

44<sup>th</sup> FNRI Seminar Series Generating Sustainable Food Resources for Food Security, Optimum Nutrition and Wellness July 4-6, 2018 Century Park Hotel, Manila

Poster No.: 44FSS-02-03

## Sustaining, Expansion and Advocacy of the FNRI Technology on Complementary Food Blends in the Regions

Joyce R. Tobias, Wenefrida N. Lainez, Engr. Charlie E. Adona, Engr. Mario C. Cabagbag, Maribeth C. Bautista-Encarnacion, Julieta B. Dorado, Clarita R. Magsadia, Rowena V. Viajar, Emily O. Rongavilla, Marie T. Bugas, Glenda P. Azaña, Georgina S. Caraig, Ruben N. Panis, Filoteo D. Ponte, Dovie G. Domiquel, Heidenhein A. Ibarra, Nelly Rose L. Pablo, Jennilyn S. Ygaña, Milfred P. Paca-anas, Rex B. Castante,



Sustaining, Expansion and Advocacy of the FNRI technology on Complementary Food Blends in the Regions involves technology transfer of four complementary food technologies namely: Instant Rice-Mongo Baby Food (RM). Rice-mongo-Sesame (RMS), Rice-Mongo Crunchies (RMCr) and Rice-Mongo (RMCurls) of FNRI by training the beneficiaries on the production of the complementary / snack foods and monitoring the complementary food facilities and provide necessary technical assistance as need arises. Capacity building and advocacy in the municipalities and areas covered in MRP in all Regions to ensure that the adoption of DOST PINOY by the adopters will be sustained through provincial/municipal resolution and/or memorandum on local policy for infant and young child feeding with focus on complementary feeding for 6 months to 2 years old children and to ensure the continuous implementation of the DOST PINOY strategy.

INTRODUCTION





