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work for you

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PhST to lead towards smarter Philippines agenda

By ANNA VALMERO
S&T Media Service, DOST-STII

BICUTAN, TAGUIG—Getting Filipinos to adopt the Philippine Standard Time (PhST) is the first step of uniting the country to seize the opportunities for a smarter Philippines.

This is the key message of Department of Science and Technology (DOST) secretary Mario G. Montejo during the country's first celebration of the National Time Consciousness Week, ushered in by the simultaneous flag raising ceremonies in government offices nationwide Monday (January 6).

"The Philippines is composed of diverse culture and people. We may not all agree on everything but the Philippine Standard Time is one thing that will unite us and guide us



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Technology-driven jobs for disaster-devastated communities in the pipeline

By FRAMELIA V. ANONAS
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Convergence for Technology-driven, resource-based and sustainable livelihood. DOST Sec. Mario G. Montejo (middle, in white) sealed an inter-agency Memorandum of Agreement with DOLE Sec. Rosalinda D. Baldoz (seated, second from left) to pool resources and efforts to open more livelihood and job opportunities to displaced and marginalized calamity victims and OFWs. Key officials and regional directors of both DOST and DOLE (seated and standing) witnessed the MOA signing. (Photo by Framelia V. Anonas, S&T Media Service, DOST-STII)

More technology-driven jobs are in the offing as the science and labor departments join forces in a nationwide livelihood program that will be technology-driven, resource-based and sustainable. Priority of said livelihood program are Filipinos who are economically displaced and marginalized due to natural and man-made calamities, including returning or displaced OFWs and their families.

"We do not only aim to rebuild communities," said Department of Science and Technology (DOST) Secretary Mario G. Montejo, "but also to enhance the resilience of our communities with the aid of technology."

The program, also in collaboration with the trade and agriculture departments,

will have several components, including the establishment of community-based enterprises, business incubators, business and technology centers, innovation and knowledge centers, and promotion of climate change mitigation to increase community disaster resiliency.

Said component programs, according to Sec. Montejo, are built upon the "Filipino's spirit of self-reliance, resilience, and ingenuity."

Business and technology incubators will provide a package of support services to start-up enterprises while business and technology centers will serve as alternative sites and technology terminals to create new or revive enterprises. Innovation and knowledge centers, meanwhile, will provide

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in the conduct of our activities at home, at school, and at work,” notes Secretary Montejo.

Montejo explained that the “Juan Time, On Time Ako” campaign seeks to redefine the concept of Filipino time to one that is of punctuality and not of missed opportunities due to tardiness.

Changing the concept of Filipino time brings about cultural change that will be key for the country in “redefining Philippine standard as one of top quality.”

The adoption of PhST is also seen to pave the way for Smarter Philippines agenda outlined earlier by DOST.

Under Smarter Philippines, DOST has been tasked to maximize the potential use of science and technology to help improve the quality of life and drive inclusive growth among communities, especially those in the country.

Under the umbrella program of Smarter Philippines, DOST aims to create an environment that will foster local and global investments in the country as it readies for



the shift in emerging economies by 2015.

An Asian Development Bank study noted that next to China and India, the Philippines will be one of the key emerging economies that will get a greater investment share by 2015.

The sectors that the country will focus on will include: agriculture, industries, governance, climate change adaptation,

human capability, jobs creation, healthcare, and micro, small and medium enterprises (MSMEs).

Not yet on Juan Time? Sync your watch with the Philippine Standard Time (PhST) via: <http://bit.ly/SyncPhST>.

Like us on Facebook: <https://www.facebook.com/PhilippineStandardTime>.
Follow us on Twitter: @PhST_DOST

relevant information on science, technology, and innovation.

As well, the Department of Labor and Employment will provide working capital in the form of raw materials, equipment, tools and jigs; trainings on skills and entrepreneurship, and organizational development, as well as on productivity, safety and health; and facilitate entrepreneurs’ enrollment to micro-insurance.

Agreed responsibilities of said agencies are sealed in the signing of a Memorandum of Agreement on Jan. 23 this year at the Occupational Safety and Health Center in Quezon City attended by the heads, regional directors, and key officials of the involved agencies.

Within the next 30 days, DOST and DOLE regional offices will conduct consultations with possible beneficiaries and come up with a detailed action plan.

Priority technologies for livelihood

DOST’s priority technologies to be included in the livelihood program include indigenous handicraft making, fiber glass bancas, foldaway shelter, ceramic water pot filter, bakery products, charcoal briquetting, vegetable noodles, waste recycling, and complementary foods for babies.

