

## FPD-ITDI launches shelf-stable beverages from cacao



The Philippine Cacao industry has been booming in the past years due to the international recognition gained by local cacao manufacturers and the large volume of local and international market demand. This success is attributed to the concerted efforts of government agencies like the Department of Agriculture (DA) and the Department of Science & Technology (DOST). In 2012-2015, the Philippine Council for Industry, Energy, and Emerging Technology Research and Development (PCIEERD), a funding agency of the DOST, funded the Cacao program which aims to upgrade and develop enterprises' capability in producing cacao products.

Today, to boost the product portfolio of our local cacao processors, the Food Processing Division (FPD) of the Industrial Technology Development Institute (ITDI), has launched three innovative tablea products (Ready-to-drink [RTD] Tablea, Tablea

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concentrate, and Lactose-free Tablea) at the Century Park Hotel, Malate, Manila. These products are outputs from the ongoing Phase II project at FPD titled “Developing the Capability of Micro and Small-Scale Processors on the Evaluation and Manufacture of Quality Food Products from the Philippine Cacao Beans” which is funded by PCIEERD. Aside from product launching, the aim of this event is to find potential adopters of the developed product from the invited local cacao manufacturers and various DOST regional offices that assist local cacao manufacturers. (FPD-ICOW)

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