

Type of Food	23. Fortified or Enriched Breads in combination with another food product													
Flavor/Variant	Plain or any flavor													
Sample Products	Malunggay bread, squash bread/bar, brownies, etc.													
Serving Size	At least 50 g per pack of fortified or enriched bread to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of fortified or enriched bread													
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 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 fortified or enriched bread 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>125 to 150 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 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>Sodium</td><td>25 to 100 mg</td></tr></table>			Amount per Serving	Energy	125 to 150 kcal	Saturated Fat	0 to 3 g	Protein	2 to 5 g	Sugar	5 to 13 g	Sodium	25 to 100 mg
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Saturated Fat	0 to 3 g													
Protein	2 to 5 g													
Sugar	5 to 13 g													
Sodium	25 to 100 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.													

Type of Food	24. Crackers or Biscuits													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 60 g (2 pc 30 g per pack or 1 pc 60 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Crackers is 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 plastic 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 5 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 300 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Protein</td><td>2 to 7 g</td></tr><tr><td>Sugar</td><td>4 to 25 g</td></tr><tr><td>Sodium</td><td>100 to 200 mg</td></tr></table>			Amount per Serving	Energy	240 to 300 Kcal	Saturated Fat	0 to 3 g	Protein	2 to 7 g	Sugar	4 to 25 g	Sodium	100 to 200 mg
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	Saturated Fat	0 to 3 g												
	Protein	2 to 7 g												
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	Sodium	100 to 200 mg												
Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.														
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	Monthly delivery is highly recommended instead of bulk or one-time delivery.													
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Drop-off Points	(To be supplied by the end-user)													
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Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided.													

Type of Food	25. Crackers or Biscuits in combination with another food product												
Flavor/Variant	Plain or any flavor												
Serving Size	At least 30 g of crackers or biscuits to be served with other food products (e.g., juice)												
Estimated Cost	Php 9.00-13.00 per pack of crackers or biscuits												
Quality	Crackers is 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 plastic 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 for crackers or biscuits 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>120 to 150 kcal</td></tr> <tr> <td>Saturated Fat</td><td>0 to 2 g</td></tr> <tr> <td>Protein</td><td>1 to 4 g</td></tr> <tr> <td>Sugar</td><td>2 to 13 g</td></tr> <tr> <td>Sodium</td><td>50 to 100 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 150 kcal	Saturated Fat	0 to 2 g	Protein	1 to 4 g	Sugar	2 to 13 g	Sodium	50 to 100 mg
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Technical Requirements for Suppliers	The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA).												
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Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided												

Type of Food	26. Cookies	
Flavor/Variant	Plain or any flavor	
Serving Size	At least 60 g (2 pcs 30 g in one pack or 1 pc 60 g)	
Estimated Cost	Maximum of Php 22.00 per pack	
Quality	Cookies 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 plastic 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 2 months from the date of manufacturing.	
Nutritional Content		Amount per Serving
	Energy	250 to 300 Kcal
	Saturated Fat	0 to 7 g
	Protein	4 to 8 g
	Sugar	10 to 25 g
	Sodium	130 to 200 mg
	Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.	
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	

Type of Food	27. Cookies in combination with another food product													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 30 g of cookies per pack to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of cookies													
Quality	Cookies 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 plastic 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 cookies should be at least 2 months from the date of manufacturing.													
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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	28. Toasted Bread or Biscocho													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 60 g (2 pcs 30 g in one pack or 1 pc 60 g)													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Bread 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 plastic 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 cookies should be at least 2 months from the date of manufacturing.													
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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)													
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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	29. Wafer												
Flavor/Variant	Plain or any flavor												
Serving Size	At least 60 g (2 pcs 30 g in one pack or 1 pc 60 g)												
Estimated Cost	Maximum of Php 22.00 per pack												
Quality	Bread 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 plastic 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"												
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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												

