PREMIX & IRON FORTIFIED RICE



IRON RICE PREMIX



ABOUT THE TECHNOLOGY

Iron Rice Premix



- ❖ A grain like structure or kernel made from a blend of rice flour and iron
- ❖ Produced by hot extrusion technology
- ❖ Added to ordinary rice to increase its iron content
- ❖ Contains a minimum of 400mg iron/100g premix



IRON FORTIFIED RICE



ABOUT THE TECHNOLOGY

Iron Fortified Rice



- ❖ An enriched rice made by blending Iron Rice Premix (IRP) with ordinary rice using an efficient blending machine
- ❖ Can be washed and cooked like ordinary rice
- ❖ A day's intake of 4-6 cups of cooked IFR will meet more than 50% iron requirement of the body



ABOUT THE TECHNOLOGY

Iron Fortified Premix

- ❖ No discoloration
- ❖ Good iron retention after washing
- ❖ Effective



- ❖ Efficacious
- ❖ Acceptable sensory attributes

MARKET POTENTIAL

Iron Fortified Rice



Philippine Rice Consumption for Social Safety Net Program for Supplementary Feeding (Maglalang, 2016)

Program	DSWD Budget for Rice	DepEd Budget for Rice
Total Budget of Government	P 739,217,880	P696,093,000
	\$15,546,608	\$14,609,990
Target Number	2,053,383	1,160,155
Total Budget for SSNP	1,435,310,880	
Kg, Rice Required	23,100,558.75	21,752,906.25
Est. Contribution used by SSNP	5%	

4 P's Pantawid Pamilyang Pilipino Program ACT of 2000

Proposed Benefit for 4P's	25Kg fortified rice each 4P's Family
Target Number	4,000,000
Total Amount, Kg	100,000,000

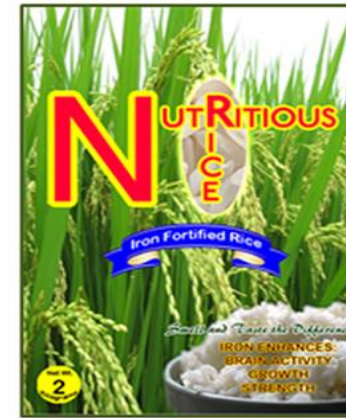
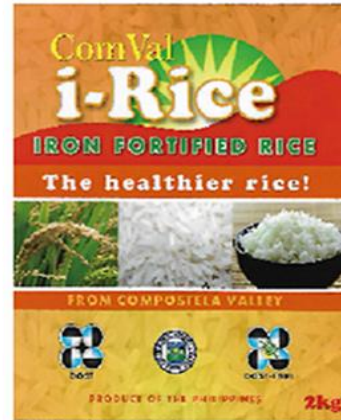
MARKET POTENTIAL

INDUSTRY PARTNERS



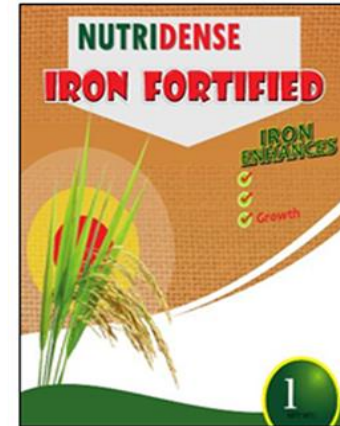
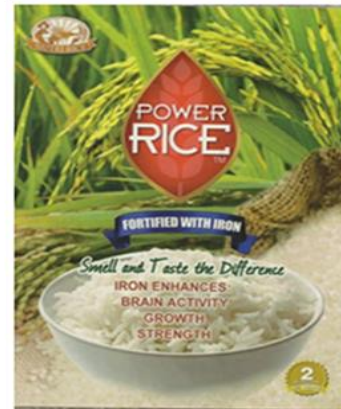
Iron Fortified Rice

Loronix
Rice Mill
Saavedra Rice Mill
Bagayas Rice Mill
Davao Region



CLG Health
Food Products
Inc.
Gensan City

J.D. Aguilar
Rice Mill
San Leonardo,
Nueva Ecija



Nutridense
Food Mfg. Corp
Sta. Barbara,
Pangasinan

ABOUT THE TECHNOLOGY

Iodine-Rich Drinking Water

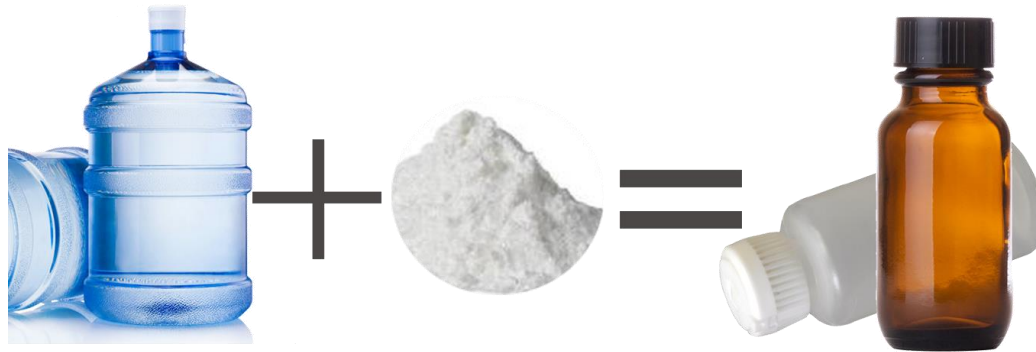


**TUBiG
TALiNO**™

- ❖ A refreshing iodine-rich drinking water made from a blend of distilled/purified/ordinary potable water and water plus
- ❖ No adverse taste, just like ordinary water
- ❖ Stable shelf-life (6 months & 2 weeks)
- ❖ Improves cognition – mental ability

