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

Office of the Schools Division Superintendent

March 11, 2025

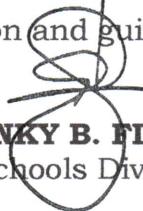
DIVISION MEMORANDUM

No. 0076 s. 2025

**DISSEMINATION OF THE UPDATED ANNEXES OF THE 1ST
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 1st 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
City Hall Compound, Km 31, Panabo City
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Randy



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Republic of the Philippines
Department of Education
DAVAO REGION

February 26, 2025

REGIONAL MEMORANDUM
ESSD-2025-067

DISSEMINATION OF UPDATED ANNEXES OF 1ST 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: 1st 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

DEPARTMENT OF EDUCATION - RUP
RECORDS SECTION
RELEASED

By: _____ Time: _____
Date: _____ March 06, 2025

Encl.: As stated
ROE7/nts



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Republika ng Pilipinas

Department of Education

OFFICE OF THE UNDERSECRETARY FOR OPERATIONS

MEMORANDUM

OM-OUOPS-2024-09-10414

FOR : REGIONAL DIRECTORS
SCHOOLS DIVISION SUPERINTENDENTS

FROM : ATTY. REVSEE A. ESCOBEDO
Undersecretary for Operations

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 WASHW learners based on percentage of enrollment.
- d. in case of excess of funds following a, b, and c, beneficiaries may include all other learners who participate in the National Learning Camps
- d. in case of excess of funds following a, b, and c, SDOs may extend the number of feeding days or days of free feeding.

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

In addition to from Fortified Rice (FRR), 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, Bars developed by DOLE KNFI and other similar products, is strongly encouraged.

Both FRR 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 FRR or BR, for hot meals, 85 grams of FRR or BR per serving (single portion) to be cooked on site at the school and served with an appropriate meal.

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 Coronacion C. Duncan, Ms. Magdalene Paranao, or Ms. Melaine M. Dulig, BESST SPC, at cell phone numbers (0917.562.0810 or 0919.940.5668), or via Email: 86321963@ymail.com.