Type of Food	30. Brown Rice	
Flavor/Variant	Not applicable	
Serving Size	220 to 250 g per serving (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.	
Packaging	Individually packed or bulk packaging in food-grade plastic pouches. The classification of rice must indicate whether it is well-milled or regular-milled, as well as the grade of rice (e.g., Grade 2). 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		
		Amount per Serving
	Energy	780 to 945 Kcal
	Protein	20 to 25 g
	Sodium	8 to 20 g
	Iron	1 to 4 mg
	Nutritional analysis is not required for fresh food products such as brown rice.	
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	31. Fruits e.g., Banana
Flavor/Variant	Not applicable
Serving Size	80 g per serving
Estimated Cost	Maximum of Php 22.00 per serving
Quality	Locally produced fruits are received in good condition, with no signs of rotting, discoloration, foul smell, or pest infestation or insect bites.
Packaging	Packed in paper bag or cling wrap
Signs of Expiration or Contamination	Appearance of rotten parts or discoloration, presence of insect and its egg and/or larva, and insect bites
Nutritional Content	Example: 1 pc of Banana, 14 x 3.5 cm in size, approximately contains 146 Kcal, 1.6 g Protein, 24 mg Calcium, 69 mcg Vit. A Nutritional analysis is not required for fresh food products such as fruits.
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	32. Mixed Fruits											
Flavor/Variant	Not applicable											
Serving Size	150 g per pack											
Estimated Cost	Maximum of Php 22.00 per serving											
Quality	Locally produced fruits are received in good condition, with no signs of rotting, discoloration, foul smell, pest infestation, or insect bites.											
Packaging	Packed in paper bag or cling wrap											
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>130 to 160 Kcal</td></tr><tr><td>Protein</td><td>0.1 to 1 g</td></tr><tr><td>Sugar</td><td>5 to 30 g</td></tr><tr><td>Sodium</td><td>8 to 120 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 160 Kcal	Protein	0.1 to 1 g	Sugar	5 to 30 g	Sodium	8 to 120 mg
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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	33. Chicken egg, raw
Flavor/Variant	Not applicable
Serving Size	120-130g (2 pc 60-65 g per pc)
Estimated Cost	Maximum of Php 22 per serving
Quality	Locally produced eggs are received clean, and free from dirt and molds, with no cracks, foul odor, foreign color, or signs of discoloration.
Packaging	Properly packed in block paper egg holder per tray secured with plastic twine with provisions of extra trays or boxes
Signs of Expiration or Contamination	Foul odor upon opening and/or signs of discoloration, and signs of slime or mold growth on the shell
Nutritional Content	2 pcs of eggs with 120 g as purchased weight has 104 g edible portion, and approximately contains 139 Kcal, 12 g Protein Nutritional analysis is not required for fresh food products such as fresh eggs.
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	34. Chicken egg, ready-to-eat											
Flavor/Variant	Not applicable											
Serving Size	80-90 g per pack											
Estimated Cost	Maximum of Php 22.00 per serving											
Quality	Ready to eat chicken eggs are received clean, and free from dirt and molds, with no cracks, foul odor, foreign color, or signs of discoloration.											
Packaging	Properly packed food grade packaging (e.g., tray)											
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>137 to 170 Kcal</td></tr><tr><td>Protein</td><td>7 to 9 g</td></tr><tr><td>Saturated Fat</td><td>0 to 3 g</td></tr><tr><td>Sodium</td><td>0 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	137 to 170 Kcal	Protein	7 to 9 g	Saturated Fat	0 to 3 g	Sodium	0 to 200 mg
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Delivery Schedule	Monthly 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)											
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Type of Food	35. Ready-to-Eat Nutri-packs													
Flavor/Variant	Any flavor such as but not limited to champorado, arroz caldo, bihon, sopas, etc.													
Serving Size	At least 150 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													
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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	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	36. Ready-to-Eat Brown Rice Porridge													
Flavor/Variant	Any flavor such as but not limited to champorado, arroz caldo, etc.													
Serving Size	At least 200 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, and no foul smell.													
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"													
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Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided													

Type of Food	37. Nutri-packs													
Flavor/Variant	Any flavor													
Serving Size	100 to 120 g													
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.													
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Payment Schedule	Staggered payment once distribution is started													
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Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided													

