

# FNRI eUPDATES

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Batch 1 and 2 of DOST-FNRI Licensees who participated in the Technology Transfer Training of DOST-FNRI-developed technologies

## Face-to-Face Technology Transfer Training of DOST-FNRI Licensees

by Franzis Jayke P. Batallantes, Science Research Specialist I

**T**wo batches of DOST-FNRI Licensees participated in the Technology Transfer Training on the production of DOST-FNRI-developed Bakery Products: New Enhanced Nutribun (squash, carrot, and sweetpotato) Variants, Nutribunnet, and Nutricookies at the DOST-FNRI facility on January 23-26 and February 27- March 1, 2024, respectively.

The training also involved current licensees who signified their interest in adopting the new technologies. These new technologies were launched during the event dubbed “TAGPUAN: TAGpuan

ng Partners na UmAdopt ng Nutritious Food Products” on July 20, 2023.

This technology transfer training will help the licensees understand and apply the Food and Drug Administration Administrative (FDA) Order # 153 s.2004, the Revised Guidelines on Current Good Manufacturing Practice (cGMP), product quality control, audits, documentation, warehousing, and distribution, as well as the importance of food safety and potential sources of contamination and hazard.

The first batch of trainees included Nutridense Food Manufacturing Corp. of Pangasinan, Delaen Farmers Agriculture Cooperative of Nueva Ecija, Sabuhin Bakery of Batangas, Swisspharma Research Laboratories, Inc. of Laguna, Surio's Bakeshop of Occidental Mindoro, Esteems Industries and Señor San Jose Franchising Corporation (San Jose Bakeshop) of Cebu, and Glend's Bakeshop and Catering Services of North Cotabato.

On the other hand, the second batch of



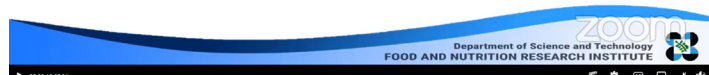
trainees included Susan's Bakeshop of Cagayan, Gwen's Bakeshop and Inang Enyang's Eleven Forteen Sweet Candies of Bulacan, Allycel General Merchandise of Rizal, Maestra Panaderia of Cavite, RGM326CORP (Gem See's Cakeshop) of Laguna, Scones and Muffins Bakeshop of Quezon, and Symon Tash Bakeshop & Catering Services of Camarines Sur.

The training was facilitated by DOST-FNRI's technology generators and transfer officers. ■



## PHOTO NEWS:

### PRESENTATION OUTLINE



Episode 7 of F&N Talks: DOST-FNRI fortified food technologies that help address micronutrient deficiencies, February 1, 2024 via Zoom and DOST-FNRI Facebook Page live.



Mr. Mikael Angelo Francisco, Editor-in-Chief of FlipScience.ph, a Philippine-based science news and features website, during the Seminar-workshop on "S&T in the Media: Refresher Course on Popular Science Writing" for the DOST-FNRI Writers Pool members, February 15, 2024, DOST-FNRI Information Resource Station.



Marhaba Marketing Cooperative (MMC), the Bangsamoro Region's first licensee of the DOST-FNRI-developed Enhanced Nutribun Squash Variant, is now producing and selling the popular bread.



The Department of Science and Technology (DOST)-Batangas, in partnership with the Odyssey Foundation Inc. (OFI) of CDO Foodsphere Inc., and Local Government Unit of Cuenca, Batangas (LGU-Cuenca), concluded the three-month Enhanced Nutribun Feeding Program for the undernourished children in the municipality, February 27, 2024, Municipal Gymnasium, Cuenca, Batangas.

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