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



DEPARTMENT OF EDUCATION SCHOOL-BASED FUNDING PROGRAM (SBFP) PROPOSAL FOR FY 2025 - ADDITIONAL 200M SUMMARY BY SDO LEVEL (NATIONAL DATA)								
SDO	All Kinder + Non Gridded + GE-Ed (M4-M8 W)	Cost of Hot Meals/SBFP (P25.00 for 120 days)	All Kinder + Non Gridded + GE-Ed (M4-M8 W)	Cost of M4 (P2.00 for 15 days)	Total (Hot Meals + M4)	PSF (P13.2M + P00.000 (COHO/SOHO))	TOTAL	Additional M4 for 200M
Region I							516,745,383.00	516,745,383.00
Adamson City	2,852	8,556,000	2,273	251,410	9,807,410	800,000	800,000	800,000
Batac City	1,163	3,483,000	966	356,800	3,839,800	175,393	9,914,595	160,282
Candon City	1,313	3,639,000	992	327,360	3,966,360	150,680	9,925,193	65,560
Dasiguean City	6,488	18,224,000	4,708	1,553,840	19,877,840	655,362	20,533,602	310,728
Iligan City	9,096	27,758,000	7,402	2,447,660	30,205,660	880,122	30,689,782	488,512
Ilocos Sur	13,821	37,563,000	10,248	3,383,840	40,947,840	1,261,160	42,208,020	676,368
Ive Urdaneta	12,160	51,507,000	12,354	4,406,820	55,913,820	3,045,156	53,756,976	681,364
Laoag City	2,639	7,517,000	2,066	682,440	8,199,440	283,782	8,688,222	136,498
Passingan L. Lingayen	48,065	144,195,000	36,496	12,043,800	156,238,800	5,155,876	181,394,856	2,408,736
Panganiban R. Binalasan	51,484	124,452,000	30,880	10,190,400	134,642,400	4,483,192	139,065,592	2,058,080
San Carlos City	7,146	21,438,000	5,628	1,856,250	23,294,250	765,710	24,066,950	571,259
San Fernando City	2,679	8,037,000	2,374	717,420	8,754,420	288,856	9,043,116	143,484
San Juanita City	3,660	19,895,000	2,902	983,730	21,878,730	395,298	12,324,026	198,746
Sigay City	918	2,754,000	751	249,150	3,003,150	99,196	1,107,254	49,830
TOTAL	156,706	470,118,000	120,920	39,903,600	510,021,600	17,840,713	527,852,313	7,989,720
Region II						800,000	800,000	800,000
Bataanes	189	1,162,000	141	112,530	1,279,530	42,224	1,321,754	22,906
Cagayan	28,556	85,568,000	23,367	7,791,110	93,379,110	1,091,431	96,720,521	1,542,222
Cavite City	4,556	14,548,000	1,952	1,317,860	15,865,860	524,202	16,409,571	263,472
City of Iligan	3,477	11,631,000	3,195	1,054,350	12,685,350	418,617	13,103,967	210,872
Urdaneta	12,026	117,285,000	10,422	9,673,860	122,267,860	3,195,839	131,467,699	1,995,972
Misamis Oriental	11,639	35,697,000	10,857	3,450,810	39,147,810	1,391,878	40,429,688	690,162
Quirino	4,942	14,826,000	4,275	1,416,040	16,242,040	546,009	16,778,059	293,338
Santiago City	3,997	11,591,000	3,375	1,115,070	13,106,070	432,306	13,538,576	223,014
Taytayano City	4,065	12,285,000	3,476	1,351,700	13,636,700	843,411	13,800,111	230,340
TOTAL	101,807	405,421,000	82,756	27,309,480	332,710,480	11,780,168	344,510,586	5,461,896
Region III						800,000	800,000	800,000
Angulo City	15,102	55,106,000	12,213	4,012,270	59,118,270	1,428,163	50,966,413	606,454
Asturias	6,484	19,393,000	5,621	1,788,930	21,180,930	646,923	23,829,961	357,766
Balanga City	2,691	7,473,000	2,049	676,170	8,149,170	266,523	8,418,093	135,234
Infanta	24,955	74,865,000	20,100	6,643,008	81,498,008	2,689,534	84,187,484	1,526,890
San Juan	64,178	192,534,000	54,743	18,065,190	210,599,190	6,044,728	211,638,268	3,813,038
Cabatuanan City	9,798	29,394,000	7,924	2,982,900	32,375,900	1,095,205	33,901,125	516,354
City of San Jose Del Monte	22,702	68,196,000	17,650	5,327,200	73,941,200	2,410,915	76,273,645	1,160,500
Gen. G.	9,711	11,133,000	2,994	989,020	12,121,020	399,954	12,521,024	597,604
Matahatan City	9,022	27,066,000	7,156	2,359,408	29,425,500	971,042	30,396,542	417,990
Makilao City	5,446	16,338,000	4,523	1,602,590	17,910,590	586,409	18,418,998	298,518
Makilao City	5,446	16,338,000	4,523	1,602,590	17,910,590	586,409	18,418,998	298,518
Meycauayan City	5,513	16,593,000	4,773	1,575,920	18,169,920	699,547	18,767,687	316,018
Misamis Occ.	43,887	130,761,000	35,562	11,035,460	142,496,460	4,704,382	147,190,843	2,347,092
Montalban City	2,687	22,941,000	1,811	2,083,810	25,024,810	825,780	25,849,410	416,526
Paracale	47,852	143,559,000	39,679	13,294,870	156,653,070	5,169,551	161,822,621	2,618,814