Type of Food	38. Nutri-packs in combination with another food product													
Flavor/Variant	Any flavor													
Serving Size	50 to 60 g per pack to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of nutri-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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>100 to 200 Kcal</td></tr><tr><td>Saturated Fat</td><td>1 to 3 g</td></tr><tr><td>Protein</td><td>1 to 3 g</td></tr><tr><td>Sugar</td><td>5 to 15 g</td></tr><tr><td>Sodium</td><td>10 to 100 mg</td></tr></table>			Amount per Serving	Energy	100 to 200 Kcal	Saturated Fat	1 to 3 g	Protein	1 to 3 g	Sugar	5 to 15 g	Sodium	10 to 100 mg
		Amount per Serving												
	Energy	100 to 200 Kcal												
	Saturated Fat	1 to 3 g												
	Protein	1 to 3 g												
	Sugar	5 to 15 g												
	Sodium	10 to 100 mg												
Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.														
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	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	39. Instant Rice Porridge													
Flavor/Variant	Any flavor													
Serving Size	50 to 60 g													
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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>210 to 260 kcal</td></tr><tr><td>Saturated Fat</td><td>1 to 7 g</td></tr><tr><td>Protein</td><td>3 to 5 g</td></tr><tr><td>Sugar</td><td>5 to 30 g</td></tr><tr><td>Sodium</td><td>10 to 200 mg</td></tr></table>			Amount per Serving	Energy	210 to 260 kcal	Saturated Fat	1 to 7 g	Protein	3 to 5 g	Sugar	5 to 30 g	Sodium	10 to 200 mg
		Amount per Serving												
	Energy	210 to 260 kcal												
	Saturated Fat	1 to 7 g												
	Protein	3 to 5 g												
	Sugar	5 to 30 g												
	Sodium	10 to 200 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-ITDI as technology adopter of SAGIP Nutripowder													
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	40. Banana Chips													
Flavor/Variant	Plain or any 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 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>260 to 360 kcal</td></tr><tr><td>Saturated Fat</td><td>1 to 7 g</td></tr><tr><td>Protein</td><td>2 to 5 g</td></tr><tr><td>Sugar</td><td>0 to 30 g</td></tr><tr><td>Sodium</td><td>1 to 150 mg</td></tr></table>			Amount per Serving	Energy	260 to 360 kcal	Saturated Fat	1 to 7 g	Protein	2 to 5 g	Sugar	0 to 30 g	Sodium	1 to 150 mg
		Amount per Serving												
	Energy	260 to 360 kcal												
	Saturated Fat	1 to 7 g												
	Protein	2 to 5 g												
	Sugar	0 to 30 g												
	Sodium	1 to 150 mg												
Nutritional analysis is required to assess whether the food product's nutrient content is within the prescribed amount per serving.														
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	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)													
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	41. Fruit Juice (stand-alone)										
Flavor/Variant	Any flavor of fruit juice such as but not limited to mangosteen, kamote, kalamansi, dalandan, melon, watermelon, mango, pineapple, passionfruit, coconut, guyabano, etc.										
Serving Size	200-250 mL										
Estimated Cost	Php 22.00 per pack of fruit juice										
Quality	Fruit 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 fruit 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>200 to 250 kcal</td></tr> <tr> <td>Sugar</td><td>10 to 25 g</td></tr> <tr> <td>Sodium</td><td>0 to 50 mg</td></tr> <tr> <td>Vitamin C</td><td>20 to 100 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	200 to 250 kcal	Sugar	10 to 25 g	Sodium	0 to 50 mg	Vitamin C	20 to 100 mg
	Amount per Serving										
Energy	200 to 250 kcal										
Sugar	10 to 25 g										
Sodium	0 to 50 mg										
Vitamin C	20 to 100 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	<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	42. Fruit Juice in combination with another food product											
Flavor/Variant	Any flavor of fruit juice such as but not limited to mangosteen, kamote, kalamansi, dalandan, melon, watermelon, mango, pineapple, passionfruit, coconut, guyabano, etc.											
Serving Size	100-150mL to be served with other food products (e.g., crackers)											
Estimated Cost	Php 9.00-13.00 per pack of fruit juice											
Quality	Fruit 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 fruit 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>100 to 125 kcal</td></tr><tr><td>Sugar</td><td>5 to 12 g</td></tr><tr><td>Sodium</td><td>0 to 25 mg</td></tr><tr><td>Vitamin C</td><td>10 to 50 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 125 kcal	Sugar	5 to 12 g	Sodium	0 to 25 mg	Vitamin C	10 to 50 mg
	Amount per Serving											
Energy	100 to 125 kcal											
Sugar	5 to 12 g											
Sodium	0 to 25 mg											
