



## Tech Highlight: Spray Drying Machine



The spray drying equipment was designed and developed by the university's Manufacturing Research Center (MRC) or best known as LIKHA Fablab for processing powdered foods. A spray dryer removes water from the product and the turn liquid solution into dry powder.

It turns liquid into fine powder by the use of spraying the product in a finely atomized form into a stream of hot air.

It works by separating the solute or suspension particles as a solid and the solvent as vapor.

By making use of a spray nozzle, it disperses the liquid or slurry into a controlled drop size spray - without any filtration, concentration or even crushing of samples before drying.

Spray-dried coffee



Ocular Visit of GINGA AgriFoods



The Ginga AgriFoods visited the production facility of FIC to benchmark and consult about the spray dryer equipment.

## Bagoong Powder Production



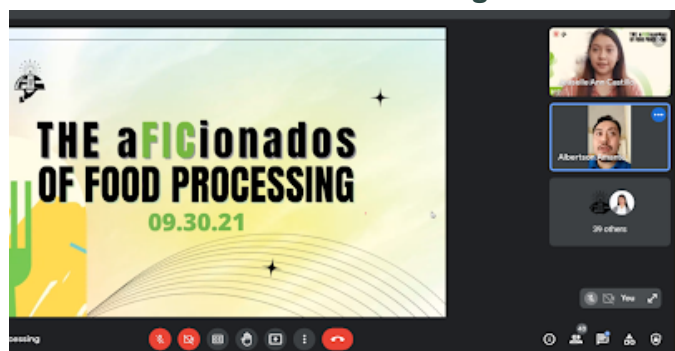
The bagoong powder project is a collaborative effort of the Food Innovation Center (FIC) and the Knowledge Technology Transfer and Management (KTTM). FIC handles the product development and production, while KTTM is in charge of the commercialization. The processing of the bagoong powder included equipment sterilization, preparation, and measurements of ingredients, as well as the actual drying, grinding, and sieving, of the bagoong prior to packaging.

## Sensory evaluation of mulberry jam



The FIC conducted a sensory evaluation of the produced mulberry jam of the Fork and Spade Farm owned by Ms. Nadj Ona. The cracker with jam was given to consumers along with a score sheet/form that they will answer after eating which will show the following: appearance liking; flavor liking; aftertaste liking; texture liking; overall liking; and comments

## The aFICionados of Food Processing



In support of the University's Innovation Month in September 2021, the Food Innovation Center (FIC), in collaboration with the Bulacan State University Food Innovation Center (BuISU FIC), spearheaded a webinar and an interview with one of the center's assisted MSMEs the "Fork and Spade Farm" on September 30, 2021.

Themed as "The aFICionados of Food Processing", the online webinar aimed to exhibit innovative food products of FIC BuISU and assisted MSME. The participants of the event were selected faculty members and students of the Chemical and Food Engineering Department of the College of Engineering Architecture and Fine Arts (CEAFA) of the BatStateU Alangilan.