



Updates on

BatStateU Research Centers





FIC attends DOST-FST CALABARZON Seminar on Food Safety



FIC Head Engr. Marielli Katherine C. Untalan participates in a group activity on basic food hygiene with other FST members.

The FIC Team attended the seminar on food safety hosted by the Department of Science and Technology (DOST) IV-A on May 7-9 at the Hotel Marciano, Calamba City, Laguna.

The three-day seminar aimed to conduct a capacity building activity for the members of the Food Safety Team (FST) in CALABARZON. The activity which was under the DOST Food Safety Human Resource Development Project (HRDP) involved trainings and lectures on basic food hygiene, food safety hazards, current good manufacturing practices, FDA LTO and CPR application process, and LGU inspection and

FIC, DOST Batangas host Seminar Workshop on Fish Processing

FIC in collaboration with DOST Batangas hosted a seminar workshop on fish processing on April 10-11 at the Food Innovation Center in BatStateU Pablo Borbon Main II.

FIC head Engr. Marielli Katherine C. Untalan and staff Engr. Mark Anthony C. Lat and Engr. Juliana Cassandra P. Rodil served as the facilitators for the two-day activity. General participants were students and faculty members, MSMEs representatives, and other food industry experts.

Topics tackled during the seminar were the Good Manufacturing Practices (GMP) and the Hazard Analysis and Critical Control Points (HACCP). There were five fish products demonstrated during the training: sardines, bagoong, fish ball, smoked milkfish, and marinated milkfish.

The seminar workshop aimed to encourage fish processors to enhance their manufacturing practices, upgrade their products, and comply with food safety requirements.



Participants gather during the fish processing demonstration



Participants of the fish processing workshop gather for a photo op