



## Food Innovation Center (FIC)

The center serves as a hub for innovations on product / process development, and provides marketing strategies, food analysis, food safety and quality training.

FIC is not only limited to the BatStateU community but it also aims to serve Micro, Small and Medium Enterprises (MSMEs) in Batangas Province where it envisions to transform the livelihood of the communities.

# FIC pasteurizes UHT Milk products, giveaways for World Food Day

In commemoration of the World Food Day, the Food Innovation Center (FIC) conducted the processing of Pasteurized Ultra-High Temperature (UHT) Milk on November 15.

Prior to the pasteurization process, the center initially procured 300 liters of raw milk from the Fidelidad Dairy farm in Padre Garcia, Batangas. The pasteurization process was done inside the UHT Facility housed by the Food Innovation Center Building in BatStateU Pablo Borbon Main II. The finished products were packed on the same day and stored in freezers to maintain their freshness and quality.

The finished products were given away during the



university's extension activity and outreach program to the beneficiaries of the Little Angels Home, Inc. Foundation at Mendez-Tagaytay Rd, Mendez, Cavite the following day.

## FIC benchmarks at S&T Food Processing Centers in North Luzon



FIC center head Engr. Marielli Katherine Untalan and staff Engr. Juliana Cassandra Rodil benchmarked at the different science and technology food processing centers across the provinces in North Luzon on December 3-7.

The team visited various food processing centers in the region, namely, in Benguet: Food Science Research Innovation Center, Benguet State University Food Processing Center, Le Jar de Trinidad/ Processing Center - Strawberry Farm, and Good Shepherd Sisters Philippines; in Dagupan: Korea Philippines Seafood Processing Complex; in Ilocos: Don Mariano Marcos Memorial State University Food Innovation Center and National Tobacco Administration AgriPinoy Food Processing Plant; and in Bulacan: Natures Spring and Meken Food Corporation.