



25-31070

Republic of the Philippines  
**Department of Education**  
REGION XI  
SCHOOLS DIVISION OF PANABO CITY

Office of the Schools Division Superintendent

March 11, 2025

**DIVISION MEMORANDUM**

No. 0076 s. 2025

**DISSEMINATION OF THE UPDATED ANNEXES OF THE 1<sup>ST</sup>  
ADVISORY FOR THE IMPLEMENTATION OF THE SBFP FY 2025**

To : Assistant Schools Division Superintendent  
Chief Education Supervisor Schools Governance and Operations  
Division  
Chief Education Supervisor Curriculum Implementation  
Division  
All School Heads and Principals of Public Elementary Schools  
All Concerned

1. This has reference to Regional Memorandum ESSD-2025-067 re:  
**Dissemination of Updates Annexes of 1<sup>st</sup> Advisory for the  
Implementation of the SBFP FY 2025**, which is self-explanatory.
2. For your information and guidance.

  
**JINKY B. FIRMAN PhD, CESO VI**  
Schools Division Superintendent

**RELEASED**

**MAR 11 2025**

Enclosed: As stated.  
SGOD/ABA/mje

RECORDS SECTION SDO PANABO CITY  
BY 



Schools Division Office of Panabo City  
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Ready



46877

Republic of the Philippines  
Department of Education  
DAVAO REGION

February 26, 2025

REGIONAL MEMORANDUM  
ESSD-2025-067

DISSEMINATION OF UPDATED ANNEXES OF 1<sup>ST</sup> ADVISORY FOR THE  
IMPLEMENTATION OF THE SBFP FY 2025

To: Schools Division Superintendents

1. Attached is a copy of Memorandum OM-OUOPS-2024-09-10424, from the Office of the Undersecretary for Operations, re: 1<sup>st</sup> Advisory for the Implementation of the SBFP FY 2025, which is self-explanatory.
2. In this regard, this Office hereby advises the field on **strict compliance of the specific directions provided in the advisory, especially on the technical specifications for Nutritious Food Products (NFPs), Milk products, and catering services.**
3. Additionally, **Reissa T. Silda, Dr. Marra B. Medrano, and Razul A. De La Cerna** will closely monitor the implementation to check that the field adheres to the stipulated directives. They will also provide technical assistance and guidance to guarantee the program is carried out effectively and efficiently.
4. For further details, Reissa T. Silda, Regional SBFP Focal Person, may be contacted at (082) 224-0748.
5. Immediate and wide dissemination of this Memorandum is desired.

ALLAN G. FARNAZO  
Director IV

Encl.: As stated  
ROE7/rt

DEPARTMENT OF EDUCATION - DAVAO  
RECORDS SECTION  
**RELEASED**

By: *[Signature]* Date: *March 06, 2025*



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Republika ng Pilipinas  
Department of Education

OFFICE OF THE UNDERSECRETARY FOR OPERATIONS

MEMORANDUM

OM-OUOPS-2024-09-16424

FOR : REGIONAL DIRECTORS  
SCHOOLS DIVISION SUPERINTENDENTS

FROM : *Escobedo*  
ATTY. REVSEE A. ESCOBEDO  
Undersecretary for Operations

*Dexter A. Galban*  
DR. DEXTER A. GALBAN  
Assistant Secretary for Operations

SUBJECT : 1ST ADVISORY FOR THE IMPLEMENTATION OF THE  
SCHOOL-BASED FEEDING PROGRAM (SBFP) FY 2025

DATE : December 5, 2024

This Advisory provides new instructions regarding the implementation of the School-Based Feeding Program (SBFP) for Fiscal Year (FY) 2025. The following updates and instructions are hereby issued:

**1. Revised Target Beneficiaries for Milk**

The target beneficiaries for milk shall cover **ONLY** all kindergarten beneficiaries and severely wasted and wasted Grades 1-3 learners. If there is still excess, include the secondary beneficiaries as stated in D.O. No. 31, s. 2021. The priority of targeting all kindergarten is to develop their milk drinking habit at their age and be provided with the nourishment needed for their maximum growth potential. Attached is the Revised Breakdown of Funds for ready reference.

**2. Revised Number of Feeding days**

The number of feeding days for **Hot meals/NFP** shall be **120 days** while for the **Milk** shall be **15 days**. The revision of the number of feeding days are adjusted with the universal feeding of kindergarten.

**3. Removal of Service Fee for the Coordination with the National Dairy Authority (NDA) and Philippine Carabao Center (PCC)**

Starting **SY 2024-2025**, the DepEd will no longer pay Service Fee to NDA and PCC as discussed and agreed upon during the meeting with NDA and PCC in the Senate of the Philippines.

**4. Guidelines for the Conduct of Feeding During the National Learning Camp**

- a. Priority shall be given to all W/SW Kindergarten to Grade 6 Learners.

- c. In case of excess of funds following a, beneficiaries may include all Kindergarten learners in schools with the highest number of W-OSW learners based on percentage per enrolment.
- d. In case of excess of funds following a, and b, beneficiaries may include all other learners who participate in the National Learning Camps.
- e. In case of excess of funds following a, b, and c, SDOs may extend the number of feeding days or do double feeding.

## 5. Inclusion of Brown Rice in the Options for Nutritious Food Products (NFP)

In addition to Iron Fortified Rice (IFR), Brown Rice will be served once a week to support local rice producers (e.g., every Monday). The provision of brown rice-based NFPs, such as the Brown Rice Nutty Fruit, developed by DOST-PSRI and other similar products, is strongly encouraged.

Both IFR and Brown Rice are **required** to be served either as part of hot meals or as stand-alone commodities when NFPs are distributed, unless supply availability is limited, as confirmed by a market survey conducted by the SDO.

When distributed as an NFP, each pack must contain 250 grams of IFR or BR for hot meals, 85 grams of IFR or BR per serving is centered, to be cooked on-site at the school and served with an appropriate sauce.

## 6. Technical Specifications for NFP and Milk

Attached for ready reference are the Technical Specifications for NFP and Milk for SY 2025-2026.

## 7. Reiteration of the Scope of Work of Hired Contract of Service (CoS) Employees at the Regional (ROs) and Schools Division Offices (SDOs)

All ROs and SDOs are reminded to adhere to the Terms of Reference (TOR) for the Hiring of CoS, particularly that their tasks should be specific to the SBPP and other Nutrition and Hygiene Programs such as the Water, Sanitation, and Hygiene in Schools (WASH) and Nutrition Sensitive Programs.

For further inquiries or clarification, please contact Dr. Maria Carazon C. Dumlao, Ms. Magdalene Patricia C. Caringal, or Ms. Melanie A. Dulig, BPS-SDO, at cell phone numbers 09175620846 or 09494056968, or text 8832796370 or via email at [carazonm@bps.gov.ph](mailto:carazonm@bps.gov.ph).

Your attention and strict adherence to this advisory is highly appreciated.