ABOUT THE TECHNOLOGY

Iodine-Rich Drinking Water

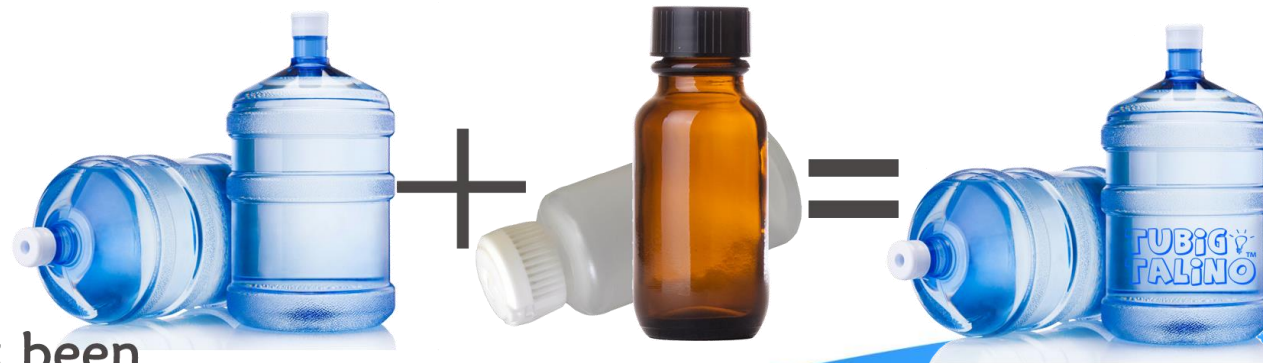


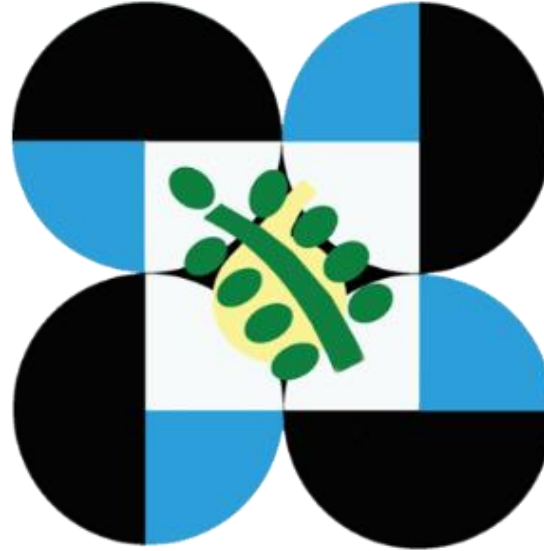
IODINE PREMIX

a product formed by
combining the food vehicle
with a high concentration of
fortificant

TUBIG TALINO™

a product to which a
fortificant or nutrient in
the form of premix has been
added at a certain ratio





DOST-FNRI Technology Offerings

Other Nutritious Food Products

Other Nutritious Food Products

❖ STABILIZED BROWN RICE

❖ FOOD FOR DISASTER/CALAMITY

- Brown Rice Bar

ETHNIC FOODS

- Putsero Vegetable Mixed
- Thermally-Processed Instant Laing

SQUASH SUPPLEMENTED PRODUCTS

- Pancit Canton with Squash
- Bakery Products with Squash



Other Nutritious Food Products

❖ NEW TECHNOLOGIES

- Extruded, Frozen, Ready-to-Fry Sweet Potato Fries
 - Rice-Mongo Curls and Baby Food Blend with Carrots
 - Micronutrient Growth Mix (MGM) 9&15
 - Sweet Sorghum Flour
 - Multi-nutrient Extruded Rice Kernels (MNERK)



STABILIZED BROWN RICE



ABOUT THE TECHNOLOGY

Stabilized Brown Rice



- ❖ Extended shelf-life of 4-9 months
- ❖ Retained fiber content, B-vitamins and minerals which help address lifestyle-related diseases and mineral deficiencies
- ❖ Improved texture
- ❖ Shorter cooking time

MARKET POTENTIAL

Stabilized Brown Rice



Primary customers (licensees)

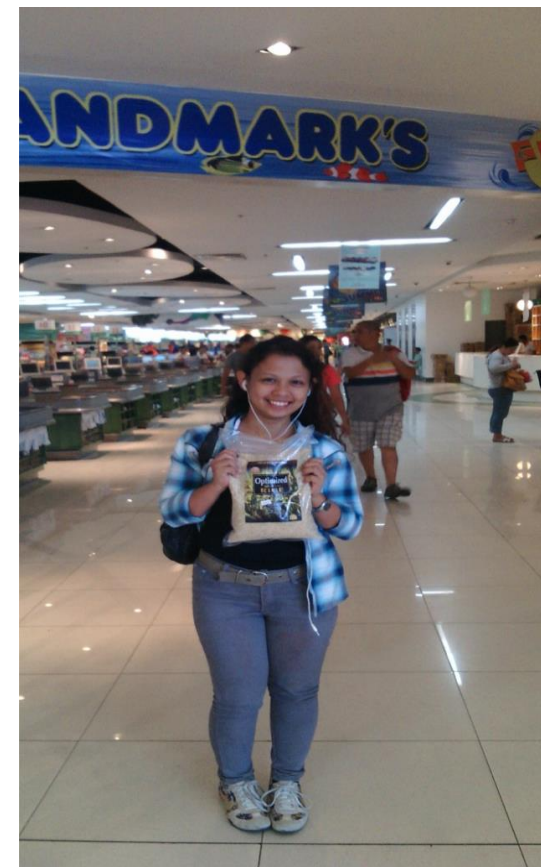
- ❖ Large rice millers/traders (N. Ecija, Isabela, Pangasinan, Tuguegarao, Tacloban, Mindoro)
- ❖ Rice entrepreneurs/cooperatives in the Regions

Secondary customers (end-users)

