

New cacao beverages in KaSYENSAYAhan sa CALABARZON 2023 RSTW



Michelle E. Evaristo, Head of the Food Product Development and Safety Section (FPDSS-FPD) of the Food Processing Division (FPD-ITDI), introduced several shelf-stable beverages from cacao to select SMEs in the CALABARZON Region during the forum "Tech Talks, Food Processing Technologies" held on September 21, 2023 at the Baker Hall of the University of the Philippines at Los Baños.

Tech Talks was held as a pocket activity of the KaSYENSAYAhan sa CALABARZON: 2023 Regional Science, Technology, and Innovation Week and 15th Los Baños SyenSaya Festival of Exhibitors. It gathered more than 30 SMEs around the Region where Evaristo presented the ITDI Cacao Program which aims to upgrade and develop enterprises' capability in producing cacao products.

Inspired by Technology, Driven by Innovation

Evaristo said that FPD is working to widen the alternatives of the public in their choice of healthy beverages. She cited three innovative tablea products, namely (Ready-to-drink [RTD] tablea, tablea concentrate, and lactose-free Tablea.

These products are outputs of ITDI's efforts to boost the product portfolio of local cacao processors. The Philippine Council for Industry, Energy, and Emerging Technology Research and Development (DOST-PCIEERD) is funding the ongoing project titled "Developing the Capability of Micro and Small-Scale Processors on the Evaluation and Manufacture of Quality Food Products from the Philippine Cacao Beans." (AMGuevarra\\TSD-ITDI)

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