DEPARTMENT OF EDUCATION SCHOOL-BASED FEEDING PROGRAM (SBFP) PROPOSAL FOR FY 2023 - ADDITIONAL ROOM SUMMARY BY SDO LEVEL (NATIONAL DATA)								
SDO	All Kinder + Non Graded + G1-G3 (SW & W)	Cost of Hot Meals/NBP (P23.00 for 120 days)	All Kinder + Non Graded + G1-G3 (SW & W)	Cost of Milk (P23.00 for 15 days)	Total (Hot Meals + Milk)	PSC (P14.24 + 500,000 (CO-RO+SDO))	TOTAL	Additional Milk for 202M
Region I						516,745,383.00	516,745,383.00	
Alamang City	2,852	8,556,000	2,277	751,410	9,307,410	800,000	800,000	150,282
Batang City	1,165	3,493,000	960	316,800	3,799,800	175,333	175,333	63,360
Candon City	1,211	3,639,000	950	327,360	3,966,360	130,800	130,800	65,472
Capangasinan City	6,103	18,304,000	4,708	1,553,640	19,857,640	655,362	20,513,002	510,728
Coron, Norte	9,086	27,258,000	7,402	2,447,660	29,705,660	980,122	30,685,782	488,532
Isabela, Sur	12,511	37,563,000	10,248	3,383,840	40,946,840	1,351,180	42,298,020	676,368
La Union	17,161	51,507,000	14,354	4,808,820	56,315,820	1,845,158	57,758,978	681,364
Marikina City	7,639	22,917,000	6,262	202,840	23,119,840	783,282	23,903,122	136,488
Pangasinan I, Lingayen	46,065	134,150,000	36,496	12,043,680	146,193,680	5,155,876	141,348,556	2,408,730
Pangasinan R, Binalonan	51,484	154,452,000	40,880	13,190,400	167,642,400	4,443,193	172,085,593	2,038,080
San Carlos City	7,156	21,438,000	5,625	1,856,250	23,294,250	768,710	24,062,960	371,250
San Fernando City	2,679	8,037,000	2,174	717,420	8,754,420	288,856	9,043,276	143,484
Urdaneta City	3,665	10,995,000	2,981	983,730	11,978,730	395,298	12,374,028	195,748
Vigan City	915	2,754,000	755	249,150	3,003,150	99,004	3,102,154	49,836
TOTAL	156,706	470,118,000	120,920	39,903,600	510,021,600	17,630,713	527,652,313	7,980,720
Region II						800,000	800,000	
Alangilan	389	1,167,000	341	112,530	1,279,530	42,234	1,321,764	22,906
Cagayan	28,656	85,968,000	23,367	7,731,110	93,699,110	3,091,431	96,790,541	1,542,222
Changay City	4,556	14,568,000	1,952	1,317,360	15,885,360	524,232	16,409,592	283,472
City of Marikina	3,277	11,631,000	3,195	1,054,350	12,685,350	418,617	13,103,967	210,670
Infanta	32,026	117,288,000	40,442	9,673,860	127,961,860	4,199,839	132,161,699	1,995,972
Nueva Vizcaya	11,830	35,897,000	10,457	3,450,810	39,347,810	1,291,878	40,639,688	690,162
Quirino	4,542	14,826,000	4,293	1,418,670	16,244,670	536,009	16,780,679	283,338
Santiago City	3,997	11,991,000	3,373	1,115,070	13,106,070	432,500	13,538,570	223,014
Tuguegarao City	8,696	26,285,000	7,490	1,151,700	27,436,700	943,411	28,380,111	230,340
TOTAL	101,807	405,421,000	82,756	27,309,480	332,730,480	11,780,106	344,510,586	5,461,899
Region III						800,000	800,000	
Angeles City	15,102	45,306,000	12,219	4,032,270	49,338,270	1,628,163	50,966,433	806,454
Antena	6,404	19,392,000	5,421	1,788,540	21,180,540	698,521	21,879,061	387,786
Batang City	2,491	7,473,000	2,049	676,170	8,149,170	268,323	8,417,493	135,234
Bataan	24,955	74,465,000	20,100	6,633,000	81,098,000	2,689,434	84,187,434	1,328,600
Bulacan	68,178	197,534,000	54,743	18,065,190	215,599,190	6,943,774	222,542,964	3,613,038
Cabanatuan City	9,798	29,394,000	7,824	2,583,520	31,977,520	1,055,205	33,032,725	510,354
City of San Jose Del Monte	22,702	68,106,000	17,660	5,927,800	73,933,800	2,419,815	76,353,615	1,165,500
Malabon City	9,731	31,133,000	7,994	2,688,000	33,821,000	1,111,000	34,932,000	597,604
Maharajah City	9,022	27,066,000	7,350	2,359,500	29,425,500	977,042	30,402,542	471,690
Makati City	5,446	16,338,000	4,523	1,482,590	17,820,590	588,409	18,409,000	298,518
Meycauayan City	8,511	25,539,000	4,773	1,575,090	27,114,090	893,547	28,007,637	315,018
Norcia City	43,587	130,761,000	35,562	11,285,460	142,046,460	4,702,383	146,748,843	2,347,092
Oriongaray City	7,647	22,941,000	6,311	2,082,630	24,023,630	825,780	24,849,410	416,526
Pampanga	47,852	143,559,000	39,679	13,094,070	156,653,070	5,169,551	161,822,621	2,618,814
San Fernando City	9,582	28,736,000	7,904	2,503,370	31,239,370	1,033,130	32,272,500	500,676
San Jose City	4,602	13,808,000	3,677	1,213,430	15,021,430	496,841	15,518,271	262,682
Science City of Marikina	2,853	8,553,000	2,147	708,510	9,261,510	305,430	9,566,940	141,702
Tarlac	37,352	112,071,000	30,124	9,614,270	121,685,270	4,015,612	125,700,882	1,922,844
Ugali City	15,034	45,102,000	11,246	3,713,180	48,815,180	1,610,885	50,426,065	742,296
Zambales	25,049	75,147,000	19,688	6,497,040	81,644,040	2,694,253	84,338,293	1,295,408
TOTAL	562,962	1,688,484,000	454,486	15,180,380	1,842,664,380	59,940,191	1,902,604,571	29,438,076
Region IV-A						800,000	800,000	
Angeles City	41,967	125,981,000	35,505	11,417,970	137,398,970	4,442,246	141,841,216	2,347,504
Batang City	12,786	38,358,000	10,701	3,511,380	41,869,380	1,382,446	43,251,826	706,266
Bataan	82,081	246,184,000	67,409	22,444,970	268,628,970	8,666,323	277,295,293	4,426,984
Batangas City	9,038	27,234,000	7,152	2,360,160	29,594,160	976,407	30,570,567	472,032
Bataan City	10,370	31,110,000	8,343	2,753,190	33,863,190	1,117,465	34,980,655	550,636
Cabuyao City	7,911	23,733,000	6,438	2,124,540	25,857,540	853,299	26,710,839	424,368
Lakeland City	15,982	47,946,000	13,220	4,362,600	52,308,600	1,726,184	54,034,784	872,620
Luzon	61,309	183,911,000	49,707	16,403,310	200,314,310	6,610,900	206,925,210	3,260,662
Marikina City	3,088	9,314,000	2,596	846,880	10,160,880	333,329	10,494,209	167,376
Marikina City	18,220	54,687,000	14,791	4,881,690	59,568,690	1,965,767	61,534,457	978,336
General Trias City	13,024	39,072,000	9,135	3,034,560	42,106,560	1,390,956	43,497,516	692,910
Imo City	9,084	27,257,000	7,522	2,581,260	29,838,260	984,438	30,822,698	516,252
Laguna	40,163	120,487,000	33,840	10,177,200	130,664,200	4,311,985	134,976,185	2,235,440
Lipa City	11,389	34,164,000	9,296	3,067,820	37,231,820	1,228,645	38,460,465	613,536
Luzon City	11,783	35,447,000	9,809	3,272,970	38,720,970	1,264,543	39,985,513	594,694
Marikina City	70,486	211,458,000	55,989	18,776,170	230,234,170	7,676,734	237,910,904	3,826,274
Marikina City	80,836	242,508,000	65,156	21,531,390	264,039,390	8,712,640	272,752,030	4,302,236
Marikina City	9,206	27,618,000	7,355	2,427,150	29,045,150	991,490	30,036,640	465,430
San Pedro City	9,343	27,429,000	7,383	2,403,390	29,832,390	984,403	30,816,793	480,678
Sta. Rosa City	9,844	29,532,000	8,083	2,667,390	32,199,390	1,067,580	33,266,970	533,428
Sta. Thomas City	3,416	10,248,000	2,816	1,127,280	11,375,280	375,324	11,750,604	228,486
Tanauan City	6,538	19,614,000	5,415	1,763,950	21,377,950	705,147	22,083,097	350,780
Tayabas City	2,968	8,504,000	2,412	795,960	9,299,960	320,090	9,620,050	158,192
TOTAL	528,660	1,585,980,000	416,949	137,593,170	1,723,573,170	57,677,915	1,781,251,085	27,518,634
Region IV-B						800,000	800,000	
Alangilan	4,327	12,981,000	3,455	1,144,150	14,125,150	465,981	14,591,131	228,036
Marikina City	8,344	24,712,000	6,878	2,187,240	26,899,240	888,183	27,787,423	437,448
Oriental Mindoro	28,099	86,297,000	23,322	7,616,260	93,913,260	3,073,398	96,986,658	1,407,262
Oriental Mindoro	17,903	53,703,000	14,503	4,827,440	58,530,440	1,916,305	60,446,745	935,488
Palawan	45,515	136,095,000	37,794	12,482,320	148,577,320	4,886,873	153,464,193	2,296,404
Puerto Princesa City	11,983	35,179,000	9,734	3,116,220	38,295,220	1,266,182	39,561,402	603,244
San Jose City	10,431	31,293,000	8,554	2,840,820	34,133,820	1,118,199	35,252,019	510,364
TOTAL	146,180	438,540,000	111,155	36,681,150	475,221,150	16,482,289	491,703,439	7,336,230
Region V						800,000	800,000	
Albay	41,439	124,437,000	33,876	11,059,080	135,496,080	4,431,711	139,927,791	2,221,816
Camarines Norte	30,178	91,134,000	25,252	7,819,180	98,953,180	3,253,914	102,207,094	1,481,632
Camarines Sur	94,073	282,229,000	78,904	25,788,320	308,017,320	10,063,552	318,080,872	4,547,664
Catanduanes	12,492	37,178,000	9,207	3,038,310	40,216,310	1,327,072	41,543,382	607,662
Iriga City	4,052	12,156,000	3,267	1,018,710	13,174,710	434,785	13,609,495	203,742
Legazpi City	7,069	21,202,000	5,461	1,862,130	23,064,130	759,881	23,824,011	360,420
Luzon City	4,932	14,796,000	3,634	1,195,270	15,991,270	517,642	16,508,912	259,844
Marikina City	40,977	122,931,000	30,423	10,025,590	132,956,590	4,388,029	137,344,619	2,067,518
Marikina City	4,344	13,092,000	3,470	1,128,600	14,220,600	465,280	14,685,880	225,720
Marikina City	6,120	18,360,000	5,030	1,656,600	19,016,600	620,348	19,636,948	331,320
Marikina City	25,438	76,254,000	20,696	6,839,680	82,093,680	2,730,871	84,824,551	1,269,936
Marikina City	8,295	24,885,000	6,974	2,244,420	27,129,420	877,372	28,006,792	428,284
Marikina City	5,340	15,770,000	4,316	1,392,280	17,162,280	561,406	17,723,686	268,456
TOTAL	482,839	1,448,967,000	396,070	127,371,100	1,576,338,100	51,103,572	1,627,441,672	24,864,620
Region VI						800,000	800,000	
Albay	19,939	59,817,000	16,710	5,554,300	65,371,300	2,184,453	67,555,753	970,860
Antique	10,922	32,776,000	14,491	4,782,690	37,558,690	1,238,017	38,796,707	586,538
Bacolod City	18,814	56,442,000	15,183	4,880,990	61,322,990	2,017,039	63,340,029	936,078
Bago City	5,671	17,013,000	4,317	1,444,610	18,457,610	608,601	19,066,211	284,922