San Fernando City	9,582	78,756,000	7,896	2,563,790	31,249,790	1,031,630	32,280,610	500,676
San Jose City	4,902	13,826,000	3,677	1,113,830	15,919,830	496,541	15,315,053	242,682
Science City of Muñoz	2,853	8,553,000	2,147	708,510	9,261,510	306,430	9,567,149	141,702
Tarlac	3,152	112,021,000	29,184	9,616,280	121,635,280	4,015,612	125,700,832	1,922,844
Taytay City	15,034	45,192,000	11,246	3,711,180	48,833,180	1,616,035	50,424,015	742,296
Zambales	25,049	75,147,000	19,688	6,497,040	81,644,040	2,694,253	84,338,293	1,293,408
TOTAL	807,982	1,068,840,000	294,486	57,180,360	1,166,060,360	39,940,393	1,226,000,573	19,836,076
Region IV-A						800,000	800,000	800,000
Abucay City	3,267	95,901,000	25,507	8,417,530	105,318,530	3,447,726	107,767,456	1,685,504
Balanga City	12,796	38,358,000	10,701	3,511,330	41,892,330	1,482,346	43,771,678	708,268
Bantay City	6,061	186,193,000	42,409	15,644,970	201,827,970	6,660,523	208,488,293	3,126,894
Batangas City	9,078	27,234,000	7,152	2,360,160	29,594,160	926,507	30,570,767	472,032
Batanan City	10,170	31,110,000	8,343	2,753,590	33,863,590	3,177,480	34,980,475	565,636
Cabatuanan City	7,911	23,733,000	6,433	2,124,840	25,857,840	833,293	26,710,639	424,369
Cavite City	35,582	87,946,000	12,220	4,362,600	52,108,600	1,766,384	54,038,784	872,620
Cavite City	61,309	183,971,000	49,707	16,403,310	200,310,310	6,610,900	206,341,210	3,280,662
Cavite City	61,309	9,164,000	2,750	846,880	10,100,880	313,329	10,464,209	161,376
Cavite City	18,229	54,667,000	14,793	4,851,690	59,568,690	1,965,761	61,514,457	875,336
General Trias City	31,026	33,072,000	9,135	3,014,550	36,082,550	1,330,956	37,777,496	602,910
Imus City	9,684	25,257,000	7,822	2,581,360	29,833,360	984,496	30,817,758	516,352
Indang	40,163	120,489,000	30,840	10,177,700	130,666,700	4,311,983	131,978,185	2,935,446
Taguig City	11,786	54,164,000	5,296	3,061,680	37,221,680	1,228,645	38,865,325	611,336
Valenzuela City	31,783	35,349,000	9,089	2,792,970	38,131,970	1,294,647	39,166,593	506,494
Quirino	90,856	271,458,000	65,959	21,756,370	291,234,370	9,676,734	292,911,094	4,158,214
San Pablo City	80,816	242,505,000	65,186	21,531,380	264,039,380	8,718,684	275,732,030	4,302,276
San Pablo City	9,296	27,048,000	2,355	2,427,190	30,465,190	10,045,150	30,932,490	466,430
San Pedro City	9,343	27,479,000	2,703	2,401,380	29,882,380	964,469	30,816,859	480,676
Sta. Rosa City	9,844	25,532,000	8,083	2,667,390	32,199,390	1,062,580	32,265,970	615,478
San Tomas City	3,416	10,248,000	3,416	1,327,200	11,575,200	375,384	11,936,664	224,446
Taytay City	6,539	19,434,000	5,315	1,755,950	21,167,950	705,141	22,673,092	350,790
Valenzuela City	2,396	5,904,000	1,412	795,960	6,699,960	320,099	10,920,063	150,192
TOTAL	528,660	1,585,980,000	416,849	137,503,170	1,723,503,170	52,677,915	3,781,251,085	27,518,614
Region IV-B						800,000	800,000	800,000
Calatagan City	4,327	12,391,000	3,455	1,146,150	14,121,150	465,988	14,121,348	328,056
Marinduque	6,744	14,712,000	6,728	2,187,240	26,913,240	888,135	27,707,575	437,446
Occidental Mindoro	28,999	86,207,000	23,322	7,036,260	93,333,260	3,973,398	96,206,650	1,407,252
General Santos	12,963	114,713,000	28,568	9,427,840	121,133,840	4,063,309	127,149,745	1,885,488
Patawan	45,515	136,605,000	34,784	13,482,020	143,087,020	4,866,872	151,173,892	2,296,404
Puerto Princesa City	11,043	33,129,000	8,534	2,816,220	35,945,220	3,186,156	37,131,417	563,284
Roxas	20,431	31,793,000	7,854	2,591,820	33,384,820	1,118,199	35,003,019	510,304
TOTAL	146,180	430,140,000	111,155	416,681,150	415,221,150	16,422,299	491,703,449	7,338,230
Region V						800,000	800,000	800,000
Albay	41,429	124,437,000	29,876	9,859,080	134,296,080	4,331,721	135,727,851	1,971,816
Camarines Norte	65,978	93,134,000	22,452	7,409,160	98,541,160	3,253,942	101,795,084	1,451,632
Camarines Sur	34,073	25,749,000	6,894	2,748,120	30,947,120	10,063,552	315,920,914	4,547,664
Catanduanes	32,432	32,178,000	9,207	3,048,310	40,224,310	1,167,072	41,541,382	607,662
Iriga City	4,052	12,156,000	3,087	1,018,710	13,174,710	4,154,765	13,669,475	203,742

