

Food Innovation Program

Innovative Food Products

- Development of Intermediate Food Products
- Sustainable and Healthier Alternative Food Products Using Local Sources
- Utilization of Food Processing Industry By-Products for Food Applications

Enabling Systems for Food Innovation

- Enhancement of Competencies of Food Innovation Centers on Bringing Products to Market, Operations Management, and Mechanisms for Sustainability
- New Innovative Food Processing Technologies for Local Industries (with Emphasis on Nutrition-sensitive Food Processing Technologies – non-thermal processing, irradiation techniques)

Specific Industry or Regional Concerns

- Process Improvement for Local Industries (CRADLE)
- S&T R&D Support for Updating / Creation of Standards for Local Products

POSSIBLE SOLUTIONS

50M

Sustainable and Healthier Alternative Food Product Using Local Sources

- Salt and Flavor Enhancers (2023-2026)
- Natural Sweeteners (2023-2024)
- Milk (2022-2024)
- Coconut (2023-2028)

New Processing and Packaging Technologies for Local Food Industries (2023-2028)

S&T R&D Support for Updating/Creation of Standards for Local Products (2023-2024)

- Turmeric
- Benzoate as Food Additive
- Product standards and revision of existing standards
- Fermentation technology

2022-2023

50M

Sustainable and Healthier Alternative Food Product Using Local Sources

- Salt and Flavor Enhancers (2023-2026)
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- Milk (2022-2024)
- Coconut (2023-2028)

New Processing and Packaging Technologies for Local Food Industries (2023-2028)

S&T R&D Support for Updating/Creation of Standards for Local Products (2023-2024)

- Turmeric
- Benzoate as Food Additive
- Product standards and revision of existing standards,
- Fermentation technology

2024-2025

MILESTONES

New Innovative Food Processing Technologies for Local Industries with emphasis on nutrition-sensitive food processing techniques

- R&D for Specific Industry/Regional Concerns
 - Product and Process Improvement for Local Industries
 - R&D as Basis of Policy/Standards Revision
- Sustainable and Healthier Alternative
 - Salt and Flavor Enhancer
 - ✓ Policy recommendation on use of iodized salt for manufacturing
 - ✓ Flavor enhancers
 - Natural Sweeteners
 - ✓ Stevia product variants
 - ✓ Use of alternative and cheaper/more efficient sweeteners or ingredients (with less tax)
 - Milk
 - ✓ Equipment system for community-based milk processing
 - Coconut
 - ✓ Established processes for coconut products

40M

Sustainable and Healthier Alternative Food Product Using Local Sources

- Salt and Flavor Enhancers (2023-2026)
- Coconut (2023-2028)

New Processing and Packaging Technologies for Local Food Industries (2023-2028)

2026-2028

VISION

Sustainable and globally competitive food products with FICs as the leading S&T Food Innovation Hubs

DIFFERENTIATION

Industry specific strategies to foster innovation and address the S&T requirements of the Philippine Food Sector