Casib City	6,083	18,009,000	4,558	1,504,140	19,513,140	643,834	20,157,074	300,828
Capt	74,557	73,671,000	17,797	5,871,360	79,542,360	7,624,898	87,167,258	1,174,272
Escalante City	3,710	11,130,000	2,817	929,616	12,059,616	397,967	12,457,577	185,822
Gulmanas	4,258	12,774,000	3,456	1,140,480	13,914,480	459,178	14,373,658	226,096
Higamayen City	5,340	16,020,000	1,960	1,306,980	17,326,980	571,784	17,898,764	261,360
Isola	60,564	181,697,000	45,521	15,161,930	196,858,930	5,475,916	203,334,846	3,030,788
Isola City	11,374	34,121,000	8,543	2,832,390	36,954,390	1,219,495	38,173,885	566,478
Isulanen City	10,518	31,554,000	7,671	2,531,430	34,085,430	1,124,819	35,210,247	504,266
La Carlota City	2,308	6,927,000	1,749	577,170	7,504,170	247,638	7,751,808	115,434
Negros Occidental	57,662	157,986,000	39,950	13,183,500	171,169,500	5,648,594	176,818,094	2,636,700
Pasay City	2,414	7,242,000	1,982	654,060	7,896,060	260,570	8,156,630	130,612
Rosas City	5,623	16,869,000	4,225	1,394,250	18,263,250	602,687	18,865,937	278,850
Sagay City	5,160	15,480,000	4,119	1,250,270	16,730,270	555,696	17,285,966	271,864
San Carlos City	4,972	14,916,000	3,923	1,294,590	16,210,590	534,949	16,745,539	258,918
Silay City	3,554	10,662,000	2,797	923,010	11,585,010	382,305	11,967,315	184,602
Sigalay City	2,972	8,916,000	2,380	785,800	9,701,800	320,146	10,021,946	157,080
Victorias City	2,106	5,918,000	2,581	851,730	10,769,730	355,401	11,125,131	170,348
TOTAL	272,712	818,136,000	206,187	68,035,310	886,171,310	30,043,647	916,214,957	13,607,622
Region VII						800,000	800,000	
Bati City	3,641	10,983,000	2,761	911,130	11,894,130	392,506	12,286,636	182,226
Bayawan City	5,895	17,685,000	4,773	1,575,090	19,260,090	635,583	19,895,673	315,018
Bingo City	3,532	10,596,000	2,601	858,310	11,454,310	372,993	11,827,323	171,656
Bisak	37,741	113,283,000	29,809	9,836,970	123,119,970	4,062,959	127,182,929	1,967,384
Carson City	1,132	2,396,000	1,132	272,560	2,668,560	124,295	2,792,855	74,712
Cancer City	4,904	14,717,000	4,035	1,311,550	16,028,550	529,437	16,557,987	266,310
Cebu	70,770	212,310,000	57,821	19,014,930	231,324,930	7,833,723	239,158,653	3,802,868
Cebu City	27,570	82,710,000	21,765	7,182,450	89,892,450	2,964,451	92,856,901	1,436,490
City of Iloilo, Cebu	4,829	14,787,000	3,881	1,280,730	16,067,730	530,235	16,597,965	256,148
Quezon City	5,819	17,787,000	4,476	1,477,080	19,264,080	634,723	19,908,803	295,418
Dumaguete City	3,223	9,866,000	2,665	879,450	10,745,450	348,008	11,093,458	175,980
Gutholigan City	6,793	25,179,000	6,041	1,993,530	27,172,530	896,693	28,069,223	388,788
Lapu-Lapu City	14,321	44,463,000	12,156	4,011,480	48,474,480	1,599,858	50,074,338	802,296
Mandaue City	9,028	27,084,000	7,350	2,425,500	29,509,500	978,814	30,488,314	485,100
Negros Oriental	34,465	100,395,000	26,607	8,278,660	112,173,660	3,701,731	115,875,391	1,758,732
Saguior	1,999	5,997,000	1,731	577,230	6,574,230	216,752	6,790,982	114,240
Tayburan City	2,397	7,191,000	1,937	637,500	7,828,500	258,342	8,086,842	127,512
Talibay City	8,998	26,394,000	7,108	2,345,640	28,739,640	968,208	29,707,848	469,128
Tanjan City	3,662	10,986,000	3,026	994,588	11,980,588	393,491	12,374,079	189,710
Toledo City	2,474	22,422,000	6,249	2,062,110	24,484,110	807,978	25,292,088	412,434
TOTAL	280,332	781,896,000	207,714	68,545,620	850,441,620	28,654,674	879,096,294	13,708,324
Region VIII						800,000	800,000	
Baybay City	3,851	11,552,000	2,900	957,000	12,510,000	412,830	12,922,830	191,400
Bohol	6,025	18,075,000	4,964	1,638,120	19,713,120	650,533	20,363,653	327,624
Borongan City	2,044	6,132,000	1,691	558,030	6,690,030	220,771	6,910,801	111,608
Calbayog City	7,120	21,960,000	5,802	1,914,640	23,874,640	787,864	24,662,504	382,932
Catbalogan City	4,392	13,176,000	3,420	1,128,600	14,304,600	472,052	14,776,652	225,720
Eastern Samar	12,017	36,851,000	10,046	3,315,180	40,166,180	1,299,084	41,465,264	693,038
Leyte	55,190	177,570,000	44,673	14,747,090	192,317,090	6,346,799	198,663,889	2,948,418
Maasin City	1,627	4,881,000	1,366	450,780	5,331,780	175,949	5,507,729	90,186
Northern Samar	28,426	70,178,000	18,489	6,894,770	76,372,770	2,520,301	78,893,071	1,218,954
Ormaet City	9,092	27,276,000	6,820	2,253,900	29,529,900	974,487	30,504,387	450,760
Samar (Western Samar)	22,058	66,174,000	16,763	5,531,790	71,705,790	2,364,291	74,070,081	1,108,358
Southern Leyte	7,866	23,598,000	6,531	2,155,560	25,753,560	849,867	26,603,427	431,112
Tacloban City	8,225	24,675,000	6,423	2,119,590	26,794,590	884,221	27,678,811	423,018
TOTAL	187,133	561,999,000	129,879	42,888,070	604,887,070	18,760,549	623,647,619	8,572,014
Region IX						800,000	800,000	
Dapitan City	2,659	7,977,000	2,131	703,230	8,680,230	286,458	8,966,678	140,646
Digos City	3,814	11,442,000	3,096	1,021,680	12,463,680	411,301	12,874,981	204,336
Isabela City	5,183	16,149,000	4,084	1,347,720	17,496,720	577,382	18,074,102	269,544
Pagadian City	6,792	20,276,000	5,445	1,796,850	22,072,850	711,704	22,784,554	359,370
Zamboanga City	42,023	126,069,000	33,896	11,185,680	137,254,680	4,529,404	141,784,084	2,237,136
Zamboanga del Norte	34,816	104,448,000	28,708	9,479,640	113,927,640	3,759,414	117,687,054	1,894,728
Zamboanga del Sur	31,264	99,797,000	25,794	8,512,020	108,309,020	3,574,013	111,883,033	1,702,404
Zamboanga Sibuyan	27,159	81,597,000	21,125	6,971,250	88,568,250	2,922,752	91,491,002	1,394,280
TOTAL	155,950	467,850,000	124,378	41,812,070	509,662,070	17,552,445	527,214,515	8,202,414
Region X						800,000	800,000	
Burdon	41,427	124,281,000	34,844	11,499,520	135,779,520	4,480,724	140,260,244	2,290,704
Cagayan de Oro City	23,827	71,481,000	18,799	6,201,340	77,682,340	2,563,583	80,245,923	1,240,068
Campug	2,380	7,140,000	1,858	645,150	7,785,150	256,910	8,042,060	120,030
El Salvador	1,510	4,530,000	1,252	413,160	4,943,160	163,124	5,106,284	82,632
Gangos City	5,001	15,003,000	3,984	1,314,720	16,317,720	538,485	16,856,205	262,944
Iligan City	13,693	41,079,000	10,746	3,546,180	44,625,180	1,472,631	46,097,811	709,238
Lanao del Norte	25,366	76,096,000	20,690	6,827,700	82,923,700	2,736,548	85,660,248	1,365,540
Malaybalay City	6,009	18,027,000	5,161	1,701,130	19,728,130	651,004	20,379,134	340,626
Misamis Occidental	11,641	34,933,000	8,964	2,964,720	37,897,720	1,250,295	39,148,015	592,944
Misamis Oriental	25,505	76,515,000	20,556	6,781,480	83,296,480	2,748,850	86,045,330	1,385,090
Orogue City	2,229	6,647,000	1,690	552,700	7,240,700	239,075	7,480,775	111,540
Quana City	3,805	11,415,000	3,123	1,007,290	12,422,290	410,596	12,832,886	205,458
Tanab City	2,334	7,002,000	1,853	611,490	7,613,490	251,245	7,864,735	122,298
Valencia City	4,411	13,233,000	3,463	1,002,790	14,235,790	464,181	14,700,971	222,186
TOTAL	171,138	513,414,000	139,089	45,895,370	559,313,370	18,257,341	577,570,711	8,779,874
Region XI						800,000	800,000	
Davao City	60,079	180,237,000	47,649	15,724,170	195,961,170	6,466,719	202,427,889	3,144,634
Davao de Oro	24,247	72,741,000	20,083	6,627,390	79,368,390	2,619,157	81,987,547	1,256,478
Davao del Norte	17,740	53,220,000	14,544	4,799,320	58,019,320	1,914,644	59,933,964	988,904
Davao del Sur	15,741	47,229,000	12,644	4,172,520	51,401,520	1,696,250	53,097,770	834,604
Davao Occidental	13,301	39,809,000	10,766	3,551,780	43,360,780	1,434,239	44,795,019	710,356
Davao Oriental	18,540	58,748,000	14,828	4,827,240	63,575,240	1,998,719	65,573,959	1,055,448
Digos City	5,979	17,957,000	4,914	1,621,430	19,578,430	645,434	20,223,864	324,324
Island Garden City of Samar	4,045	12,135,000	3,252	1,073,180	13,208,180	435,860	13,644,040	214,632
Met City	5,580	16,740,000	4,598	1,517,340	18,257,340	602,492	18,859,832	303,488
Panabo City	5,769	17,307,000	4,885	1,612,050	18,919,050	624,329	19,543,379	322,410
Tague City	7,647	22,941,000	6,363	2,099,790	25,040,790	836,346	25,877,136	419,958
TOTAL	178,712	536,136,000	144,326	47,677,580	583,813,580	19,844,188	603,657,768	9,525,316
Region XII						800,000	800,000	
General Santos City	25,050	75,150,000	19,583	6,445,890	81,595,890	2,692,664	84,288,554	1,289,178
Widespread City	5,551	16,653,000	4,347	1,434,510	18,087,510	598,888	18,686,398	286,902
Koronadal City	7,013	21,039,000	5,126	1,692,240	22,731,240	750,131	23,481,371	358,448
Morla Cotabato	43,583	130,779,000	34,652	11,485,160	142,264,160	4,693,067	146,957,227	2,287,032
Sarangani	27,879	83,617,000	21,671	7,151,430	90,768,430	2,996,018	93,764,448	1,430,286
South Cotabato	26,065	78,195,000	21,029	6,919,570	85,114,570	2,809,443	87,924,013	1,387,914
Sultan Kudarat	25,187	75,591,000	19,616	6,473,280	82,064,280	2,706,121	84,770,401	1,284,856
Tacomog City	3,264	10,058,000	2,625	866,250	10,924,250	361,820	11,286,070	173,250
TOTAL	168,714	491,142,000	128,601	42,488,230	533,630,230	18,408,180	552,038,410	8,467,666
CARAGA						800,000	800,000	
Agusan del Norte	11,475	34,425,000	9,119	3,000,270	37,425,270	1,235,331	38,660,601	601,854
Agusan del Sur	28,284	85,062,000	22,351	7,375,830	92,437,830	3,060,448	95,508,278	1,478,186
Bayugan City	2,896	8,638,000	2,510	816,900	9,454,900	314,038</		