Cagayan City	6,003	18,009,000	4,558	1,504,140	19,513,140	643,934	20,197,074	300,828
Cape	76,557	73,671,000	17,792	5,871,360	79,547,360	7,674,896	82,167,798	1,174,272
Escalante City	2,710	11,130,000	2,817	929,610	12,059,610	397,967	12,457,577	185,922
Gumasa	4,754	12,774,000	3,456	1,140,480	13,914,480	459,178	14,373,658	226,096
Himamaylan City	5,340	16,020,000	1,960	1,306,200	17,326,200	571,784	17,729,584	261,360
Infanta	60,564	181,691,000	45,921	15,151,930	196,845,930	6,423,916	203,341,846	3,030,788
Iloilo City	11,374	34,121,000	8,583	2,832,390	36,354,390	1,219,493	38,778,883	565,476
Kalibo	10,318	31,554,000	2,671	2,531,420	34,085,420	1,124,819	35,710,249	508,265
La Carlota City	2,509	6,927,000	1,749	577,170	7,504,170	247,638	7,751,808	115,434
Negros Occidental	52,662	157,986,000	39,350	13,183,500	171,169,500	5,648,594	176,158,094	2,636,700
Pasil City	2,414	7,242,000	1,982	654,060	7,896,060	260,570	8,156,630	130,612
Roxas City	5,632	16,863,000	4,225	1,394,250	18,263,250	602,687	18,885,937	278,850
Sagay City	5,360	15,480,000	4,119	1,359,270	16,839,270	555,696	17,394,566	271,854
San Carlos City	4,972	14,916,000	3,923	1,294,590	16,710,590	534,949	16,745,539	256,910
Silay City	3,554	16,662,000	2,797	923,010	11,385,010	382,305	11,957,315	184,802
Siquijor City	2,972	8,916,000	2,380	785,800	9,701,400	320,146	10,021,546	157,060
Vicente S. Cayetano City	2,106	9,218,000	2,581	851,730	10,769,730	355,401	11,125,131	170,345
TOTAL	272,712	818,338,000	206,167	68,035,318	848,373,318	30,034,647	916,314,737	13,607,023
Region VII						880,000	880,000	-
Bacolod City	3,661	10,983,000	2,761	911,110	11,894,110	392,506	12,186,636	182,226
Bayawan City	5,285	17,645,000	4,773	1,575,000	18,260,000	635,583	19,855,673	315,018
Bago City	3,532	16,936,000	7,601	858,310	11,454,310	377,993	11,832,323	171,688
Bohol	37,761	113,283,000	29,809	9,836,970	123,119,970	4,062,959	127,182,929	1,957,384
Cebu City	1,132	3,396,000	1,132	377,550	3,769,550	124,795	3,893,955	74,712
Catarman City	4,204	14,712,000	4,036	1,331,550	16,049,550	529,437	16,672,987	266,319
Cebu	70,770	212,310,000	57,821	19,014,930	231,324,930	7,838,723	231,956,653	3,302,868
Cebu City	27,570	82,710,000	21,765	7,182,450	89,892,450	2,264,451	92,854,901	1,436,490
City of Nagcarlan, Cebu	4,929	14,787,000	3,881	1,280,730	16,067,730	530,235	16,597,965	256,146
Cebu City	5,919	17,757,000	4,476	1,471,080	19,234,080	634,725	19,866,805	295,418
Dauis	3,223	3,686,000	2,665	879,450	10,545,450	348,000	10,893,450	175,890
Dumaguete City	6,393	25,179,000	6,041	1,991,130	27,172,530	896,693	28,069,223	348,708
Guhingan City	14,821	44,483,000	12,156	4,011,460	48,474,460	1,599,858	50,074,138	802,296
Lapu-Lapu City	14,221	47,000,000	7,350	2,425,500	29,508,500	573,814	39,483,314	485,100
Mandaue City	9,028	27,084,000	2,676	8,776,660	112,173,660	3,701,731	115,875,791	1,755,732
Negros Oriental	34,465	103,395,000	26,402	8,776,660	12,186,636	20,361,653	327,824	-
Siquijor	1,989	5,927,000	1,731	571,230	6,588,230	216,752	6,784,982	114,240
Tacloban City	2,357	7,191,000	1,932	637,550	7,828,560	256,342	8,086,900	127,512
Talisay City	8,988	26,944,000	7,108	7,345,640	29,339,640	964,206	30,307,848	469,126
Tandag City	3,662	10,986,000	3,026	999,580	11,384,580	395,491	12,380,071	189,716
Tacloban City	2,474	22,422,000	6,249	2,067,170	24,484,170	807,578	25,292,148	412,434
TOTAL	280,592	781,396,000	207,714	68,845,628	850,141,628	25,854,574	878,926,254	13,709,124
Region VIII						880,000	880,000	-
Baybay City	3,851	11,553,000	2,900	957,000	12,510,000	412,830	12,927,830	191,400
Bilar	6,025	18,075,000	4,564	1,638,120	19,713,120	650,533	20,361,653	-
Borongan City	2,044	6,112,000	1,691	558,030	6,680,030	20,771	6,910,801	111,608
Cabatuan City	7,230	21,366,000	5,802	1,914,660	23,874,660	187,864	24,642,524	382,932
Catbalogan City	4,392	13,176,000	3,420	1,128,600	14,304,600	472,052	14,776,632	275,720
Eastern Samar	12,017	36,051,000	10,046	3,315,180	39,366,180	1,299,084	40,663,264	663,036
LeYTE	59,190	177,570,000	44,673	14,747,090	192,317,090	6,346,229	198,658,389	2,948,418
