

DOST-ITDI food products and food safety services on stage at IFEX Philippines 2019

Taguig City, Philippines – The Department of Science and Technology-Industrial Technology Development Institute (DOST-ITDI) gears up for the 13th edition of the International Food Exhibition (IFEX) Philippines slated on May 24-26 May 2019 at the World Trade Center (WTC)-Manila in Pasay City.

IFEX Philippines is organized by the Center for International Trade Expositions and Mission (CITEM), the export promotion arm of the Department of Trade and Industry (DTI), and co-presented by the Micro, Small, and Medium Enterprise Development (MSMED) Council, the Department of Agriculture (DA), and the Philippine Exporters Confederation Inc (PhilExport).

In this year's edition, IFEX Philippines presents NXTFOOD ASIA, a three-day international trade exhibition for Asia and the Philippines' food champions where DOST is set to showcase its array of innovative and unique food products, and food-related technical services.

Lined up for exhibition at the booth labelled "DOST-ITDI Food Innovation Hub" are various foods and beverages and technical services promoting food safety.

Included in the foods group are vacuum fried *tahong*; two variants of spray dried *bagoong* powder from *alamang* and *balayan*; spiced vinegar; chili powder; drum-dried flakes of *macapuno*, mango, dragon fruit, and sweet potato; dyed foods, such as, *tikoy*, nata de coco, cupcakes, and beverages using colorants from roselle, arius, purple yam, and *tiesa*; gourmet salt; shelf-stable *suman*; and emergency food reserve or EFR. Developed-beverages list coconut-based isotonic drink, mungbean-coconut drink, and *tablea* drink.



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The Hub will also feature a food-related technical services station. This will provide consultancy on food safety of local food products through thermal process validation, and development and use of Reference Materials (RMs) on benzoic acid in banana ketchup, benzoic acid standard, histamine standard, sulfite in dried mango, and trace metals [Pb (lead), Cd (Cadmium), Cu (Copper), Fe (Iron)] in drinking water.

This event is one big business platform of international setting for the institute to encounter with prospective business partners, as well as increase level of awareness on DOST-ITDI's developed food technologies and technical services local food processors can avail of. (*DDGotis\ DOST-ITDI S&T Media Service*)

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