Vitamin C	10 to 50 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	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)											
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	43. Cereals												
Flavor/Variant	Plain or any flavor												
Serving Size	At least 70 g (2 pc 35 g per pack or 1 pc 70 g per pack)												
Estimated Cost	Maximum of Php 22.00 per pack												
Quality	Cereals are received in good condition, not expired, with 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>250 to 320 kcal</td></tr> <tr> <td>Saturated Fat</td><td>0 to 3 g</td></tr> <tr> <td>Protein</td><td>3 to 20 g</td></tr> <tr> <td>Sugar</td><td>10 to 25 g</td></tr> <tr> <td>Sodium</td><td>30 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	250 to 320 kcal	Saturated Fat	0 to 3 g	Protein	3 to 20 g	Sugar	10 to 25 g	Sodium	30 to 200 mg
	Amount per Serving												
Energy	250 to 320 kcal												
Saturated Fat	0 to 3 g												
Protein	3 to 20 g												
Sugar	10 to 25 g												
Sodium	30 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	<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	44. Grains, e.g., Corn
Flavor/Variant	Not applicable
Serving Size	180 g as purchased (e.g., Corn with 180 g as purchased weight has 70 g edible portion)
Estimated Cost	Maximum of Php 22.00 per serving
Quality	Grains are received in good condition, with no signs of damage or rotting, molds, discoloration, foul smell, or pest-infestation or insect bites.
Packaging	Individually packed in food-grade pouches.
Signs of Expiration/ Contamination	Appearance of rotten parts or discoloration, presence of insect and its egg and/or larva, insect bites, dryness or wilting, hard or dry kernels, presence of molds or black spots
Nutritional Content	1 pc of yellow corn with 180 g as purchased weight has 70 g edible portion, and approximately contains 121 Kcal, 3 g Protein, 2.5 g Fiber. Nutritional analysis is not required for fresh food products such as grains.
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	45. Rootcrops e.g., Camote
Flavor/Variant	Not applicable
Serving Size	At least 170 g (e.g., 2 pcs 85 g) as purchased (e.g., Camote with 170 g as purchased weight has 150 g edible portion)
Estimated Cost	Maximum of Php 22.00 per serving
Quality	Rootcrops are received in good condition, with no signs of damage or rotting, molds, discoloration, foul smell, or pest-infestation or insect bites.
Packaging	Individually packed in food-grade pouches.
Signs of Expiration/Contamination	Appearance of rotten parts or discoloration, presence of insect and its egg and/or larva, insect bites, dryness or wilting, presence of molds or black spots
Nutritional Content	2 pcs of yellow camote in 85 g as purchased weight approximately contains 202 Kcal, 1.6 g Protein, 7.8 g Fiber, 135 mcg Vit. A Nutritional analysis is not required for fresh food products such as rootcrops.
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	46. Popcorn													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>250 to 300 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 4 g</td></tr><tr><td>Protein</td><td>2 to 4 g</td></tr><tr><td>Sugar</td><td>10 to 30 g</td></tr><tr><td>Sodium</td><td>40 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	250 to 300 kcal	Saturated Fat	0 to 4 g	Protein	2 to 4 g	Sugar	10 to 30 g	Sodium	40 to 200 mg
	Amount per Serving													
Energy	250 to 300 kcal													
Saturated Fat	0 to 4 g													
Protein	2 to 4 g													
Sugar	10 to 30 g													
Sodium	40 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	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	47. Popcorn in combination with another food product													
Flavor/Variant	Plain or any flavor													
Serving Size	At least 30 g of popcorn to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of popcorn													
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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>125 to 150 Kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 2 g</td></tr><tr><td>Protein</td><td>1 to 2 g</td></tr><tr><td>Sugar</td><td>5 to 15 g</td></tr><tr><td>Sodium</td><td>20 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	125 to 150 Kcal	Saturated Fat	0 to 2 g	Protein	1 to 2 g	Sugar	5 to 15 g	Sodium	20 to 100 mg
	Amount per Serving													
Energy	125 to 150 Kcal													
Saturated Fat	0 to 2 g													
Protein	1 to 2 g													
Sugar	5 to 15 g													
Sodium	20 to 100 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	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	48. Dimsum – Siomai													
Flavor/Variant	Any flavor such as but not limited to pork-carrot, pork-malunggay, chicken-carrot, chicken-mushroom, chicken-malunggay													