Macona City	1,627	4,881,000	1,366	450,760	3,331,760	175,949	5,507,779	90,186
Northern Samar	23,476	70,278,000	18,495	6,024,770	76,372,770	2,320,301	78,893,071	1,216,984
Ormea City	9,032	27,276,000	6,830	2,253,900	29,579,900	974,487	36,304,387	450,780
Samar (Western Samar)	27,054	66,174,000	16,783	5,521,780	71,205,780	2,366,291	74,072,081	1,105,358
Southern Leyte	7,866	21,598,000	6,532	2,155,260	25,753,260	849,867	26,501,437	431,112
Tacloban City	8,225	24,675,000	6,473	2,119,590	26,794,590	884,221	27,526,811	423,918
TOTAL	197,133	561,399,000	129,879	42,866,076	544,259,076	18,765,549	563,019,619	8,872,014
Region IX						880,000	880,000	-
Dapitan City	2,659	7,977,000	2,131	783,710	8,680,230	206,458	8,866,678	140,646
Dipulot City	3,814	11,442,000	2,096	1,021,680	12,463,680	411,301	12,474,981	204,330
Isabela City	5,383	16,149,000	4,884	1,347,770	17,496,720	577,303	18,076,112	269,544
Pagadian City	6,792	20,276,000	5,405	1,796,850	22,177,850	711,704	22,704,554	359,370
Zambanga City	41,023	124,065,000	33,896	11,185,680	127,254,680	4,529,404	141,784,084	2,237,136
Zambanga del Norte	34,816	104,448,000	28,708	9,473,640	113,921,640	1,759,414	117,681,054	1,894,728
Zambanga del Sur	33,264	97,932,000	25,794	8,512,020	108,304,020	1,574,013	111,876,053	1,702,404
Zambanga Sibugay	27,199	81,597,000	21,175	6,971,250	88,546,150	2,922,752	91,491,002	1,504,290
TOTAL	155,950	467,850,000	124,479	41,012,070	508,862,070	17,592,448	528,454,510	8,202,414
Region X						880,000	880,000	-
Bukidnon	41,427	124,281,000	34,844	11,498,520	135,779,520	4,480,724	140,760,244	2,299,704
Cagayan de Oro City	23,827	71,481,000	18,793	6,203,240	77,684,540	2,561,583	88,247,923	1,240,666
Caraga	2,388	7,140,000	1,935	645,198	7,788,190	256,910	8,062,060	120,030
El Salvador	1,510	4,539,000	1,253	413,160	4,943,160	163,124	5,106,784	82,632
Ginggoy City	5,001	15,003,000	3,984	1,314,720	16,317,720	518,485	16,854,205	262,944
Iligan City	13,653	41,079,000	10,746	3,548,180	44,625,180	1,472,631	46,077,811	709,238
Leyte	25,366	76,096,000	20,696	6,827,700	82,925,700	1,736,548	85,663,248	1,385,640
Malibyabog City	6,009	18,027,000	5,161	1,701,130	19,780,130	631,094	20,381,724	340,626
Misamis Occidental	11,641	34,923,000	8,984	2,964,720	37,887,720	1,750,205	39,138,017	592,944
Misamis Oriental	25,505	76,215,000	20,556	6,763,480	83,228,480	2,748,850	86,047,330	1,386,090
Oroquieta City	2,229	6,648,000	1,690	557,700	7,244,700	239,075	7,483,775	111,540
Ozamis City	3,805	11,419,000	3,113	1,027,790	12,441,290	410,596	12,852,865	205,458
Tangub City	2,334	7,002,000	1,833	611,490	7,631,490	212,493	7,864,735	122,298
Valencia City	6,411	19,233,000	5,463	1,803,790	21,035,790	594,181	21,729,971	380,558
TOTAL	171,138	518,414,000	139,089	45,893,370	559,313,370	19,257,341	579,570,711	9,179,874
Region XI						880,000	880,000	-
Davao City	60,079	180,237,000	47,649	15,724,170	195,961,170	6,465,719	202,427,889	3,144,834
Davao De Oro	24,247	72,741,000	20,083	6,627,360	75,368,360	2,619,157	81,987,547	1,326,478
Davao del Norte	17,740	53,220,000	14,544	4,793,920	58,019,520	1,914,644	59,934,164	989,904
Davao del Sur	15,741	47,229,000	12,644	4,172,920	51,461,520	1,696,250	51,097,770	634,504
Davao Oriental	13,303	39,509,000	10,716	3,591,780	43,461,780	1,434,239	44,896,019	710,556
Digos City	5,579	17,937,000	4,914	1,621,420	20,569,620	1,998,719	20,566,959	985,448
Island Garden City of Samal	4,015	12,135,000	3,252	1,073,160	13,206,160	414,534	13,644,029	214,632
Mati City	3,580	16,740,000	4,598	1,517,340	18,227,340	601,492	18,859,832	303,469
Panabo City	5,769	17,307,000	4,805	1,621,050	18,919,050	624,329	19,543,379	322,410
Tuguegarao City	7,647	22,841,000	6,363	2,081,790	25,040,790	826,346	25,867,136	419,956
TOTAL	178,712	596,134,000	144,326	47,627,580	583,763,580	20,064,194	593,827,778	9,535,316
Region XII						880,000	880,000	-
General Santos City	25,050	75,150,000	19,583	6,445,830	81,595,830	2,629,664	84,288,554	1,289,178
Maguindanao City	5,551	16,653,000	4,347	1,424,510	18,087,5			

