



THE FOOD NEWS 2022

LEARN FROM THE AFFICIONADOS OF MEAT PROCESSING

Last March 22-23, 2022, an extension project entitled "**Venturing Innovative Livelihood Program through EffICIENT Meat Processing**" a collaboration of the BatStateU FIC with the DOST Batangas was held at Brgy. Jaybanga, Lobo, Batangas. The project is composed of a training intended for the DOST's community-based project beneficiary, the Malitlit Jaybanga (MJ) Meatshop Sustainable Livelihood program Association (SLPA) that would help them double their income to stay afloat in this time of pandemic.



A version 2 of this extension project was held at Brgy, Laiya, San Juan Batangas last June 20-21, 2022. Another 2 day training that aims to demonstrate some basic principles on preparation of processed meats, conduct training on meat processing and educate the members of the Samahan ng Batangueña and Recovery Persons Who Use Drugs (RPWUDs).

In addition, to still address the needs of the the communities of Batangas province; a "**Venturing Innovative Livelihood Program through EffICIENT Meat Processing version 3.0**" was administered. It was specifically conducted at Brgy. San Jose, Sto. Tomas Batangas for the St. Joseph STB Multi-purpose Cooperative last September 14, 2022.

The three (3) training conducted were successful and the beneficiaries were continuously monitored by the collaborating agency DOST Batangas.



TIMUS 2.0

- a Batangueño word that means "to taste".

Food is our common ground, a universal experience. It brings people closer together and creates unforgettable memories. Because of this, we always search for new, tasty and delicious food products to eat and enjoy with our loved ones that will satisfy our tastebuds. Without a doubt, MSMEs are an integral part when it comes to the innovation and development of food products and services. It is the lifeblood of the food industry which is essential for ensuring profitability and survival. Moreover, new food technologies are constantly emerging to make all of it possible. Thus, technology and innovation are intertwined to address the increasing expectation and demand for nutritious and healthy food which ensures that the food we bring to the table are safe and of the best quality which are vital for economic growth and sustainability.



In celebration of the University's Innovation Month 2022, the Food Innovation Center (FIC) in collaboration with the Knowledge and Technology Transfer Management (KTTM) hosted Technology & Innovation for MSME's Upscaling & Sustainability 2.0 or TIMUS 2.0 with the theme: "Promoting Prolifc Tech-Innovation for a Healthier Tomorrow". It consisted an on-site presentation and promotion of the university's registered IP technologies and products from invited MSMEs and the introduction of the Pande-MEAL Plan: A Guide to Healthy Eating during the Pandemic and also highlighted Food Innovation Center's equipment and services.



A cooking competition was held by the Food Innovation Center (FIC) in collaboration with the Knowledge and Technology Transfer as part of the TIMUS 2.0, that happened last September 29, 2022. The participant of the said competition was students from the Food Engineering program of the university.

The main objective of the event was to promote BatStateU technologies, highlight products from the Solar-Powered Food Dehydrator, promote basic food hygiene and food safety while showcasing the capabilities of the students in product innovation.



**TerriFIC Team Never
Stops Innovating**

MUSHROOM EXPRESS

To address the problems posed by climate change to the Philippine agricultural sector, the Department of Agriculture launched the **Adaptation and Mitigation Initiative in Agriculture (AMIA)** to plan and implement strategies to help agri-fishery communities manage climate risks ranging from extreme weather events to long-term climatic shifts.



Mushroom Product



Matatag na Kababaihan, an organization that grows and produces products from mushroom and the chosen organization within one of the vulnerable areas to assist in organizing professional management.

One of the objectives of the project is to develop new or enhance existing products of the enterprise. Formulations and standardization of procedures for mushroom chips and mushroom kropek were conducted with proper sensory evaluation and was introduced to the beneficiary.

>>>> Accomplishment Reports 2022

About Oyster Mushroom



-  Rich in Minerals
-  Rich in Vitamin D Source
-  Low in Calories, Fat
-  High in Fibers, Protein
-  Boosts Immune System
-  Prevents Cancer
-  Good For Diabetes
-  Reduces Blood Pressure
-  Manages Weight
-  Increases Metabolism



The Enterprise Development and Organization of Professional Research Team went to Hugom, San Juan Batangas to conduct a two (2) day training on Food Safety and Good Manufacturing Practices with Matatag na Kababaihan members last December 9-10, 2021.



In addition, the Matatag na Kababaihan was trained, educated and guided them on how to establish an enterprise. Highlighted in this training are the brand and logo, the packaging, packaging material, labeling, place of distribution and pricing for the products.

FUN FACT!



Oyster Mushroom have a **unique scent** that is often described as **sweet like anise or licorice (liquorice).**

IT'S NOT JUST AN EGG



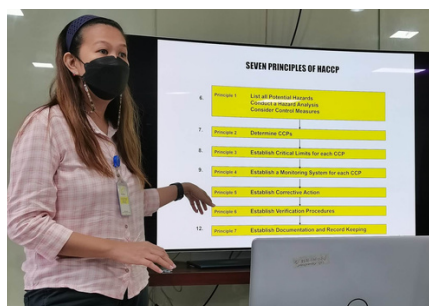
HACCP



A management system used in food safety through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, manufacturing and distribution and consumption of the finished product (US FDA).








The Batangas Egg Producers Multi-Purpose Cooperative (BEPMPMC formerly BEPCO) and NovoAgri, Inc.; both industries engaged on the production, marketing and distribution of liquid eggs and fresh egg products in the Philippines and in abroad undergone the HACCP training conducted by Dr. Marielli Katherine C. Untalan with the DOST Batangas. The BEPMPMC (formerly BEPCO) was trained last March 28, 2022 and the NovoAgri, Inc. was last December 12, 2022.









The training was conducted to advance their learning, expand their knowledge in food safety, to capacitate their production workers and ensure that food safety is addressed through the analysis and control of biological, chemical and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.



12 STEPS in HACCP IMPLEMENTATION

1. ASSEMBLE HACCP TEAM
2. DESCRIBE PRODUCT
3. IDENTIFY INTENDED USE
4. CONSTRUCT FLOW DIAGRAM
5. ON-SITE CONFIRMATION OF FLOW DIAGRAM
6. PRINCIPLE 1: HAZARD ANALYSIS 
7. PRINCIPLE 2: DETERMINE CRITICAL CONTROL POINTS 
8. PRINCIPLE 3: ESTABLISH CRITICAL LIMITS FOR EACH CCP 
9. PRINCIPLE 4: ESTABLISH A MONITORING SYSTEM FOR EACH CCP
10. PRINCIPLE 5: ESTABLISH CORRECTIVE ACTIONS 
11. PRINCIPLE 6: ESTABLISH VERIFICATION PROCEDURES
12. PRINCIPLE 7: ESTABLISH DOCUMENTATION AND RECORD KEEPING 

ADVANTAGES OF HACCP SYSTEM

-  A Preventative System
-  A Systematic Approach
-  Helps demonstrate 'Due Diligence' Internationally accepted
-  Strengthens Quality Management Systems
-  Facilitates regulatory inspection/external audits
-  Demonstrates Management commitment.