Serving Size	At least 100 g (4 to 8 pc 25 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
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, 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>140 to 170 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>18 to 25 g</td></tr><tr><td>Sugar</td><td>5 to 25 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	140 to 170 kcal	Saturated Fat	0 to 7 g	Protein	18 to 25 g	Sugar	5 to 25 g	Sodium	50 to 200 mg
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Energy	140 to 170 kcal													
Saturated Fat	0 to 7 g													
Protein	18 to 25 g													
Sugar	5 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 or monthly delivery is highly recommended depending on availability of cold storage, e.g., once or twice a week/month. (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	49. Dimsum – Balls													
Flavor/Variant	Any flavor such as but not limited to pork-carrot, pork-malunggay, chicken-carrot, chicken-mushroom, chicken-malunggay													
Serving Size	At least 100 g (4 to 8 pc 25 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
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, 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>150 to 200 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>15 to 20 g</td></tr><tr><td>Sugar</td><td>5 to 25 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	150 to 200 kcal	Saturated Fat	0 to 7 g	Protein	15 to 20 g	Sugar	5 to 25 g	Sodium	50 to 200 mg
	Amount per Serving													
Energy	150 to 200 kcal													
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Protein	15 to 20 g													
Sugar	5 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 or monthly delivery is highly recommended depending on availability of cold storage, e.g., once or twice a week/month. (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	50. Siopao													
Flavor/Variant	Any flavor													
Serving Size	At least 50 g (2 pc 25 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
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, 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>260 to 310 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>1 to 4 g</td></tr><tr><td>Sugar</td><td>5 to 25 g</td></tr><tr><td>Sodium</td><td>50 to 200 mg</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	260 to 310 kcal	Saturated Fat	0 to 7 g	Protein	1 to 4 g	Sugar	5 to 25 g	Sodium	50 to 200 mg
	Amount per Serving													
Energy	260 to 310 kcal													
Saturated Fat	0 to 7 g													
Protein	1 to 4 g													
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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 or monthly delivery is highly recommended depending on the availability of cold storage, e.g., once or twice a week/month. (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	51. Vegetable baked chips													
Flavor/Variant	Any flavor													
Serving Size	At least 60 g (2 pc 25 g per pack)													
Estimated Cost	Maximum of Php 22.00 per pack													
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, 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>220 to 270 kcal</td></tr><tr><td>Saturated Fat</td><td>0 to 7 g</td></tr><tr><td>Protein</td><td>2 to 5 g</td></tr><tr><td>Sugar</td><td>5 to 15 g</td></tr><tr><td>Sodium</td><td>100 to 200 mg</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	220 to 270 kcal	Saturated Fat	0 to 7 g	Protein	2 to 5 g	Sugar	5 to 15 g	Sodium	100 to 200 mg
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Energy	220 to 270 kcal													
Saturated Fat	0 to 7 g													
Protein	2 to 5 g													
Sugar	5 to 15 g													
Sodium	100 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 or monthly delivery is highly recommended, e.g., once or twice a week/month. (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	52. Vegetable baked chips in combination with another food product													
Flavor/Variant	Any flavor													
Serving Size	At least 30 g to be served with other food products (e.g., juice)													
Estimated Cost	Php 9.00-13.00 per pack of vegetable baked chips													
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, 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><tr><td></td><td>Amount per Serving</td></tr><tr><td>Energy</td><td>110 to 135 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>2 to 7 g</td></tr><tr><td>Sodium</td><td>50 to 120 mg</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	110 to 135 kcal	Saturated Fat	0 to 3 g	Protein	1 to 3 g	Sugar	2 to 7 g	Sodium	50 to 120 mg
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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 or monthly delivery is highly recommended, e.g., once or twice a week/month. (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													