Dinagat Island	4,105	12,315,000	3,316	1,094,280	13,409,280	442,506	13,851,786	218,856
Surigao	6,139	18,417,000	4,921	1,623,830	20,040,830	664,351	20,705,181	324,788
Surigao City	4,875	14,625,000	3,888	1,283,040	15,908,040	524,965	16,432,995	258,808
Surigao del Norte	8,404	25,212,000	6,518	2,150,940	27,362,940	900,577	28,263,517	430,188
Surigao del Sur	17,311	51,901,000	14,159	4,672,470	56,569,470	1,867,961	58,437,431	934,484
Tandag City	2,119	6,357,000	1,723	568,590	6,925,590	228,544	7,154,134	113,718
TOTAL	102,869	308,867,000	82,303	27,159,990	335,766,990	11,880,811	347,647,801	5,431,996
800,000						800,000		
175,085,392								2,890,356
5,592,601								97,284
169,472,790								789,822
11,451,790								255,750
5,460,420								840,484
180,194								384,584
1,608,094								2,074,908
48,730,110								551,166
15,483,750								864,026
510,964								404,052
39,034,320								763,082
1,288,133								458,832
20,860,920								931,126
688,410								3,636,018
4,057,838								837,872
126,997,578								16,749,474
34,617,720								
42,257,065								
1,349,935								
26,550,435								
848,175								
25,702,260								
1,474,686								
46,167,146								
27,893,828								
881,468								
26,711,160								
1,826,637								
7,381,476								
231,067,556								
96,838,172								
1,550,847								
48,546,207								
34,238,121								
1,013,276,378								
800,000								
300,000								
73,820,640								
786,087								
24,606,742								
357,043								
18,819,568								
623,141								
19,588,821								
813,654								
25,469,844								
474,396								
9,344,970								
308,384								
9,653,354								
325,430								
10,187,095								
291,425								
9,122,495								
4,781,582								
125,434,992								
2,156,286								
11,726,932,000								
177,213,564								
3,398,541								
10,191,623,000								
2,685,954								
886,067,828								
11,081,690,828								
695,241,180								
11,726,932,000								
177,213,564								
Grand Total	3,398,541	10,191,623,000	2,685,954	886,067,828	11,081,690,828	695,241,180	11,726,932,000	177,213,564

