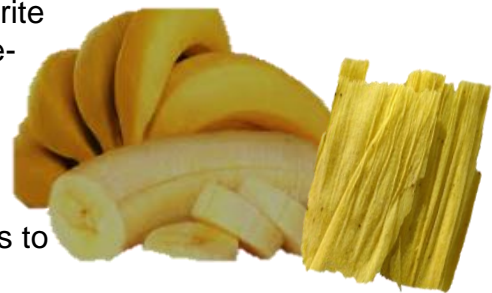


Launching of TRA Review Results, Promotional Campaign

DOST-ITDI develops healthy, on-the-go snacks

Ever imagined the process undergone by your favorite food so you can have it in packs and enjoy it on-the-go?

The food processing industry has gone through several milestones since prehistoric times when drying, salting, and fermentation were the only ways to preserve food.



More than 140 centuries later, industry has shifted to include new and emerging techniques among these are dehydration and freeze-drying, vacuum frying, pasteurization or thermal processing, and canning, among others.

Another processing method now gaining popularity is drum drying.

Drum drying is an effective method of drying liquid, slurry, and pureed food materials; resulting to longer shelf-life. This technology can dry very viscous foods and heat-sensitive materials where short-time, low-temperature drying is permissible. Kitchen staples like cereal, dried fruit, starch, and yeast are some of the products of drum drying.



Since the Philippines is one of the top producers of processed tropical fruits in the global market, DOST, through its Industrial Technology Development Institute (DOST-ITDI), developed prototypes of fruit products using the technology.

The aim is to develop shelf-stable, drum dried products from locally sourced fruits, and introduce this technology to Small and



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Medium Enterprises (SMEs). With this, DOST-ITDI developed a new product offering to interested industries called drum-dried fruit flakes.

Fruit flakes are crunchy and on-the-go food items with the characteristic color, aroma, and flavor of the original fruit material. It can be eaten as a healthy snack, or used as food ingredient in other consumer products. This technology has product prototypes from mango, banana, and makapuno fruits. Further, it may be used in producing flakes from squid, flavored beef, *tinola* rice, and pumpkin soup.

Production of drum-dried fruit flakes is a good investment for business owners who want to venture into food and snack making for the health-conscious consumers. As one of 27 technologies assessed in 2018 for market readiness by ITDI and the Export Marketing Bureau (DTI-EMB), it will be pitched in a culminating activity on March 29, 2019 at Crimson Hotel in Muntinlupa.

The event aims to boost the transfer of generated technologies for public use and consumption. It will be a gathering of industry partners across relevant sectors that can be potential adopters and licensed fabricators for these new technologies. Anchored to the theme, "*Tayo Na Pillipinas, Angkinin AmBisyon Natin!* (Ugnayan sa Taas-Antas ng Teknolohiya ng ITDI)," the activity is a celebration of scientific and technological innovations developed by pure Filipino talent. (MVAtienza\TSD)

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