- ❖ Health conscious individuals/weight watchers
- ❖ Regular brown rice eaters
- ❖ Diabetics or pre-diabetics

MARKET POTENTIAL

Stabilized Brown Rice



ABOUT THE TECHNOLOGY



Brown Rice Nutty Fruity Bar

Energy

Vitamins

Dietary
fiber

Minerals



ABOUT THE TECHNOLOGY

Brown Rice Nutty Fruity Bar



Vitamins

180 μ
niacin

B₃

120 μ
tocopherol

E

70 μ
thiamine

B₁

70 μ
riboflavin

B₂



Fat
3.55 g

Protein
2.63 g

Energy
109 kcal

Minerals

K

61.0 mg
phosphorus

Mg

23.63 mg
magnesium

Ca

5.75 mg
calcium

Se

0.53 mg
selenium

ABOUT THE TECHNOLOGY

Brown Rice Nutty Fruity Bar



Extruded Brown Rice Puffs

Seeds



Honey



Nuts



Selected Dried Fruit



Dried Mango



MARKET POTENTIAL

Brown Rice Nutty Fruity Bar



RETAIL Health conscious, weight watchers, students, etc.

COMMERCIAL Supermarket, health stores, coffeshop

INSTITUTION UGU, feeding program, military ration, emergency-response organization

ABOUT THE TECHNOLOGY



Putchero Vegetable Mix

- ❖ Canned ready-to-eat combination of potato, cabbage, saba, baguio beans and spices
- ❖ Consumption of vegetables helps increase intake of vitamins, minerals, and fiber



ABOUT THE TECHNOLOGY



Thermally Processed Instant Laing

- ❖ Canned, ready to eat combination of taro (gabi) stalks, coconut milk and spices.
- ❖ Consumption of vegetables helps increase intake of vitamins, minerals, and fiber



MARKET POTENTIAL

Pochero and Laing



DEPARTMENT OF SOCIAL WELFARE AND DEVELOPMENT
Disaster Response Assistance and Management Bureau
(DReAMB)

MEMORANDUM FOR THE
SECRETARY

File/Ref. No.

My docs/BRADDY/enhancement of family food
packs

Date :

31 July 2015

FOR

HON. CORAZON JULIANO-SOLIMAN
Secretary

FROM

THE DIRECTOR IV

SUBJECT

ENHANCEMENT OF FAMILY FOOD PACKS

This is to respectfully request the approval of the Honorable Secretary for the enhancement of family food packs based on the Recommended Nutrient Intake (RENI, 2015 publication) to a family of five (5) members. The following are the recommended food items submitted by the Food and Nutrition Research Institute (FNRI- DOST) which was concurred by the technical working group composed of the DSWD, FNRI, DOST, National Nutrition Council (NNC) and the World Food Programme (WFP):

Family food pack contents for two (2) days with Key Nutrient Contribution and Cost.

FOOD ITEM	UNIT	ENERGY (Kcal)/ day	NUTRIENTS/day			COST (PhP)	
			PROTEIN (g)	IRON (mg)	VIT. A (ug)	Unit cost	Item cost
Rice, Iron Fortified	6 kgs	10,500	210	60	0	31.00	186.00
Corned Beef, Canned (150g)	2 can	306	22.4	1.4	7.5	19.70	39.40
Sardines, Canned (155g)	4 cans	394	31.6	0	167.4	13.00	52.00
Laing, Canned (155g)	2 cans	524	15.3	45	0	30.00	60.00
Pinakbet, Canned (225 g)	2 cans	200	12	0	420	30.00	60.00
Multi-nutrient growth mix (2 g.)	20 pcs.	50	0	20	2270	2.00	40.00
Instant Coffee	6 sachets	294	0.9	0	0	5.00	30.00
Total		12,268	292.2	126.40	2,864.9		467.40

Also attached is a copy of FNRI report on the Improvement of the Nutritional Quality of the DSWD Family Food Pack for your reference.

Science and Technology
RESEARCH INSTITUTE



MARKET POTENTIAL

Pochero and Laing



DISASTER RESPONSE ASSISTANCE AND MANAGEMENT BUREAU (DREAMB)
Disaster Response Operations Monitoring and Information Center

DSWD DROMIC Report #26 on Tropical Depression “URDUJA” (KAI-TAK) as of 04 January 2017, 8AM

Situation Overview

On 12 December 2017, the monitored Low Pressure Area east of Hinatuan, Surigao del Sur has developed into a Tropical Depression and was named “Urduja” (international name: Kai-tak). It exited Philippine Area of Responsibility (PAR) on 19 December 2017.

Source: NDRRMC

Status of Affected Families / Persons

435,999 families or **1,860,026 persons** are affected in **2,537 barangays** in **Regions V, VI, VII, VIII, MIMAROPA and CARAGA** (see Table 1; details in Annex A).



Science and Technology
SEARCH INSTITUTE



SQUASH SUPPLEMENTED PRODUCTS



Buns



Pandesal



Loaf



Canton

ABOUT THE TECHNOLOGY

Pancit Canton with Squash

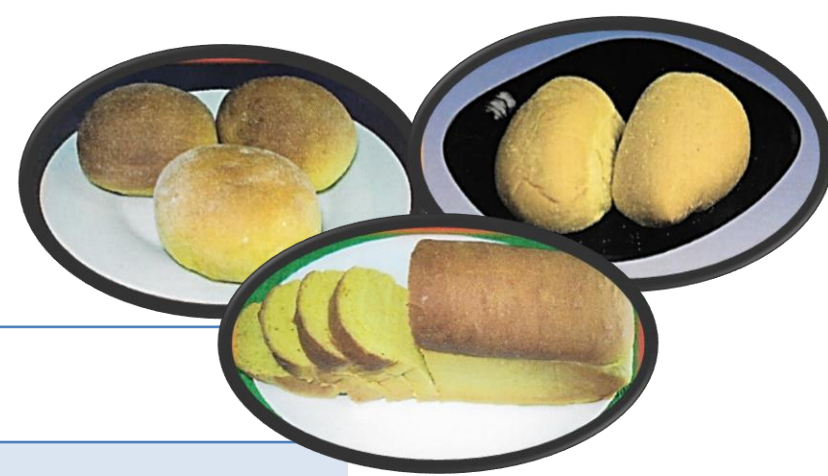


- ❖ **Nutritious noodles from a blend of flour**
- ❖ **and squash puree**
- ❖ **Rich source of Vitamin A**
- ❖ **Natural yellow color**
- ❖ **Improved nutrition**