### TECHNICAL SPECIFICATIONS FOR NUTRITIOUS FOOD PRODUCTS

Type of Food	<b>1. Enhanced Nutribun or New Enhanced Nutribun (with certification for each variant from DOST-FNRI)</b>															
Flavor/Variant	Squash, carrot, yellow sweet potato, orange sweet potato, purple sweet potato															
Serving Size	At least 80 g (2 pcs 40 g per pack or 1 pc 80 g per pack)															
Estimated Cost	Maximum of Php 20.00 per pack															
Quality	Bread is received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, pest-free, and soft in texture.															
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .															
Expiration	The expiration date for Enhanced Nutribun should be at least 5 days from the date of manufacturing. The expiration date for New Enhanced Nutribun should be at least 7 days from the date of manufacturing.															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>230 to 270 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>6 to 10 g</td></tr><tr><td>Sugar</td><td>10 to 20 g</td></tr><tr><td>Sodium</td><td>120 to 200 mg</td></tr><tr><td>Vitamin A</td><td>130 to 250 mcg</td></tr></table> <p>Nutritional analysis is required to assess whether the product's nutritional content is within the prescribed amount of nutrients per serving size.</p>			Amount per Serving	Energy	230 to 270 kcal	Saturated Fat	0 to 7 g	Protein	6 to 10 g	Sugar	10 to 20 g	Sodium	120 to 200 mg	Vitamin A	130 to 250 mcg
	Amount per Serving															
Energy	230 to 270 kcal															
Saturated Fat	0 to 7 g															
Protein	6 to 10 g															
Sugar	10 to 20 g															
Sodium	120 to 200 mg															
Vitamin A	130 to 250 mcg															
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as a Technology Adoptor for each variant of Enhanced Nutribun or New Enhanced Nutribun. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Enhanced Nutribun or New Enhanced Nutribun from a manufacturer licensed and certified by DOST-FNRI either through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>															
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end user; should be in accordance with the schedule in the approved cycle menu)															
Drop-off Points	(To be supplied by the end-user)															
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)															
Sensory evaluation acceptability tests	The food product should pass the sensory evaluation acceptability tests where samples must be provided.															



Type of Food	<b>2. Enhanced Nutribun or New Enhanced Nutribun (with certification for each variant from DOST-FNRI) in combination with another food product</b>															
Flavor/Variant	Squash, carrot, yellow sweet potato, orange sweet potato, purple sweet potato															
Serving Size	At least 40 g of Enhanced or New Enhanced Nutribun to be served with other food products (e.g., juice)															
Estimated Cost	Php 8.00-11.00 per piece of Enhanced Nutribun															
Quality	Products are received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.															
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .															
Expiration	The expiration date for Enhanced Nutribun should be at least 5 days from the date of manufacturing. The expiration date for New Enhanced Nutribun should be at least 7 days from the date of manufacturing.															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>115 to 135 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3.5 g</td></tr><tr><td>Protein</td><td>3 to 5 g</td></tr><tr><td>Sugar</td><td>5 to 10 g</td></tr><tr><td>Sodium</td><td>60 to 100 mg</td></tr><tr><td>Vitamin A</td><td>65 to 125 mcg</td></tr></table> <p>Nutritional analysis is required to assess whether the product's nutritional content is within the prescribed amount of nutrients per serving size.</p>			Amount per Serving	Energy	115 to 135 kcal	Saturated Fat	0 to 3.5 g	Protein	3 to 5 g	Sugar	5 to 10 g	Sodium	60 to 100 mg	Vitamin A	65 to 125 mcg
	Amount per Serving															
Energy	115 to 135 kcal															
Saturated Fat	0 to 3.5 g															
Protein	3 to 5 g															
Sugar	5 to 10 g															
Sodium	60 to 100 mg															
Vitamin A	65 to 125 mcg															
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as a Technology Adoptor for each variant of Enhanced Nutribun or New Enhanced Nutribun. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Enhanced Nutribun or New Enhanced Nutribun from a manufacturer licensed and certified by DOST-FNRI either through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>															
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)															
Drop-off Points	(To be supplied by the end-user)															
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)															
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.															

Type of Food	<b>3. Karabun or Milkybun with certification from Philippine Carabao Center (PCC) or National Dairy Authority (NDA)</b>															
Flavor/Variant	Plain															
Serving Size	At least 80 g (2 pcs 40 g per pack or 1 pc 80 g per pack)															
Estimated Cost	Maximum of Php 20.00 per pack															
Quality	Bread is received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, pest-free, and soft in texture.															
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .															
Expiration	Expiration date should be at least 5 days from the date of manufacturing															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>260 to 300 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>4 to 12 g</td></tr><tr><td>Sugar</td><td>1 to 5 g</td></tr><tr><td>Sodium</td><td>50 to 209 mg</td></tr><tr><td>Calcium</td><td>400 to 450 mg</td></tr></table>			Amount per Serving	Energy	260 to 300 kcal	Saturated Fat	0 to 7 g	Protein	4 to 12 g	Sugar	1 to 5 g	Sodium	50 to 209 mg	Calcium	400 to 450 mg
		Amount per Serving														
	Energy	260 to 300 kcal														
	Saturated Fat	0 to 7 g														
	Protein	4 to 12 g														
	Sugar	1 to 5 g														
	Sodium	50 to 209 mg														
	Calcium	400 to 450 mg														
Nutritional analysis is required to assess whether the product's nutritional content is within the prescribed amount of nutrients per serving size.																
The supplier should be certified by Philippine Carabao Center (PCC)/National Dairy Authority (NDA) as Technology Adopter for Karabun or Milkybun. The Manufacturer shall be the priority in the supply of goods.																
In cases when traders bid for supply, they must be authorized to supply Karabun or Milkybun from manufacturer licensed and certified by PCC/NDA through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.																
Weekly delivery is highly recommended e.g., once or twice a week.																
(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)																
(To be supplied by the end-user)																
Staggered payment once distribution is started.																
(To be supplied by the end-user)																
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.															



