

## DOST-ITDI developed Ready-To-Drink Cacao beverages soon to hit the market



(Photo credits: IEVillamar, TSD, ITDI)

Cheer up, chocolate lovers! The Industrial Technology Development Institute of the Department of Science and Technology (DOST-ITDI) has introduced its newly developed Ready-To-Drink Cacao beverages to the public with the recently concluded product press launch titled “2024 Cacao Cultural Ceremony on Shelf-Stable Beverages from Philippine Tablea” held on February 22, 2024 at the DOST-ITDI STICA-KM Platform in Bicutan, Taguig City, Metro Manila.

The press conference was graced by ITDI officials led by Director Annabelle V. Briones, Deputy Director for Research and Development Christine Marie Montesa, Deputy Director for Administrative and Technical Services Janet F. Quizon, Chief Food Processing Division of ITDI Ma. Dolor L. Villasenor, and Supervising Science Research Specialist of Food Processing Division Michelle E. Evaristo.

Media representatives from different networks composed of Digital Media, Printed Media, Radio/ Radio-TV, TV Programs, Blogs, and Forums attended and witnessed the product introduction, and savored the rich chocolatey flavor of the drinks during the product tasting.

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As well, they also learned about the sweet potential and benefits of the cacao fruit and its Ready-To-Drink (RTD) products that come in four variants namely, the Tablea Concentrate, Dairy-based Tablea Drink, Lactose-free Ready-To-Drink Tablea, Vegan Tablea Drink, and Sugar-Free Vegan Tablea Drink.

The products were formulated and packaged to suit the industry's and customers' preferences.

The tablea concentrate is a thick chocolate syrup made from Philippine tablea, sweetener, and non-dairy creamer. It has a natural dark chocolate flavor which makes it suitable for the creation of artisan chocolate-based beverages and bakery goods.

Dairy-based RTD tablea drink, a ready-to-drink chocolate beverage made from premium Philippine tablea, sweetened with sugar, and the addition of full cream milk created a rich and creamy consistency.

Lactose-free RTD tablea drink is a shelf-stable chocolate drink prepared from tablea concentrate designed for lactose intolerant people who cannot consume regular milk. This dark chocolate beverage is a decadent drink with the right balance of bitterness and sweetness and can be consumed either hot or cold.

Vegan RTD tablea drink, a rich and creamy beverage is a fully plant-based chocolate drink prepared from plant-based milk and Philippine tablea, sweetened with cane sugar. The product is a beverage treat that gives consumers the relaxation of consuming their favorite chocolate drink without using dairy.

Vegan RTD tablea drink (Sugar-Free), a smooth and rich vegan, and sugar-free chocolate drink made from premium Philippine Tablea, a plant-based milk sweetened with non-nutritive sweeteners. The product is ideal for people who are restricting their carbohydrate intake and also for sugar-sensitive consumers.

DOST-ITDI tapped the media networks to heighten product awareness and promotion and reach a wider range of markets, potential stakeholders, and consumers.

Optimistic that the DOST-ITDI developed cacao beverages not just offer an array of delicious and nutritious drinks, but one that have a promising business opportunity envisioned to help the food industry players, starting-ups, budding businesses, and existing market players alike. ([\DDGotis](#), ITDI S&T Media Service)

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