TECHNOLOGY COST

Bakery Products with Squash



R & D Cost:

P500K

Equipment Cost:

P200K

Proposed Selling Price

P2/pc pandesal

Technology Licensing Fee:

N/A (Public Good Technology)

NEW TECHNOLOGIES

1



**Multi-Nutrient
Extruded Rice Kernels
(MNERK)**

2



**Rice-Mongo Curls and Baby
Food Blend with Carrots**

3



**Micronutrient Growth Mix
9 and 15 (MGM9 & MGM15)**

4



**Extruded Ready-to-Fry Sweet
Potato Fries**

5



Sweet Sorghum Flour

Multi-Nutrient Extruded Rice Kernels (MNERK)



- With extrusion technology, there is an opportunity to replace iron with multi-nutrient kernels in rice addressing not only anemia but also vitamins and mineral deficiencies in the Philippines:
 - Vitamin A
 - Iron
 - Zinc
 - Vitamin B1
 - Vitamin B2
 - Folic Acid
 - Iodine

Rice-mongo (RM) complementary/snack foods with carrots

SNACK CURLS



BABY FOOD BLEND



- The nutritional value of complementary foods are improved by adding carrots.
- Carrots are one of the best sources of Beta-Carotene, the precursor of Vitamin A.

MICRONUTRIENT GROWTH MIX (MGM) 9 & 15

- Packed in small sachets (2g) containing blends of micronutrients in powder form:



MGM 9

- Vitamin A
- Vitamin B1
- Vitamin B12
- Vitamin C
- Folic acid
- Iron
- Zinc
- Iodine
- Calcium

MGM 15

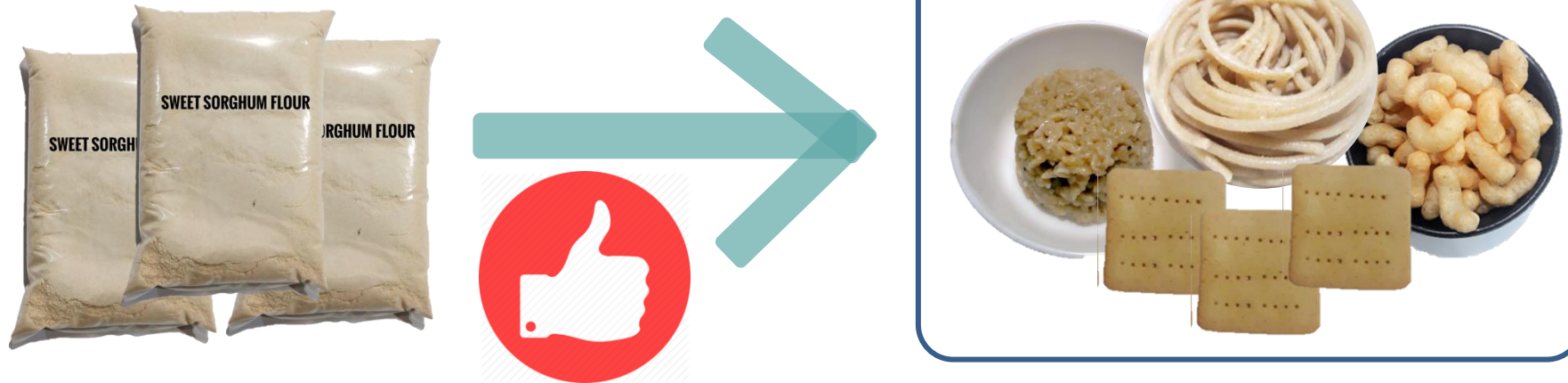
- | | |
|---------------|--------------|
| - Vitamin A | - Vitamin E |
| - Vitamin B1 | - Folic acid |
| - Vitamin B2 | - Iron |
| - Vitamin B3 | - Zinc |
| - Vitamin B6 | - Iodine |
| - Vitamin B12 | - Copper |
| - Vitamin C | - Selenium |
| - Vitamin D | |

READY-TO-FRY SWEET POTATO FRIES



- An extruded frozen ready-to-fry sweet potato fries cold extrusion technology, provide especially designed, and value added snack food considering the nutritional benefits from the sweet potato as compared to the common potato to make snacks like fries and chips.

SWEET SORGHUM FLOUR



- Gluten-free sweet sorghum flour is a suitable raw material for the development of rice-shaped kernel, pasta noodles, biscuits, and snack foods.
- It can benefit individuals who need a gluten-free diet. Following a gluten-free diet can help ease digestive problems for people with celiac disease and non-celiac gluten sensitivity.

AVERAGE Payback Period and ROI of DOST-FNRI Technologies

Average Payback Period	2 to 2.5 Years
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Average Return of Investment	30 – 35 %
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DOST FNRI Feasibility Study Assumptions

*Equity	40 %
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*Loan	60 %
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*All products will be sold at the end of the day	
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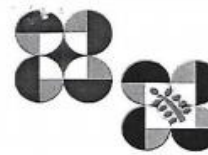
DOST-FNRI'S TECHNOLOGY TRANSFER POLICIES & PROCEDURES

**DOST-FNRI Administrative Order No. 002
series of 2013**

issued these guidelines.