Type of Food	<b>4. Karabun or Milkybun with certification from Philippine Carabao Center (PCC) or National Dairy Authority (NDA) in combination with another food product</b>															
Flavor/Variant	Plain															
Serving Size	At least 40 g of Karabun or Milkybun per pack to be served with other food products (e.g., juice)															
Estimated Cost	Php 8.00-11.00 per piece of Karabun or Milkybun															
Quality	Products are received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, pest-free, and soft in texture.															
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .															
Expiration	Expiration date for Karabun or Milkybun should be at least 5 days from the date of manufacturing.															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>130 to 150 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Protein</td><td>2 to 6 g</td></tr><tr><td>Sugar</td><td>1 to 2 g</td></tr><tr><td>Sodium</td><td>25 to 105 mg</td></tr><tr><td>Calcium</td><td>200 to 225 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	130 to 150 kcal	Saturated Fat	0 to 3 g	Protein	2 to 6 g	Sugar	1 to 2 g	Sodium	25 to 105 mg	Calcium	200 to 225 mg
	Amount per Serving															
Energy	130 to 150 kcal															
Saturated Fat	0 to 3 g															
Protein	2 to 6 g															
Sugar	1 to 2 g															
Sodium	25 to 105 mg															
Calcium	200 to 225 mg															
Technical Requirements for Supplier	<p>The supplier should be certified by Philippine Carabao Center (PCC) as Technology Adoptor for Karabun or Milkybun. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Karabun or Milkybun from manufacturer licensed and certified by PCC/NDA through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>															
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>															
Drop-off Points	<p>(To be supplied by the end-user)</p>															
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>															
Sensory evaluation acceptability tests	<p>Should pass the sensory evaluation acceptability tests where samples must be provided.</p>															

Type of Food	<b>5. High-Protein Crackers or Biscuit (with certification from DOST-FNRI)</b>													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 60 g (e.g. 2 pcs 30 g per pack or 1 pc 60 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Crackers or biscuits are received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .													
Expiration	Expiration date should be at least 5 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>400 to 500 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>40 to 60 g</td></tr><tr><td>Sugar</td><td>10 to 25 g</td></tr><tr><td>Sodium</td><td>90 to 200 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	400 to 500 kcal	Saturated Fat	0 to 7 g	Protein	40 to 60 g	Sugar	10 to 25 g	Sodium	90 to 200 mg
	Amount per Serving													
Energy	400 to 500 kcal													
Saturated Fat	0 to 7 g													
Protein	40 to 60 g													
Sugar	10 to 25 g													
Sodium	90 to 200 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for High-Protein Crackers or Biscuits. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply High-Protein Crackers or Biscuits from manufacturer certified by DOST-FNRI either through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													



Type of Food	<b>6. High-Protein Crackers or Biscuit (with certification from DOST-FNRI) in combination with another food product</b>													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 30 g of High-Protein Crackers or Biscuit per pack to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of High-Protein Crackers or Biscuit													
Quality	Crackers or biscuits are received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .													
Expiration	Expiration date should be at least 5 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>200 to 250 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Protein</td><td>20 to 30 g</td></tr><tr><td>Sugar</td><td>5 to 13 g</td></tr><tr><td>Sodium</td><td>45 to 100 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	200 to 250 Kcal	Saturated Fat	0 to 3 g	Protein	20 to 30 g	Sugar	5 to 13 g	Sodium	45 to 100 mg
	Amount per Serving													
Energy	200 to 250 Kcal													
Saturated Fat	0 to 3 g													
Protein	20 to 30 g													
Sugar	5 to 13 g													
Sodium	45 to 100 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for High-Protein Crackers or Biscuits. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply High-Protein Crackers or Biscuits from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	<b>7. Iron-Fortified Rice (IFR) (with certification from DOST-FNRI)</b>	
Flavor/Variant	Not applicable	
Serving Size	220 to 250 g per pack (raw, uncooked)	
Estimated Cost	Maximum of Php 22.00 per pack	
Quality	Rice is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free. The majority of rice grains must not be broken.	
Packaging	Individually packed or bulk packaging in brand new food-grade packaging. The classification of rice must indicate whether it is well-milled or regular-milled, as well as the grade of rice. The packaging must clearly and readably indicate the Production Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> using a suitable food-grade ink.	
Expiration	Expiration date should be at least 6 months from the date of manufacturing.	
Nutritional Content		Amount per Serving
	Energy	700 to 1000 kcal
	Saturated Fat	0 to 7 g
	Protein	10 to 20 g
	Total Carbohydrate	40 to 200 g
	Sodium	0 to 4 mg
	Iron	4 to 15 mg
	Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.	
Technical Requirements for Supplier	The supplier should be certified by DOST-FNRI as Technology Adoptor for Iron-Fortified Rice. The Manufacturer shall be the priority in the supply of goods.	
	In cases when traders bid for supply, they must be authorized to supply Iron-Fortified Rice from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.	
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery.	
	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(To be supplied by the end-user)	
Payment Schedule	Staggered payment once distribution is started.	
	(To be supplied by the end-user)	
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.	



Type of Food	<b>8. Rice-mongo curls (with certification from DOST-FNRI)</b>													
Flavor/Variant	Any flavor													
Serving Size	At least 50 g (can be in 2 packs)													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>“DepEd-SBFP, NOT FOR SALE”</b> .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>200 to 300 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 6 g</td></tr><tr><td>Protein</td><td>3 to 7 g</td></tr><tr><td>Sugar</td><td>0 to 20 g</td></tr><tr><td>Sodium</td><td>50 to 200 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	200 to 300 kcal	Saturated Fat	0 to 6 g	Protein	3 to 7 g	Sugar	0 to 20 g	Sodium	50 to 200 mg
	Amount per Serving													
Energy	200 to 300 kcal													
Saturated Fat	0 to 6 g													
Protein	3 to 7 g													
Sugar	0 to 20 g													
Sodium	50 to 200 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Rice-Mongo Curls. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Rice-Mongo Curls from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	<p>(To be supplied by the end-user)</p>													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	<p>Should pass the sensory evaluation acceptability tests where samples must be provided.</p>													

Type of Food	<b>9. Rice-mongo curls (with certification from DOST-FNRI) in combination with another food product</b>													
Flavor/Variant	Any flavor													
Serving Size	At least 25 g per pack to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of Rice-mongo curls													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>100 to 150 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Protein</td><td>1 to 3 g</td></tr><tr><td>Sugar</td><td>0 to 10 g</td></tr><tr><td>Sodium</td><td>25 to 100 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	100 to 150 kcal	Saturated Fat	0 to 3 g	Protein	1 to 3 g	Sugar	0 to 10 g	Sodium	25 to 100 mg
	Amount per Serving													
Energy	100 to 150 kcal													
Saturated Fat	0 to 3 g													
Protein	1 to 3 g													
Sugar	0 to 10 g													
Sodium	25 to 100 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Rice-Mongo Curls. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Rice-Mongo Curls from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	<p>(To be supplied by the end-user)</p>													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	<p>Should pass the sensory evaluation acceptability tests where samples must be provided.</p>													

Type of Food	<b>10. Rice-mongo crunchies (with certification from DOST-FNRI)</b>													
Flavor/Variant	Any flavor													
Serving Size	At least 60 g (2 pcs 30 g per pack or 1 pc 60 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>300 to 400 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 6 g</td></tr><tr><td>Protein</td><td>3 to 8 g</td></tr><tr><td>Sugar</td><td>0 to 10 g</td></tr><tr><td>Sodium</td><td>50 to 200 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	300 to 400 Kcal	Saturated Fat	0 to 6 g	Protein	3 to 8 g	Sugar	0 to 10 g	Sodium	50 to 200 mg
	Amount per Serving													
Energy	300 to 400 Kcal													
Saturated Fat	0 to 6 g													
Protein	3 to 8 g													
Sugar	0 to 10 g													
Sodium	50 to 200 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Rice-Mongo Crunchies. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Rice-Mongo Crunchies from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	<p>(To be supplied by the end-user)</p>													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	<p>Should pass the sensory evaluation acceptability tests where samples must be provided.</p>													



Type of Food	<b>11. Rice-mongo crunchies (with certification from DOST-FNRI) in combination with another food product</b>	
Flavor/Variant	Any flavor	
Serving Size	At least 30 g per pack to be served with other food products (e.g., juice)	
Estimated Cost	Php 9.00-13.00 per pack of Rice-mongo crunchies	
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.	
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .	
Expiration	Expiration date should be at least 6 months from the date of manufacturing	
Nutritional Content		
		Amount per Serving
	Energy	150 to 200 kcal
	Saturated Fat	0 to 3 g
	Protein	2 to 4 g
	Sugar	0 to 5 g
	Sodium	25 to 100 mg
Technical Requirements for Supplier	Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.	
	The supplier should be certified by DOST-FNRI as Technology Adoptor for Rice-Mongo Crunchies. The Manufacturer shall be the priority in the supply of goods.	
	In cases when traders bid for supply, they must be authorized to supply Rice-Mongo Crunchies from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.	
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week.	
	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(To be supplied by the end-user)	
Payment Schedule	Staggered payment once distribution is started.	
	(To be supplied by the end-user)	
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.	

