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Announcement

Bounty of the seas takes limelight at IFEX 2018 ***DOST-ITDI showcases seafood innohub***

Looking for a perfect sourcing spot for your food business? Then come, join us and visit #IFEXPhilippines 2018 on May 25-27, 2018 at the World Trade Center Metro Manila and Philippine Trade Training Center.

The graphic features the DOST-ITDI logo on the left, followed by the IFEX PHILIPPINES 2018 logo. Below this is the DOST-ITDI SEAFOOD INNOVATION HUB logo, which includes a grid of ten small images showing various seafood products and processing equipment. The bottom of the graphic contains the event details: IFEX (International Food Exhibition) PHILIPPINES 2018, "The Best Of The Seas", May 25-27, 2018, World Trade Center, Pasay City.

One of IFEX' s main features will be the DOST-ITDI Seafood Innovation Hub. This is the space where food entrepreneurs, consumers, and government technology generators meet to encourage food innovation using locally available resources. It is also where food startups can get ideas or solutions to help develop their businesses; allowing consumers and businesses to discover and interact with the latest seafood innovations and technical services, and raise awareness of their availability with key stakeholders.

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On show at the DOST-ITDI Seafood Innovation Hub are seafood technologies and technical services being provided by ITDI to help improve the competitiveness of local food MSMEs. Product food display, taste tests, and video showing form part of the hub. The hub also serves as venue for interaction with the various stakeholders.

I. Marine-based food technologies from local resources

- Vacuum-fried mussels (*tahong*)/ anchovies (*dilis*)
- Bottled milkfish (*bangus*)/ *tuyo* in oil
- Chilled smoked milkfish (*tinapang bangus*)
- Chilled marinated white-spotted spinefoot fish (*lamayo* or *danggit*)
- Spray dried fermented fish paste (*bagoong balayan*)
- Vacuum-fried Venus clam (*barinday*)
- Sea grapes powder or spray-dried *lato*
- Freeze-dried gracillaria

II. Support to Food Industry Competitiveness

The DOST-ITDI has established top-of-the-line facilities and provides a variety of services and interventions to industries to help modernize the local food production sector, improve its productivity, and ensure global competitiveness.

- **Chemical and Biological Metrology Application for Food Safety**
Reference and proficiency test materials for chemical and biological measurements related to food safety are developed to help achieve quality and traceable measurements for use of testing laboratories (e.g., benzoic acid in mango, juice/banana ketchup, histamine in canned tuna/dried fish, toxic elements in drinking water, Aerobic Plate Count (APC) in flour, microbial flora in milkfish).
- **OneLab**
OneLab is an IT-based referral system wherein the services of participating laboratories are integrated to hasten and broaden public access to testing services of laboratories nationwide at a single touch point.



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- **Thermal process validation services**
DOST-ITDI provides improved process validation services to heighten food safety in thermally processed foods (e.g., foods packed in tin cans, glass jars or retortable pouches).
- **Modular Innovation Center**
The Modular Innovation Center is a multi-function/application innovation hub that can be retrofitted to different manufacturing lines, with provisions for automation process control and upscaling to pilot capacity production.
- **FIC facility**
DOST FICs or Food Innovation Centers are support systems to empower growth of MSMEs and help them move up the value chain.
- **Formula of Conversion (FOC) for Duty Drawback/Tax Credit Purposes**
This service involves determining the quantity of imported raw materials needed to manufacture different products for export, for which a certificate of Formula of Conversion (FOC) is issued, entitling exporters to tax incentives thereby creating a favorable trading environment.
- **Energy audit**
Energy audit or EA is a critical examination of an energy consuming facility that serves as a starting point for the implementation and control of an energy conservation program.
- **Resource Efficient and Cleaner Production (RECP)**
RECP is a method and tool to identify the root cause why an industry is losing resources in the form of waste and pollution, and how these losses can be minimized.

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