***DOST-FNRI Administrative Order No.002
series of 2013:***

***FNRI TECHNOLOGY TRANSFER
POLICIES AND PROCEDURES***



"FIGHT MALNUTRITION WITH ACCURATE DATA, CORRECT INFORMATION, AND INNOVATIVE TECHNOLOGIES"

December 5, 2013

FNRI Administrative Order No. **002**
Series of 2013

Subject : **FNRI TECHNOLOGY TRANSFER POLICIES AND PROCEDURES**

In line with the enactment of Republic Act 10055 (Philippine Technology Transfer Act of 2009) and its Implementing Rules and Regulations (IRR) and to provide its clientele with an overview of its technology transfer policies and procedures, the Food and Nutrition Research Institute - Department of Science and Technology (FNRI-DOST) hereby issue these guidelines.

I. GUIDING POLICIES AND LEGAL BASIS

As mentioned under Article I, Section 2 of Republic Act 10055:

The State fully recognizes that science, technology and innovation are essential for national development and progress. It shall, therefore, give priority to research and development, invention, innovation and their utilization. It shall also encourage the widest and most systematic participation of all stakeholders in policy-making related to science and technology, and in the generation, transfer and utilization of intellectual property, especially for the benefit of the general public.¹

The State shall facilitate the transfer and promote the utilization of intellectual property for the national benefit and shall call upon all research and development institutes and/or institutions (RDIs) that perform government-funded research and development (R&D) to take on technology transfer as their strategic mission and to effectively translate results of government-funded R&D into useful products and services that will redound to the benefit of Filipinos, notwithstanding the income generated from intellectual property rights (IPRs) and technology transfer activities.²

The State acknowledges that the successful transfer of government-funded R&D results depend on the proper management of intellectual property, development of capacity by RDIs to become self-sustaining and competitive, and on enhancing interaction and cooperation with the private sector, particularly small and medium enterprises through collaborative and contract research based on equitable, fair access, and mutual benefit for all involved partners.³

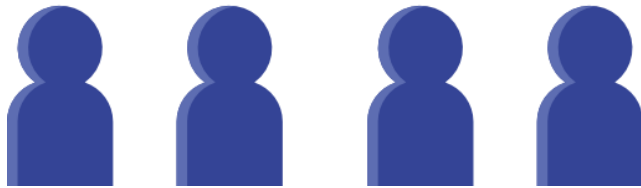
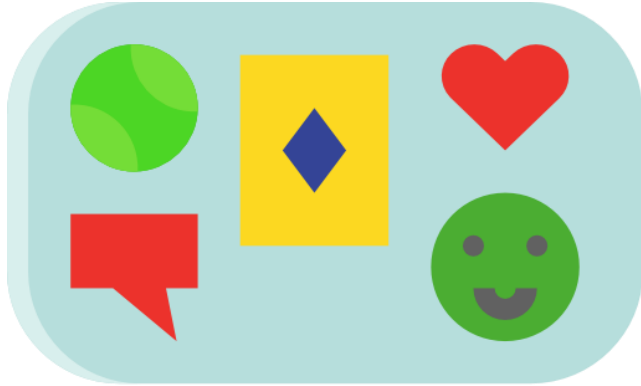
II. BACKGROUND

The FNRI has the thrust to develop nutritious, safe and affordable food products and transfer these technologies to the entrepreneur for their commercial production and distribution. From this thrust stems the FNRI's program on the **Nationwide Technology Transfer and Commercialization of**

^{1,2,3} Article I, Section 2 of Republic Act 10055



WHO MAY ADOPT THE TECHNOLOGIES



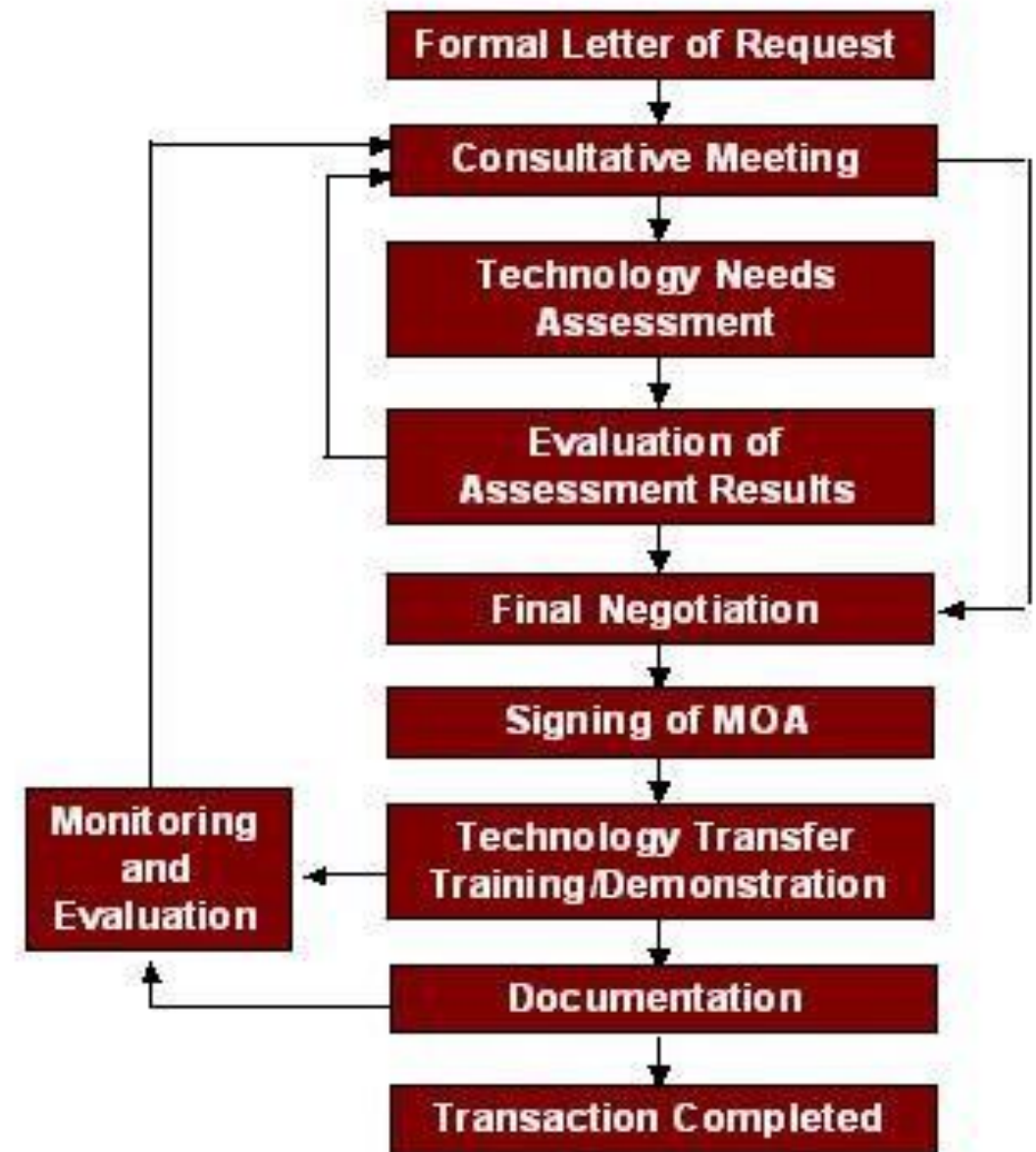
- The transfer and commercialization of different mature technologies of DOST-FNRI is open to all
 - ✓ *NGOs,*
 - ✓ *Individuals,*
 - ✓ *Cooperatives,*
 - ✓ *Corporations,*
 - ✓ *Local Government Units or Educational Institutions.*