Dinagat Islands	4,105	12,315,000	1,316	1,094,280	13,407,280	442,506	13,451,766	218,896
Sainta Cruz	6,139	38,417,000	4,921	1,623,580	20,049,930	661,351	20,702,281	324,786
Santiago City	4,875	34,625,000	3,888	1,283,040	15,808,040	524,965	16,438,005	256,600
Surigao del Norte	8,404	75,212,000	6,518	2,150,540	27,262,940	900,577	26,266,917	430,188
Surigao del Sur	17,311	51,903,000	14,159	4,672,470	56,605,470	1,867,981	35,472,451	834,494
Tandag City	2,119	6,357,000	1,723	568,590	6,325,590	228,544	7,154,124	113,716
TOTAL	102,869	208,469,000	82,383	27,159,990	335,766,998	11,880,811	347,647,301	5,431,398
NCB						800,000	800,000	
Caloocan City	52,007	156,071,000	40,763	13,451,790	169,472,790	5,592,603	175,085,392	2,990,358
City of San Juan	1,658	4,974,000	1,474	466,420	5,460,420	180,194	5,640,534	97,284
Los Baños City	14,927	44,781,000	11,967	3,949,110	48,732,110	1,668,094	50,338,204	783,822
Malabon City	4,735	14,205,000	3,875	1,278,750	15,483,750	510,964	15,594,734	255,750
Malabon City	11,544	38,832,000	5,704	2,101,320	39,034,320	1,288,133	40,322,453	640,484
Mandaluyong City	6,346	19,034,000	5,524	1,822,920	20,880,920	688,410	21,549,330	384,584
Manila	37,522	112,556,000	31,438	10,374,540	122,940,540	4,057,036	126,997,578	2,074,908
Mandaluyong City	10,252	30,756,000	8,351	2,755,830	33,531,830	1,105,890	34,617,720	551,166
Mandaluyong City	11,529	37,587,000	10,061	3,320,130	40,807,130	1,349,935	42,287,065	864,926
Mandaluyong City	7,894	23,687,000	6,122	2,020,260	25,707,260	848,175	26,550,435	404,052
Parañaque City	13,624	40,872,000	11,562	3,815,460	44,687,460	1,474,686	46,167,146	763,092
Pasay City	8,139	24,417,000	6,952	2,294,180	26,711,180	881,468	27,352,628	458,932
Pasig City	16,859	50,697,000	14,108	4,655,640	55,352,640	1,828,637	57,179,277	931,120
Quezon City	68,502	205,306,000	35,078	18,175,080	223,681,080	7,381,476	231,067,556	3,636,018
Taytay City and Pakil	28,606	65,818,000	24,026	7,926,600	93,744,600	3,083,572	96,838,372	1,565,520
Valenzuela City	14,269	42,807,000	12,692	4,188,350	46,925,350	1,550,847	48,546,207	837,672
TOTAL	309,853	929,859,000	253,689	83,717,370	1,018,276,370	34,238,121	1,047,514,491	16,743,474
GRAND TOTAL						800,000	800,000	
CAR								
Abra	7,313	21,939,000	5,702	1,881,450	23,820,660	786,082	24,606,742	376,352
Agayao	3,295	9,885,000	2,832	934,540	10,819,560	357,043	11,176,405	188,812
Bacolod City	5,743	17,229,000	5,196	1,714,680	18,943,680	623,141	19,568,821	342,936
Benguet	7,433	27,799,000	7,143	2,357,190	24,656,190	813,654	25,469,844	471,438
Bislig	4,340	13,020,000	4,108	1,355,640	14,375,640	474,396	14,850,086	271,128
Kalinga	2,839	8,517,000	2,563	827,970	9,344,970	308,384	9,653,354	165,594
AN Province	7,975	8,537,000	2,882	924,660	9,851,660	325,435	10,187,095	184,932
Tubuk City	2,682	8,046,000	2,379	785,070	8,831,070	29,425	9,122,495	157,014
TOTAL	36,684	109,872,000	32,671	18,781,490	120,653,490	4,781,582	125,434,992	2,158,286
Grand Total						886,067,920	11,061,630,820	695,241,180
								11,776,932,000
								177,213,564