Type of Food	<b>12. Rice-mongo instant blend (with certification from DOST-FNRI)</b>															
Flavor/Variant	Any flavor															
Serving Size	At least 30 g per pack															
Estimated Cost	Maximum of Php 22.00 per pack															
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.															
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .															
Expiration	Expiration date should be at least 6 months from the date of manufacturing.															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>100 to 150 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Protein</td><td>3 to 5 g</td></tr><tr><td>Sugar</td><td>0 to 5 g</td></tr><tr><td>Sodium</td><td>0 to 5 mg</td></tr><tr><td>Iron</td><td>0 to 5 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	100 to 150 kcal	Saturated Fat	0 to 3 g	Protein	3 to 5 g	Sugar	0 to 5 g	Sodium	0 to 5 mg	Iron	0 to 5 mg
	Amount per Serving															
Energy	100 to 150 kcal															
Saturated Fat	0 to 3 g															
Protein	3 to 5 g															
Sugar	0 to 5 g															
Sodium	0 to 5 mg															
Iron	0 to 5 mg															
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Rice-Mongo Instant Blend. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Rice-Mongo Instant Blend from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>															
Delivery Schedule	<p>Delivery every two months is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end user; should be in accordance with the schedule in the approved cycle menu)</p>															
Drop-off Points	(To be supplied by the end-user)															
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>															
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.															

Type of Food	<b>13. Brown Rice Nutty Fruity Bar (with certification from DOST-FNRI)</b>													
Flavor/Variant	Chocolate, Caramel flavor													
Serving Size	At least 50 g per pack													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b> .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>400 to 420 Kcal</td></tr><tr><td>Saturated Fat</td><td>6 to 18* g</td></tr><tr><td>Protein</td><td>5 to 10 g</td></tr><tr><td>Sugar</td><td>15 to 25 g</td></tr><tr><td>Sodium</td><td>60 to 200 mg</td></tr></table> <p>Saturated fat of 18 grams was accepted for Brown Rice Nutty Fruity Bar Chocolate Flavor/Variant considering its high vitamin and mineral content.</p> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	400 to 420 Kcal	Saturated Fat	6 to 18* g	Protein	5 to 10 g	Sugar	15 to 25 g	Sodium	60 to 200 mg
	Amount per Serving													
Energy	400 to 420 Kcal													
Saturated Fat	6 to 18* g													
Protein	5 to 10 g													
Sugar	15 to 25 g													
Sodium	60 to 200 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Brown Rice Nutty Fruity Bar Chocolate Flavor/Variant. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Brown Rice Nutty Fruity Bar Chocolate Flavor/Variant from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Monthly delivery is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu).</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	14. Brown Rice Nutty Fruity Bar (with certification from DOST-FNRI)													
Flavor/Variant	Honey flavor													
Serving Size	At least 25 g per pack													
Estimated Cost	Maximum of Php 20.00 per pack													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates <b>“DepEd-SBFP, NOT FOR SALE”</b> .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>90 to 130 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 1 g</td></tr><tr><td>Protein</td><td>3 to 7 g</td></tr><tr><td>Sugar</td><td>5 to 15 g</td></tr><tr><td>Sodium</td><td>25 to 200 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	90 to 130 Kcal	Saturated Fat	0 to 1 g	Protein	3 to 7 g	Sugar	5 to 15 g	Sodium	25 to 200 mg
	Amount per Serving													
Energy	90 to 130 Kcal													
Saturated Fat	0 to 1 g													
Protein	3 to 7 g													
Sugar	5 to 15 g													
Sodium	25 to 200 mg													
Technical Requirements for Suppliers	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Brown Rice Nutty Fruity Bar Honey Flavor/Variant. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Brown Rice Nutty Fruity Bar Honey Flavor/Variant from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Monthly delivery is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													



Type of Food	<b>15. Coco Bisc (with certification from DOST-FNRI) in combination with another food product</b>													
Flavor/Variant	Plain													
Serving Size	At least 30 g of Coco Bisc per pack to be served with other food products e.g., juice													
Estimated Cost	Php 9.00-13.00 per piece of Coco Bisc													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>													
Expiration	The expiration date of Coco Bisc should be at least 9 months from the date of manufacturing.													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>130 to 170 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Protein</td><td>2 to 4 g</td></tr><tr><td>Sugar</td><td>3 to 8 g</td></tr><tr><td>Sodium</td><td>180 to 200 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	130 to 170 Kcal	Saturated Fat	0 to 3 g	Protein	2 to 4 g	Sugar	3 to 8 g	Sodium	180 to 200 mg
	Amount per Serving													
Energy	130 to 170 Kcal													
Saturated Fat	0 to 3 g													
Protein	2 to 4 g													
Sugar	3 to 8 g													
Sodium	180 to 200 mg													
Technical Requirements for Suppliers	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Coco Bisc. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Coco Bisc from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Delivery every two months is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	<b>16. Coco Puff (with certification from DOST-FNRI)</b>															
Flavor/Variant	Plain or any flavor															
Serving Size	At least 60 g per pack (2 pcs 30 g per pack or 1 pc 60 g per pack)															
Estimated Cost	Maximum of Php 22.00 per pack															
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>															
Expiration	The expiration date should be at least 6 months from the date of manufacturing.															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>240 to 260 Kcal</td></tr><tr><td>Saturated Fat</td><td>1 to 7 g</td></tr><tr><td>Protein</td><td>4 to 10 g</td></tr><tr><td>Sugar</td><td>5 to 25 g</td></tr><tr><td>Sodium</td><td>5 to 200 mg</td></tr><tr><td>Calcium</td><td>120 to 250 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	240 to 260 Kcal	Saturated Fat	1 to 7 g	Protein	4 to 10 g	Sugar	5 to 25 g	Sodium	5 to 200 mg	Calcium	120 to 250 mg
	Amount per Serving															
Energy	240 to 260 Kcal															
Saturated Fat	1 to 7 g															
Protein	4 to 10 g															
Sugar	5 to 25 g															
Sodium	5 to 200 mg															
Calcium	120 to 250 mg															
Technical Requirements for Suppliers	<p>The suppliers should be certified by the DOST-FNRI as Technology Adoptor for Coco Puff. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Coco Puff from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>															
Delivery Schedule	<p>Delivery every two months is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>															
Drop-off Points	<p>(To be supplied by the end-user)</p>															
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>															
Sensory evaluation acceptability tests	<p>Should pass the sensory evaluation acceptability tests where samples must be provided.</p>															

Type of Food	<b>17. Coco Puff (with certification from DOST-FNRI) in combination with another food product</b>															
Flavor/Variant	Plain or any flavor															
Serving Size	At least 30 g of Coco Puff per pack to be served with other food products e.g., juice															
Estimated Cost	Php 9.00-13.00 per pack of Coco Puff															
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.															
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>															
Expiration	The expiration date of Coco Puff should be at least 6 months from the date of manufacturing.															
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>120 to 130 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 4 g</td></tr><tr><td>Protein</td><td>2 to 5 g</td></tr><tr><td>Sugar</td><td>2 to 15 g</td></tr><tr><td>Sodium</td><td>2 to 100 mg</td></tr><tr><td>Calcium</td><td>60 to 125 mg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	120 to 130 kcal	Saturated Fat	0 to 4 g	Protein	2 to 5 g	Sugar	2 to 15 g	Sodium	2 to 100 mg	Calcium	60 to 125 mg
	Amount per Serving															
Energy	120 to 130 kcal															
Saturated Fat	0 to 4 g															
Protein	2 to 5 g															
Sugar	2 to 15 g															
Sodium	2 to 100 mg															
Calcium	60 to 125 mg															
Technical Requirements for Suppliers	<p>The suppliers should be certified by the DOST-FNRI as Technology Adoptor for Coco Puff. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Coco Puff from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>															
Delivery Schedule	<p>Delivery every two months is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>															
Drop-off Points	(To be supplied by the end-user)															
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>															
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.															