TECHNOLOGY TRANSFER PROTOCOL

- Interested parties who want to avail of any DOST-FNRI-developed technologies simply follow the protocol on technology transfer as seen on the flowchart

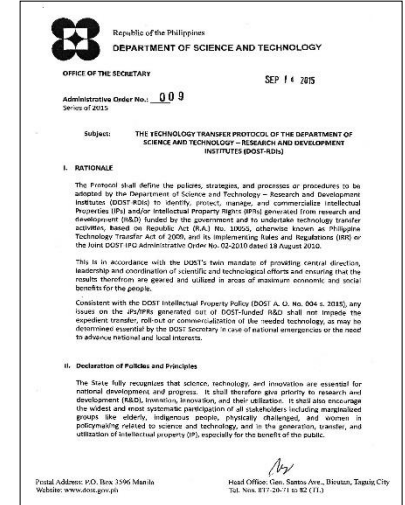


Protocol on the Transfer of FNRI Food Technologies



OTHER PROVISIONS

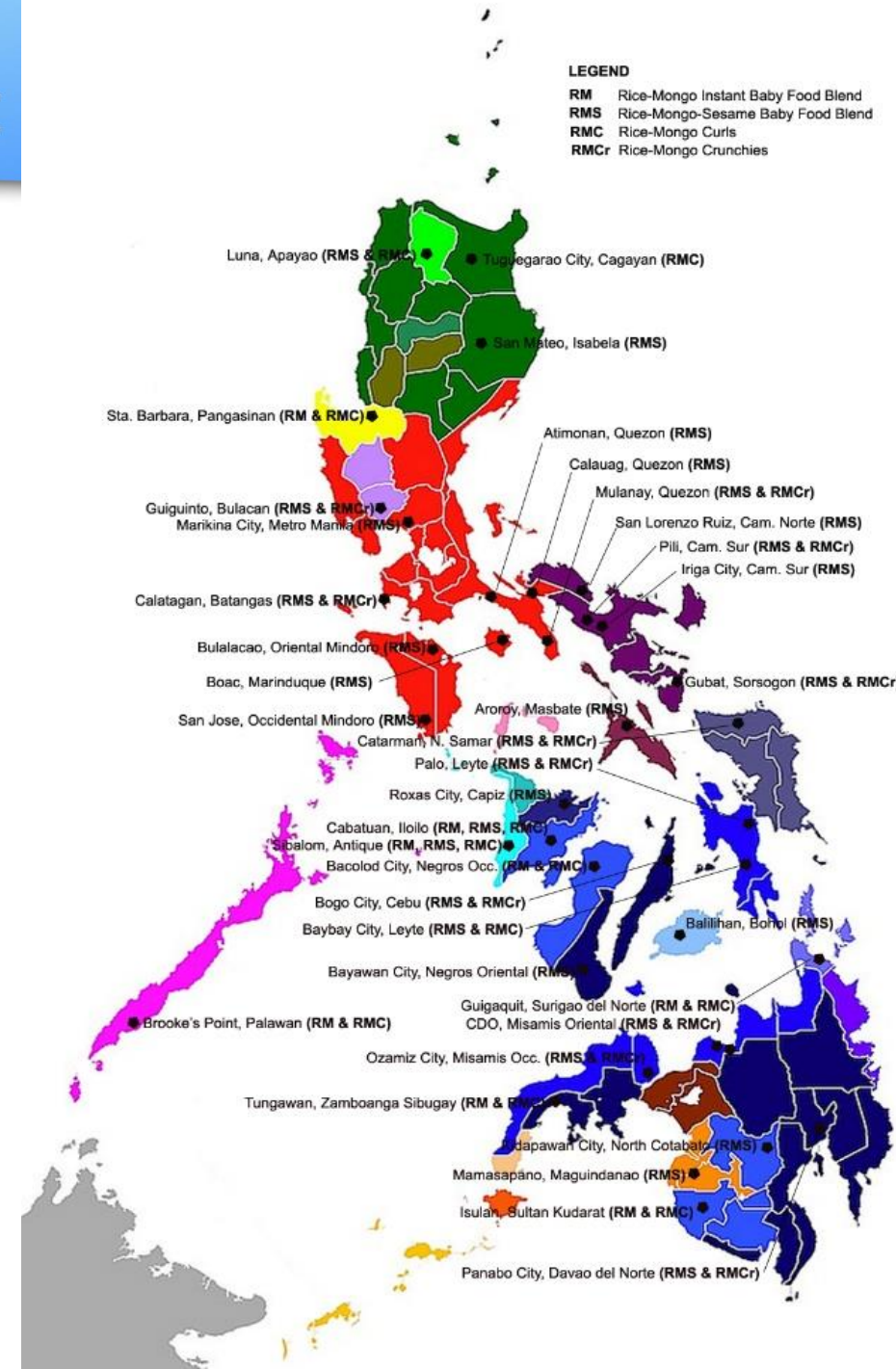
- **Waived tech transfer cost** for the technologies considered as **public goods**
 - (e.g. complementary foods and bakery products with squash)
- **Non disclosure of any information**
 - (e.g. process & product formulation) nor the transfer of the technology to any other parties without its consent even beyond the termination of the Agreement
- License granted to the adoptors is **Non exclusive**.