TECHNICAL SPECIFICATIONS FOR NUTRITIOUS FOOD PRODUCTS

Type of Food	1. Enhanced Nutribun or New Enhanced Nutribun (with certification for each variant from DOST-FNRI)														
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 " DepEd-SBFP, NOT FOR SALE ".														
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 border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center;">Amount per Serving</th> </tr> </thead> <tbody> <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> </tbody> </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
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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 Adopter 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	2. Enhanced Nutribun or New Enhanced Nutribun (with certification for each variant from DOST-FNRI) in combination with another food product														
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 " DepEd-SBFP, NOT FOR SALE ".														
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.														
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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 Adopter 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	3. Karabun or Milkybun with certification from Philippine Carabao Center (PCC) or National Dairy Authority (NDA)														
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 "DepEd-SBFP, NOT FOR SALE" .														
Expiration	Expiration date should be at least 5 days 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 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> </tbody> </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	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
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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														
Technical Requirements for Supplier	<p>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.</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	(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	4. Karabun or Milkybun with certification from Philippine Carabao Center (PCC) or National Dairy Authority (NDA) in combination with another food product														
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 " DepEd-SBFP, NOT FOR SALE ".														
Expiration	Expiration date for Karabun or Milkybun should be at least 5 days 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>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> </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	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
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Technical Requirements for Supplier	<p>The supplier should be certified by Philippine Carabao Center (PCC) as Technology Adopter 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	(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	5. High-Protein Crackers or Biscuit (with certification from DOST-FNRI)												
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 " DepEd-SBFP, NOT FOR SALE ".												
Expiration	Expiration date should be at least 5 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>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> </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	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
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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 Adopter 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	6. High-Protein Crackers or Biscuit (with certification from DOST-FNRI) in combination with another food product												
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 “DepEd-SBFP, NOT FOR SALE” .												
Expiration	Expiration date should be at least 5 months from the date of manufacturing.												
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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 Adopter 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	7. Iron-Fortified Rice (IFR) (with certification from DOST-FNRI)														
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 " DepEd-SBFP, NOT FOR SALE " using a suitable food-grade ink.														
Expiration	Expiration date should be at least 6 months from the date of manufacturing.														
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Total Carbohydrate	40 to 200 g														
Sodium	0 to 4 mg														
Iron	4 to 15 mg														
Technical Requirements for Supplier	The supplier should be certified by DOST-FNRI as Technology Adopter for Iron-Fortified Rice. The Manufacturer shall be the priority in the supply of goods.														
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	8. Rice-mongo curls (with certification from DOST-FNRI)												
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 " DepEd-SBFP, NOT FOR SALE ".												
Expiration	Expiration date should be at least 6 months from the date of manufacturing.												
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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 Adopter 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	(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	9. Rice-mongo curls (with certification from DOST-FNRI) in combination with another food product												
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 “DepEd-SBFP, NOT FOR SALE” .												
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Saturated Fat	0 to 3 g												
Protein	1 to 3 g												
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Sodium	25 to 100 mg												
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adopter 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	(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	10. Rice-mongo crunchies (with certification from DOST-FNRI)													
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 " DepEd-SBFP, NOT FOR SALE ".													
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Saturated Fat	0 to 6 g													
Protein	3 to 8 g													
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Sodium	50 to 200 mg													
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adopter 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>													
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Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	11. Rice-mongo crunchies (with certification from DOST-FNRI) in combination with another food product												
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 " DepEd-SBFP, NOT FOR SALE ".												
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Energy	150 to 200 kcal												
Saturated Fat	0 to 3 g												
Protein	2 to 4 g												