For the fishery sector, livelihood packages include smokehouse kits, fish canning and bottling, fish and squid drying, vacuum packing, fish fillet, and minced fish.

While DOST will provide appropriate technologies and livelihood training, DOLE will handle the employment aspect. The Department of Trade and Industry will take care of the market side, and the Department of Agriculture will manage the agriculture and fishery aspect.

Technology-driven, resource-based, sustainable

“The use of technology (in the livelihoods) will create value,” Montejo stressed. “The convergence of agencies ensure that there will be markets, and value-adding through technology ensure the program’s sustainability.”

On resource-based livelihoods, he explained, “Whatever we find in a certain area, we will create a product out of it using technology, add value to it, and find market for it.”

As an example, he shared that in his meetings with the local officials in Jaro, Leyte, they planned to package their local *lechon* (roasted pig) as “Yolanda-brand” and find market for it in Manila. In Basey, Samar, meanwhile, their abundant root crop *camote* (sweet potato), can be processed into chips, and appropriately package it to make it competitive in the market, he told.

“President Benigno S. Aquino III’s instruction is clear: All initiatives must be sustainable so that we will see better

communities in the future,” Labor Secretary Rosalinda Baldoz told. “The reforms pushed by the President are not great changes but reform on how we do things—that these initiatives will go on even after this administration.”

The programs, being technology-based, make us confident that these will be sustainable, according to her. “Sustainability ensures the transformation of beneficiaries to better families, communities and country, leading to inclusive growth.”

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The DOST Digest is published by the
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DOST-MIMAROPA bares high-demand natural products

By JELYN E. DOCTOR
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What's in for year 2014? Business forecasts say that food, service and tourism will be the "IN" sectors this year.

On food products, the so-called "hot" food, or the healthy, organic and traditional food, will be more in-demand as more and more Filipinos are becoming health conscious. These products are low-calorie and chemical-free, and offer the "lasa ng probinsya" (traditional taste) to the consumers.

Said "hot" foods took the limelight recently as the Department of Science and Technology-MIMAROPA presented its assisted natural products that are seen to ride the tide in the shift to healthy and natural options. DOST-MIMAROPA Regional Director Ma. Josefina P. Abilay recently presented several DOST-assisted natural products at the "Kita Tayo" segment of the Pambansang Morning Show, Umagang Kay Ganda.

According to Dr. Abilay, the products, having gone through S&T interventions, will have "better market opportunities."

Some of the featured DOST-MIMAROPA assisted natural products include SIKAP's Coco Sugar, Lucile's Paluan Honey, GIMALA Healing Tea, Rovilla's Ginger Powder and Turmeric Powder, Rejano's Coco Spread,



Natural products assisted by DOST-MIMAROPA featured at the "Kita Tayo" episode of Umagang Kay Ganda on January 6, 2014.

Myron's Coco Jam with Cashew, Mama's Yami Deli Peanut Butter with Coco Sugar, Mama's Yami Deli Peanut Butter (No Sugar Added), Rejano's Arrowroot Cookies with Coco Sugar and Pinipig, Merl's Suman sa Lihya, Tugdaan Calamansi Concentrate (with honey), and Hibiscus Nectar Concentrate (with calamansi) with Dr. Abilay herself as the endorser.

On the service sector, expected to be hits this year are products and services on health,

beauty and wellness; maintenance; and, hospitality. In the tourism sector, medical and wellness, eco-adventure, educational heritage, trade expos, and talents will make it big this year.

"The year 2014 is a transition of great opportunities not only for local successes but also for global opportunities," is Dr. Carl Balita's good news for the year.



DOST-MIMAROPA Regional Director Ma. Josefina P. Abilay with UKG host Bernadette Sembrano.

Weather updates now available in mobile app

By RODOLFO P. DE GUZMAN
S&T Media Service, DOST-STI

Ever been caught unprepared when the midday sun suddenly shied away and a heavy downpour drenched your new shoes in muddy waters?

To avoid such messy situations, download this android phone app that is guaranteed to give you the correct daily weather condition. Called the RaincheckPH, this app helps you prepare for the day and be spared of inconveniences and odd situations.

This helpful mobile app is made available to the public through the partnership of Department of Science and Technology's Project NOAH (Nationwide Operational Assessment of Hazards) and Voyager Innovations, Inc., a wholly owned subsidiary of Smart Communications Inc..

Voyager Innovations, Inc developed the RaincheckPH app for android enabled gadgets like smart phones and tablets.

RaincheckPH is the first locally produced mobile app that "enables Filipinos to receive timely and accurate information about rain and other hazards within their vicinity so they can always be prepared," explained Dr. Mahar

Lagmay, executive director of Project NOAH.

