

TekPinoy.biz #50: Guava Products

Matuto at kumita! **Cook your way to wealth**

Have you ever wondered how you can reach financial freedom in spite of the COVID-19 pandemic?

If you are out of a job or desiring to leave one and feeling cooped up at home, there is a flavorful, easy way out.

"*Kitang-Kita Na sa TekPinoy.biz Series of ITDI*" is the turn of the year learning tool for you. Let the Industrial Technology Development Institute (DOST-ITDI) teach you 55 simple and cheap ways to prepare meat, fish, fruits, and vegetables. For the manly type - muscle up with 14 machine-based technologies.

Below is *TekPinoy.biz #50: Guava Products.*

Guava processing for all

Guava is a popular tropical fruit that is rich in antioxidants, vitamin C, and fiber.

Its fruits are usually eaten fresh and dipped in sugar or salt.

In the countryside, guava leaves are boiled and drunk as tea to bring relief to intestinal problems and diarrhea. The tea can be also used for cleaning wounds.

Since guava or *bayabas* is widely available locally, it has great potential for extensive commercial production because of its high nutritional value and versatility.

ITDI explores the global market potential for processed guava products. Estimated to continually grow until 2028, ITDI's recipes for juice, jam, and jelly will surely find shelf space in the world's stores. A procedure for winemaking is also included.



Our Business is Industry

Interested processors may now check out Series No. 50 of ITDI's livelihood technologies under its "*Kitang-kita Na sa TekPinoy.biz Series*". The online material is free for all and can be accessed at <http://bit.ly/ITDILivelihoodSeries>.

Parties can request for online techno demonstration of technologies included in the series.

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