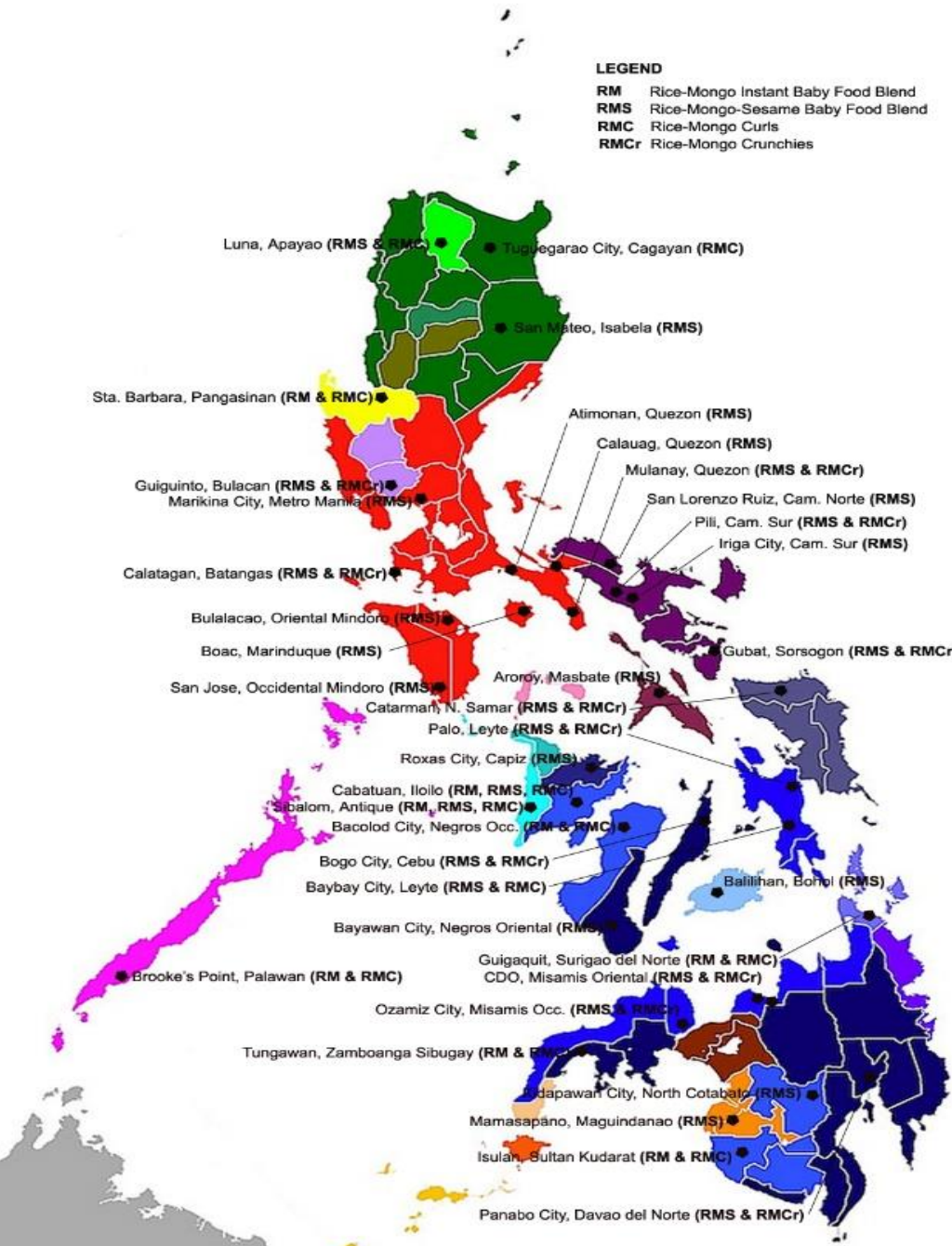
Department of Science and Technology
FOOD AND NUTRITION RESEARCH INSTITUTE