Project NOAH, through this powerful app, enables users to access highly accurate weather data and other important weather-related information at the touch of their fingers.

With such amount of information available, the users are empowered to make intelligent decisions, the key to being prepared for any hazard or natural calamity.

This innovative app is simple but comprehensive. It can give weather information like the probability of rain down to the city level within a four-hour period with 95 percent accuracy. Covered in the system are close to 70 cities all over the country. The hourly forecast of rain enables users to prepare in advance.

Other features embedded in the RaincheckPH app are the temperature and wind speed reading that enable people in different localities to adjust their activities and plans for the day, including using weather-appropriate clothing, bringing a coat or an umbrella, moving to safer event venue, and others. The app has simple, color-coded design to make

users understand easily the rain alerts in specific locations.

"The main goal of Project NOAH has always been to equip Filipinos with the proper tools and mindset to prepare for natural disasters," Lagmay said. "And this new and innovative mobile app helps in achieving that."

The RaincheckPH app runs on the Google platform and can be accessed through the Google Playstore. It also has a social media sharing feature built into the system so that they can share "nowcasting" details through high-traffic virtual communities like Twitter and Facebook.

The RaincheckPH app can be downloaded through Android smartphones by logging on to the Google Playstore and searching "RaincheckPH". Users can also visit the website www.raincheck.ph and www.voyagerinnovation.com. For more details on Project NOAH, simply log on to www.noah.dost.gov.ph.



DOST's 2014 starter menu: Food processing gizmos

By JOY M. LAZCANO
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The Department of Science and Technology (DOST) recently unveiled locally-developed equipment that will make local food processors more productive.

Developed by DOST's Industrial Technology Development Institute (ITDI), said equipment are part of the science department's High Impact Technology Solutions (HITS) that support the growth and competitiveness of the country's small and medium enterprises.

Water retort. This is a cooking vessel capable of withstanding extreme pressures and designed to destroy all microbes to prolong shelf-life and make product safe.

Freeze dryer. It dehydrates heat sensitive materials through the sublimation process, or changing solid ice into gas, under vacuum conditions. This process preserves perishable items and make them more convenient for transport. This equipment is used in prolonging the shelf life of buko pie; vegetables, meat and fish for instant meals and soups; cheese; yoghurt; proteins; enzymes, etc.

Vacuum fryer. This is designed to fry food in deep fat under reduced pressure and in a closed system that lowers the boiling point of both oil and water in food. Vacuum fried foods include potato chips, durian, pineapple, kiwi, and others.



Spray dryer. It turns liquids into a spray of droplets, then converts these droplets into powder. This equipment is used in making milk powder, coffee, spices, flavorings, medical ingredients, additives, and even paint pigments, ceramic materials, and others.

Vacuum packaging machine. It removes air before sealing food products in retort pouches.

Immersion freezer. Its contents, usually food products (meat, fish, fruits, vegetables) are submerged in cold liquid that serves as freezing agent.

Vacuum evaporator. This equipment concentrates heat sensitive liquid food material, such as herbs, fruits, and vegetables.

Most of the equipment have already been tested in function and performance, and the rest will be tested within the year.

"This program has several objectives. First, DOST wanted to substitute the imported with locally designed, developed and manufactured equipment," says DOST-ITDI Director Nuna Almanzor. "Second, DOST would also want to increase local technologies and to help our SMEs, including those in the metals industry, and ultimately lower the acquisition costs of these equipment."

DOST's Project Management Engineering Design Service Office designed said equipment while the Metals Industry Research and Development Center was commissioned to fabricate the prototypes. On the other hand, DOST-ITDI provides performance testing for the equipment.

The equipment will be available for use at the Food Innovation Centers in Region 2 at Cagayan State University, Region 5 at Bicol University, Region 6 at the DOST Regional Office 6 in Iloilo City, Region 8 at Eastern Visayas State University, Region 10 at Mindanao University of Science and Technology, and Region 11 at Philippine Women's University.

DOST's Food Innovation Centers aim to make the Philippine food manufacturing industry competitive with other ASEAN countries at the onset of the ASEAN Economic Integration in 2015.

InFocus



DOST scientists among The Outstanding Filipino 2013 (TOFIL) awardees.

President Benigno S. Aquino III with TOFIL 2013 awardees: Public Works and Highways Secretary Rogelio Singson for Governance and Public Service, DOST Forester Arsenio Ella for Environmental Conservation and Sustainable Development; and DOST Project NOAH's Dr. Alfredo Mahar Francisco Lagmay for Geology and Earth Science. (Photo sourced from the Official Gazette of the Republic of the Philippines)