Type of Food	<b>18. Nutricookies (with certification from DOST-FNRI)</b>												
Flavor/Variant	Plain												
Serving Size	At least 60 g per pack (2 pcs 30 g per pack or 1 pc 60 g per pack)												
Estimated Cost	Maximum of Php 22.00 per pack												
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.												
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>												
Expiration	Expiration date should be at least 6 months from the date of manufacturing												
Nutritional Content	<table border="1"> <thead> <tr> <th></th><th>Amount per Serving</th></tr> </thead> <tbody> <tr> <td>Energy</td><td>260 to 350 Kcal</td></tr> <tr> <td>Saturated Fat</td><td>0 to 7 g</td></tr> <tr> <td>Protein</td><td>5 to 10 g</td></tr> <tr> <td>Sugar</td><td>10 to 25 g</td></tr> <tr> <td>Vitamin A</td><td>100 to 250 mcg</td></tr> </tbody> </table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>		Amount per Serving	Energy	260 to 350 Kcal	Saturated Fat	0 to 7 g	Protein	5 to 10 g	Sugar	10 to 25 g	Vitamin A	100 to 250 mcg
	Amount per Serving												
Energy	260 to 350 Kcal												
Saturated Fat	0 to 7 g												
Protein	5 to 10 g												
Sugar	10 to 25 g												
Vitamin A	100 to 250 mcg												
Technical Requirements for Suppliers	<p>The suppliers should be certified by the DOST-FNRI as Technology Adoptor for Nutricookies. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Nutricookies from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>												
Delivery Schedule	<p>Monthly delivery is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>												
Drop-off Points	(To be supplied by the end-user)												
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>												
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.												



Type of Food	<b>19. Nutricookies (with certification from DOST-FNRI) in combination with another food product</b>													
Flavor/Variant	Plain													
Serving Size	At least 30 g per pack of Nutricookies to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of Nutricookies													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>													
Expiration	The expiration date of Nutricookies should be at least 6 months from the date of manufacturing													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>130 to 175 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 4 g</td></tr><tr><td>Protein</td><td>2 to 5 g</td></tr><tr><td>Sugar</td><td>5 to 13 g</td></tr><tr><td>Vitamin A</td><td>50 to 125 mcg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	130 to 175 Kcal	Saturated Fat	0 to 4 g	Protein	2 to 5 g	Sugar	5 to 13 g	Vitamin A	50 to 125 mcg
	Amount per Serving													
Energy	130 to 175 Kcal													
Saturated Fat	0 to 4 g													
Protein	2 to 5 g													
Sugar	5 to 13 g													
Vitamin A	50 to 125 mcg													
Technical Requirements for Suppliers	<p>The suppliers should be certified by the DOST-FNRI as Technology Adoptor for Nutricookies. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Nutricookies from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Monthly delivery is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	<b>20. Nutribunnets (with certification from DOST-FNRI)</b>													
Flavor/Variant	With filling													
Serving Size	At least 80 g per pack of 4 pcs Nutribunnets													
Estimated Cost	Maximum of Php 22.00 per pack of Nutribunnets													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>													
Expiration	The expiration date of Nutribunnets should be at least 8 days from the date of manufacturing													
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>260 to 300 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>8 to 10 g</td></tr><tr><td>Sugar</td><td>13 to 20 g</td></tr><tr><td>Vitamin A</td><td>180 mcg to 250 mcg</td></tr></table>			Amount per Serving	Energy	260 to 300 Kcal	Saturated Fat	0 to 7 g	Protein	8 to 10 g	Sugar	13 to 20 g	Vitamin A	180 mcg to 250 mcg
		Amount per Serving												
	Energy	260 to 300 Kcal												
	Saturated Fat	0 to 7 g												
	Protein	8 to 10 g												
	Sugar	13 to 20 g												
	Vitamin A	180 mcg to 250 mcg												
Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.														
The suppliers should be certified by the DOST-FNRI as Technology Adoptor for Nutribunnets. The Manufacturer shall be the priority in the supply of goods.														
In cases when traders bid for supply, they must be authorized to supply Nutribunnets from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.														
Monthly delivery is highly recommended instead of bulk or one-time delivery.														
(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)														
(To be supplied by the end-user)														
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	Staggered payment once distribution is started													
(To be supplied by the end-user)														
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	<b>21. Ready-to-Drink Juice (with certification from DOST-FNRI) in combination with another food product</b>											
Flavor/Variant	Green Mango, Ripe Mango, Calamansi											
Serving Size	100 to 150 mL per pack to be served with other food products (e.g., crackers)											
Estimated Cost	Php 9.00-13.00 per pack of juice											
Quality	Juice comes from real fruit juice and not synthetic flavorings, and must be received in good condition, not expired, with no signs of damage in packs, no signs of holes, no dents or bulging, no molds, no foul smell, no discoloration, and pest-free.											
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>											
Expiration	Expiration date of juice should be at least 6 months from the date of manufacturing.											
Nutritional Content	<table><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>65 to 100 kcal</td></tr><tr><td>Sugar</td><td>8 to 15 g</td></tr><tr><td>Sodium</td><td>10 to 75 mg</td></tr><tr><td>Vitamin A</td><td>40 to 250 mcg</td></tr></table> <p>Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.</p>			Amount per Serving	Energy	65 to 100 kcal	Sugar	8 to 15 g	Sodium	10 to 75 mg	Vitamin A	40 to 250 mcg
	Amount per Serving											
Energy	65 to 100 kcal											
Sugar	8 to 15 g											
Sodium	10 to 75 mg											
Vitamin A	40 to 250 mcg											
Technical Requirements for Suppliers	<p>The suppliers should be certified by the DOST-FNRI as Technology Adoptor for Ready-to-Drink Green Mango, Ripe Mango Juice, and Calamansi. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Ready-to-Drink Green Mango and Ripe Mango Juice from manufacturer licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>											
Delivery Schedule	<p>Monthly delivery is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>											
Drop-off Points	<p>(To be supplied by the end-user)</p>											
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>											
Sensory evaluation acceptability tests	<p>Should pass the sensory evaluation acceptability tests where samples must be provided.</p>											

Type of Food	<b>22. Fortified or Enriched Breads</b>	
Flavor/Variant	Plain or any flavor	
Sample Products	Malunggay bread, squash bread/bar, brownies, etc.	
Serving Size	At least 100 g (2 pc 50 g per pack or 1 pc 100 g per pack)	
Estimated Cost	Maximum Php 22.00 per pack	
Quality	Bread is received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.	
Packaging	Individually packed in food-grade plastic or foil pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser printed sign per pack that indicates <b>"DepEd-SBFP, NOT FOR SALE"</b>	
Expiration	Expiration date should be at least 5 days from the date of manufacturing	
Nutritional Content	Amount per Serving	
	Energy	250 to 300Kcal
	Saturated Fat	0 to 7 g
	Protein	4 to 10 g
	Sugar	10 to 25 g
	Sodium	50 to 200 mg
Technical Requirements for Suppliers	The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA).	
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week.  (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(To be supplied by the end-user)	
Payment Schedule	Staggered payment once distribution is started  (To be supplied by the end-user)	
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.	