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Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adopter 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	(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	12. Rice-mongo instant blend (with certification from DOST-FNRI)														
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 " DepEd-SBFP, NOT FOR SALE ".														
Expiration	Expiration date should be at least 6 months from the date of manufacturing.														
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	Amount per Serving														
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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 Adopter 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	13. Brown Rice Nutty Fruity Bar (with certification from DOST-FNRI)												
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 " DepEd-SBFP, NOT FOR SALE ".												
Expiration	Expiration date should be at least 6 months from the date of manufacturing.												
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Energy	400 to 420 Kcal												
Saturated Fat	6 to 18* g												
Protein	5 to 10 g												
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Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adopter 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 " DepEd-SBFP, NOT FOR SALE ".												
Expiration	Expiration date should be at least 6 months from the date of manufacturing.												
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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 Adopter 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 <u>approved cycle menu</u>)</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	15. Coco Bisc (with certification from DOST-FNRI) in combination with another food product												
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 “DepEd-SBFP, NOT FOR SALE”												
Expiration	The expiration date of Coco Bisc should be at least 9 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>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> </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	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
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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 Adopter 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	16. Coco Puff (with certification from DOST-FNRI)														
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 " DepEd-SBFP, NOT FOR SALE "														
Expiration	The 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>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> </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	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 Adopter 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	17. Coco Puff (with certification from DOST-FNRI) in combination with another food product														
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 " DepEd-SBFP, NOT FOR SALE "														
Expiration	The expiration date of Coco Puff 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>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> </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	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														
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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 Adopter 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	18. Nutricocokies (with certification from DOST-FNRI)												
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 " DepEd-SBFP, NOT FOR SALE "												
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 Adopter for Nutricocokies. 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 Nutricocokies 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	19. Nutricocokies (with certification from DOST-FNRI) in combination with another food product												
Flavor/Variant	Plain												
Serving Size	At least 30 g per pack of Nutricocokies to be served with other food products (e.g., juice)												
Estimated Cost	Php 9.00-13.00 per pack of Nutricocokies												
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 " DepEd-SBFP, NOT FOR SALE "												
Expiration	The expiration date of Nutricocokies 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>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> </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	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 Adopter for Nutricocokies. 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 Nutricocokies 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	20. Nutribunnets (with certification from DOST-FNRI)												
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 " DepEd-SBFP, NOT FOR SALE "												
Expiration	The expiration date of Nutribunnets should be at least 8 days 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 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> </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 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												
Technical Requirements for Suppliers	<p>The suppliers should be certified by the DOST-FNRI as Technology Adopter for Nutribunnets. 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 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.</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	21. Ready-to-Drink Juice (with certification from DOST-FNRI) in combination with another food product										
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 " DepEd-SBFP, NOT FOR SALE "										
Expiration	Expiration date of juice 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>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> </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	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 Adopter 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	(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	22. Fortified or Enriched Breads												
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 " DepEd-SBFP, NOT FOR SALE "												
Expiration	Expiration date should be at least 5 days 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>250 to 300Kcal</td> </tr> <tr> <td>Saturated Fat</td> <td>0 to 7 g</td> </tr> <tr> <td>Protein</td> <td>4 to 10 g</td> </tr> <tr> <td>Sugar</td> <td>10 to 25 g</td> </tr> <tr> <td>Sodium</td> <td>50 to 200 mg</td> </tr> </tbody> </table>		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
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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 <u>approved cycle menu</u>)												
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.												