TECHNICAL SPECIFICATIONS FOR CATERING SERVICES

Meal Inclusion	One Viand with Steamed Iron-Fortified Rice / Brown Rice
No. of pax	1,000 packed meals for 200 days
Menu	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu for hot meals of 200 days)
Packaging	Individually packed in food-grade reusable two (2)-compartment food storage containers. The packaging must clearly and readably indicate the Preparation/Cooking Time, Allergen Content, and an imprinted sign per pack that indicates "DepEd-SBFP, NOT FOR SALE"
Serving Time	Packed food should be served and distributed within two (2) hours after cooking and packaging
Estimated Cost	Php 20.00-25.00 per meal
Technical Requirements for Suppliers	The suppliers should at least have Business and Sanitary Permits from the Local Government Unit
Delivery Schedule	Daily delivery within two (2) hours after cooking and packaging is highly recommended. (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

Pasteurized Milk Technical Specifications

Type of Food	Pasteurized Milk																	
Serving Size	200ml or 1 liter (for decision of the End-user)																	
Flavor	May be flavored or non-flavored (for decision of the End-user)																	
Quality	Milk should be received in good condition, not expired, no signs of spoilage, not curdled, not slimy, and no sour smell. It should be delivered frozen or with ice.																	
Packaging	<ul style="list-style-type: none">Individually packed in food-grade polyethylene pouches or High-Density Polyethylene (HDPE), Polyethylene Terephthalate (PET) bottles, or gable topShould indicate the Batch and Lot numbers.The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date.If possible, there must be a laser printed sign per pack or through the use of thermal or waterproof sticker that indicates "DepEd SBFP- NOT FOR SALE".																	
Expiration	The expiration date should be at least 5 days from the date of delivery.																	
Nutritional Content	<table><tr><th>Particulars</th><th>Amount Per Serving</th></tr><tr><td>Energy</td><td>Greater than or equal to 140 kcal</td></tr><tr><td>Protein</td><td>Not less than 4 g</td></tr><tr><td>Total Fat</td><td>Less than or equal to 7 g</td></tr><tr><td>Saturated Fat</td><td>Less than or equal to 4 g</td></tr><tr><td>Total Carbohydrates</td><td>Not less than 15 g and not greater than 27 g</td></tr><tr><td>Sugar</td><td>Not less than 15 g and not greater than 27 g</td></tr><tr><td>Calcium</td><td>Not less than 220 mg and not greater than 480 mg</td></tr></table> <p>Energy, Protein, Carbohydrates, and Fats must be expressed in or rounded off to whole numbers, but not in any way lower than the minimum amounts as stated above.</p>		Particulars	Amount Per Serving	Energy	Greater than or equal to 140 kcal	Protein	Not less than 4 g	Total Fat	Less than or equal to 7 g	Saturated Fat	Less than or equal to 4 g	Total Carbohydrates	Not less than 15 g and not greater than 27 g	Sugar	Not less than 15 g and not greater than 27 g	Calcium	Not less than 220 mg and not greater than 480 mg
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Sugar	Not less than 15 g and not greater than 27 g																	
Calcium	Not less than 220 mg and not greater than 480 mg																	
Delivery Schedule	(to be supplied by the End-user)																	
Drop-off Points	(to be supplied by the End-user; one or two drop-off point per school district/SDO)																	

*Provide samples for sensory evaluation and acceptability test.

