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DOST-ITDI's water, salt innovations cited in the 49th Geneva Inventions Exhibition





The world's largest annual event devoted exclusively to invention cited two of DOST-ITDI's water and salt innovations.

The 49th International Exhibition of Inventions Geneva (IEIG) held on April 17-21, 2024, at Palexpo, Geneva, Switzerland, showcased 1,035 entries from around the world, including 2 from DOST-ITDI and 9 from other DOST line agencies.

For DOST-ITDI, SAFEWATRS is a mobile water disinfection system developed by Engr. Dante C. Vergara and the team, and flavored salt, and food seasoning by Dr. Annabelle V. Briones and the team clinched the Silver and Bronze awards,

Page 1 of 3



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respectively.

SAFEWATRS is a compact, solar-powered, and manually-controlled water treatment system, which can augment the lack or shortage of safe drinking water during calamities and emergencies. It is useful in remote areas with few safe and clean water sources.

The system can process rainwater, spring waters, and turbid lake water and can produce up to 2,000 liters of potable water within nine hours. Its water conforms to the mandatory parameters prescribed in the Philippine National Standards for Drinking Water (PNSDW of 2017).

On the other hand, flavored/ gourmet salt and food seasoning are cashing in on the convenience food market. Businesswire, in its October 2023 report, noted a changing lifestyle of consumers in the US, China, Japan, Canada, and the Asia Pacific; they are demanding convenience food, mostly ready-to-eat food products. With more and more food-grade salts being used as flavor enhancers, the trend is encouraging many salt manufacturers to innovate and introduce new flavored food-grade

ITDI thus improved its flavored/ gourmet salts to serve these markets. Ordinary table salt is infused with umami tastants derived from locally available ingredients such as tiger prawn heads, shiitake mushrooms, and sea grapes or green caviar (green seaweed locally known as *latok*). This innovation not only enhances the flavor profile of salt but also adds value to local agricultural products amplified with it.

Jean-Luc Vincent, the Founding President of the Exhibition, said, "Every year, the Inventions Exhibition rewards the most promising inventions, contributing to the economic and technological development of a country or to the advancement of innovation on a global scale."

Page 2 of 3



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For 2024, Sumaiya Al Siyabi of Oman, an Innovation Specialist in Ibra Scientific Exploration · Ibra Exploration Center, won the Grand Prix of IEIG for Ecosphere. This product uses biology and nanotechnology to degrade existing microplastics in aquatic organisms.

Meanwhile, Engr. Prima Joy Margarito and Maricar B. Carandang represented the institute in the exhibition.

The International Exhibition of Inventions of Geneva stands as the premier global platform for innovators, providing a unique avenue for industrial and commercial companies, universities, inventors, researchers, and institutions to showcase their inventions, research outcomes, and new products on a grand stage. (MVAtienza; AMGuevarra \TSD, Photos by DOST-TAPI and Amb. Bernard Dy)

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Page 3 of 3