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## **PROF FTP, 2 PHILANTHROPIST LADIES VISIT DOST-ITDI**

Ms. Rose Zamora and Ms. Minerva Tanseco, have focused their philanthropy efforts on livelihood and entrepreneurship activities especially for marginalized communities. Ms. Zamora herself chairs two foundations while Ms. Tanseco was very keen towards exploring various livelihood opportunities she can share through her own charity works, thus their enthusiasm in learning that the Department of Science and Technology (DOST), through the Industrial Technology Development Institute (ITDI) has livelihood training programs and R&D innovations that could pique their interest.

The two philanthropist ladies and longtime friends thus visited the Institute on May 11, 2023, upon the invitation of Ms. Tanseco's nephew, no other than former DOST Secretary, Prof. Fortunato T. dela Peña, who also accompanied them to DOST-ITDI.

The party was welcomed by ITDI Deputy Director for ATS Dr. Zorayda V. Ang at ITDI's Food Processing Division (FPD) Training Room, along with TSD OIC Dr. Violeta B. Conoza and Business Development Section Head Dr. Lorelle A. Baracol and Regional Cooperation and Training Section OIC Ms. Cristina B. Candelaria and their staff. Along with FPD Chief Ms. Ma. Dolor L. Villaseñor and her team of researchers, they briefed the visitors on the R&D and training

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endeavors of the Institute. Focusing especially on food products and livelihood opportunities that even poor communities can avail of, the two ladies and the former DOST secretary saw and even tasted some of the developed products such as *rendang* sauce, RTD Rice Drink, RTD Mung Bean Coconut Drink, and RTD Tsokolate Eh tablea drink.

They were then toured by FPD staff Dr. Rommel Belandres and Engr. Joebit Ocasla to the Food Innovation Center (FIC Main), where most of the products were developed and processed.

Engr. Oliver C. Evangelista, of Chemicals and Energy Division's Modular Multi-Industry Innovation Center (MMIC), later came over with some of the innovations they developed at MMIC using food industrial byproducts, such as okra toothpaste, *calamansi* toothpaste, tomato garlic sauce from tomato pomace, and pili nut oil, as well as gourmet salt and virgin coconut oil products.

Thank you for visiting us and we look forward to collaborating with you!

*(RRUdelaCruz // ITDI S&T Media Service)*



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