Sterilized Milk Technical Specifications

Type of Food	Sterilized Milk																	
Serving Size	180-200 ml (for decision of the End-user)																	
Flavor	May be flavored or non-flavored (for decision of the End-user)																	
Quality	Milk should be received in good condition, not expired, no signs of spoilage, not curdled, not slimy, and no sour smell. If in cans, there is no sign of bulging and dent.																	
Packaging	<ul style="list-style-type: none">Individually packed using retortable packaging materials.Should indicate the Batch and Lot numbers.The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date.If possible, there must be a laser printed sign per pack or through the use of thermal or waterproof sticker that indicates "DepEd SBFP- NOT FOR SALE".																	
Expiration	The expiration date should be at least 3-5 months from the date of delivery (for decision of the End-user)																	
Nutritional Content	<table><tr><th>Particulars</th><th>Amount Per Serving</th></tr><tr><td>Energy</td><td>Greater than or equal to 130 kcal</td></tr><tr><td>Protein</td><td>Not less than 4 g</td></tr><tr><td>Total Fat</td><td>Less than or equal to 7 g</td></tr><tr><td>Saturated Fat</td><td>Less than or equal to 4 g</td></tr><tr><td>Total Carbohydrates</td><td>Not less than 15 g and not greater than 24 g</td></tr><tr><td>Sugar</td><td>Not less than 15 g and not greater than 24 g</td></tr><tr><td>Calcium</td><td>Not less than 220 mg and not greater than 680 mg</td></tr></table> <p>Energy, Protein, Carbohydrates, and Fats must be expressed in or rounded off to whole numbers, but not lower than the minimum amounts as stated above.</p>		Particulars	Amount Per Serving	Energy	Greater than or equal to 130 kcal	Protein	Not less than 4 g	Total Fat	Less than or equal to 7 g	Saturated Fat	Less than or equal to 4 g	Total Carbohydrates	Not less than 15 g and not greater than 24 g	Sugar	Not less than 15 g and not greater than 24 g	Calcium	Not less than 220 mg and not greater than 680 mg
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Calcium	Not less than 220 mg and not greater than 680 mg																	
Delivery Schedule	(to be supplied by the End-user)																	

Drop-off Points	(to be supplied by the End-user)
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*Provide samples for sensory evaluation and acceptability test.

TECHNICAL SPECIFICATIONS FOR COMMERCIAL MILK

TECHNICAL SPECIFICATIONS

Type of Milk	Powdered Milk	Ready-to-drink Milk												
Flavor	May be flavored or non-flavored (for decision of the End-user)	May be flavored or non-flavored (for decision of the End-user)												
Serving Size	33-40 grams per pack	180-200ml/ 1L												
Quality	Milk should be received in good condition, not expired, no signs of spoilage, not lumped/clumped.	Milk should be received in good condition, not expired, no signs of spoilage, not cured, slimy and/or sour smell.												
Packaging	Individually packed in food-grade foil/polyethylene pouches or 1 pouch for the number of feeding days. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, there must be an imprinted sign per pack which indicates "NOT FOR SALE" .	Individually packed in food-grade foil/polyethylene pouches or 1 pouch for the number of feeding days. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, there must be an imprinted sign per pack which indicates "NOT FOR SALE" .												
Expiration	Expiration date should be at least 6 months from the date of delivery	Expiration date should be at least 6 months from the date of delivery.												
Nutritional Content	<table><tr><td></td><td>Minimum Amount Per Pack of Milk</td></tr><tr><td>Energy</td><td>140-160 kcal</td></tr><tr><td>Protein</td><td>4.0-6.0 grams</td></tr><tr><td>Fat</td><td>3.0-7.0 grams</td></tr><tr><td>Calcium</td><td>>100mg</td></tr><tr><td>Sodium</td><td><120mg</td></tr></table> <p>Energy, protein, fats must be expressed in or rounded off to whole numbers, but not anyway be lower than the minimum amount as stated and not higher than the PDRI values.</p>			Minimum Amount Per Pack of Milk	Energy	140-160 kcal	Protein	4.0-6.0 grams	Fat	3.0-7.0 grams	Calcium	>100mg	Sodium	<120mg
	Minimum Amount Per Pack of Milk													
Energy	140-160 kcal													
Protein	4.0-6.0 grams													
Fat	3.0-7.0 grams													
Calcium	>100mg													
Sodium	<120mg													
Delivery Schedule	(to be supplied by the End-user)													

Drop-off Points	(to be supplied by the End-user)
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*Provide samples for sensory evaluation and acceptability test.