DOST-FNRI Technology Adoptors Nationwide



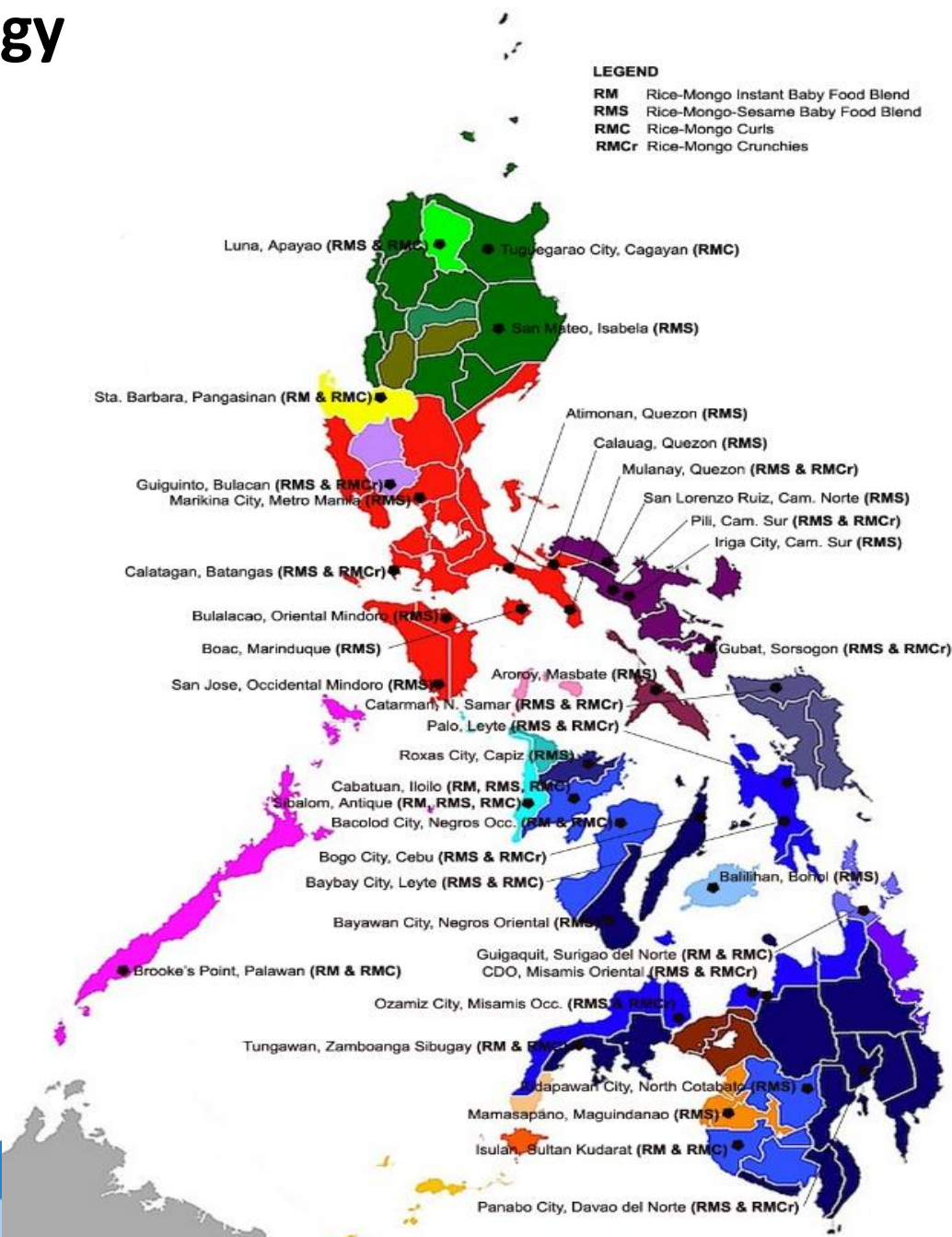
Summary of Technology Adoptors

Region	# of Technology adoptors
NCR	7
CAR	2
Region I	2
Region II	5
Region III	3
Region IV-A	8
Region IV-B	6
Region V	3
Region VI	5
Region VII	1
Region VIII	23
Region IX	1
Region X	4
Region XI	2
Region XII	3
Region XIII	2
BARMM	1
Total	78



Summary of Technology Adoptors per Technology

Food Technologies	# of Technology adoptors
Complementary Food Production Facility (Nationwide)	33
New Areas CFPF *	8
Bakery Products with Squash*	18
Canton Noodles with Squash*	13
Tubig Talino*	6
Stabilized Brown Rice*	4
Iron fortified Rice*	4
Brown Rice Bar*	2
Enhanced Nutribun*	12
Other Technologies	
CKD Materials*	1
Nutrition Educator's Kit*	1
Pingang Pinoy Food Plate*	1
* Selected Areas	



Summary of Technology Adoptors of Enhanced Nutribun

Technology Adoptors (signed TLAs as of Oct. 7, 2020)	Location
Aretei Food Corporation	Marikina City
Nutridense Food Manufacturing Corp	Sta. Barbara, Pangasinan
AJ's BREAD AND PASTRIES	Mahatao, Batanes
JBM Food Products	Cabanatuan, Isabela
J.A. Fruits & Vegetable Processing	San Mateo, Isabela
J's Bakeshop & Delicacies	Camalaniugan, Cagayan
Susan's Bakeshop	Piat, Cagayan
Lea's Special Uraro Cookies	Sta. Cruz, Marinduque
Rejano's Bakery	Sta. Cruz, Marinduque
AAV Food Corp	Pili, Camarines Sur
Saints Baked Delights	Dumaguete City
Delta Business Ventures	Aloran, Misamis Occ.



* Selected Areas

Call to action for NAOs

- ❖ Make representation to Local Chief Executives to allocate more funds for feeding
- ❖ Maximize the use of the DOST-FNRI-developed technologies in the feeding programs
- ❖ Encourage and refer potential MSMEs to adopt DOST-FNRI food technologies
- ❖ Provide marketing and sales outlets for DOST-FNRI food products
- ❖ Do accurate masterlisting and documentation of nutrition services availed by the community
- ❖ Capacitate the BNS/BHW to do more referrals to the health facilities for early interventions and monitoring

FOR INQUIRIES, WRITE OR CALL

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THANK YOU