QUARTERLY PHYSICAL REPORT OF OPERATION as of 4th Quarter 2022

Department	DEPARTMENT OF SCIENCE AND TECHNOLOGY		х	Current Year Appropriations
Agency	INDUSTRIAL TECHNOLOGY DEVELOPMENT INSTITUTE			Supplemental Appropriations
Operating Unit				Continuing Appropriations
Organization Code	190050000000	with the little and County of the County of County on the County of County o		Off-Budget Account

	UACS		Phy	sical Targe	ts			Phys	ical Accomplish	ments		Variance as of	•
Particulars	CODE	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	Q4	Remarks
1	2	3	4	5	6	7	8	8	10	11	12	13	14
. Industrial Technology R&D Program							,						
Outcome Indicators 1. Number of partnerships with public and private stakeholders and international organizations		2	3	3	2	10	10	5	6	4	25	+15	Q4 2022: 1. Research and Development Center (RDC), Army Support Command, Philippine Army (R&D Collabora 2. Swiss Pharmaceutical Corp. (R&D, S&T, and use of facilities) 3. Cris Purificacion (Contract R&D-Product Improvem of Plant-Based Milk Derived from Plil Nuts) 4. The Good Harvest Farm (Contract R&D - Provision to bue pea flowers for the development of natural colorant
				-									Q3 2022: 1. De La Salle University Manila (contract R&D) 2. Zamcor Soap and Detergents Manufacturing (contract R&D) 3. Korea Food Research Institute (R&D Collaboration) 4. Philippine Metrology, Standards, Testing and Quality, (Technical Partnership) 5. Greenstone Pharmaceutical H.K., Inc. (Contract R&D (DOST Philippine Nuclear Research Institute (Technical Assistance/Service)
													Q2 2022: 1. Mapua University (Technical Collaboration:MATDE\ 2. UERMMC (Technical Collaboration:MATDE\) 3. Batangas State University (Technical Collaboration:MATDEV) 4. Pasig LGU thru Schools Division Office (Technical Services: Support to the Laboratory Testing Needs in Research Capstone and Science Investigatory Project- Pasig City JHS and SHS Learners)
													6. Bureau of Soils and Management (Technical Service Analysis of Tomato Fruits) Q1 2022: 1. PCIERRD (Grant for R&D and Technical Services: Facilities and Laboratory Access Grant (FLAG)) 2. UP College of Home Economics-Dept. of Food Science and Nutrition (CHE-DFSN) (Technical Collaboration: Philippines Food Safety Risk Profiling Pro (PRPP)) 3. Dr. Sandy Uy (Contract R&D: Design Improvement the AeroDynamic Simulation of Mask and Shield) 4. Collegio de Muntiniupa (Technical Collaboration: Additive Manufacturing)

	UACS			/sical Targe	ets			Phys	ical Accomplish	nments		T	
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1	2	3	4	5	6	7	8	8	10	11	12	13	14
		20											5. Adamson University (Technical Collaboration: Additive Manufacturing) 6. CENMACO, Inc. (Technical Assistance thru the project Pilot-Scale Treatment of Fruit Waste for Biogas Production. 7. Consumer Care Products, incorporated (Special Technical Services: Bioefficacy of Household-Aerosol Insecticides) 8. Aldawah Producers Farm Cooperative (Technical Assistance: Upgrading of Essential Oil Extraction Facility) 9-10. Dava City LGU & DOST Region XI (DOST-GIA project 'Upgrading the Capability of Existing Distribution Centers /Trading Posts in the Delivery of Fresh and Semi-Processed").
Amount of revenue generated from partnerships		25 M	25 M	25 M	25 M	100 M	26,497,533.5	144,928,047.3	41,307,441.8	303,571,526.37	516,304,548.98	+416,304,548.98	Amount of additional resources generated from partnership with DOST and its attached agencies and other government agencies for the conduct of assisted projects.
Output Indicators 1. Number of projects completed		3	3	0	14	20	5	4	1	20	30		Q4 2022 completed project: 1.RDR-EBD-2022-01: Pilot Scale Treatment of Fruit Waste for Biogas Production using Trichoderma harzianum (formerly Pilot Scale Treatment of Fruit Waste for Biogas Production) 2.RDR-EBD-2022-02: Biofilm inhibitory activity of Talisay leaf extract against shrimp pathogen Vibrio sp. and its potential as feed supplement Phase 2: Immunomodulatory effects of Talisay-supplemented feed on Vibrio-challenged whiteleg shrimp (Penaeus vannamei) 3.RDR-EBD-2022-03: Microbial and Chemical Profile of Kombucha Tea made from Different Symbiotic Colonies of Bacteria and Yeasts (SCOBYs) in the Philippines Phase 1: Phenotypic and Genotypic Characterization of Microorganisms Responsible for Kombucha Fermentation 4.RDR-EBD-2022-04: Detection of Enteroviruses (EnV) in Wastewater System using Polymerase Chain Reaction (PCR) 5. RDR-CED-2022-01: Development of Copper-Based Nanomaterial as Additional Layer for Masks 6. RDR-CED-2022-02: Design of Energy Material from Biomass-derived Starting Material as Nanofiller for Fabrication of Hybrid Composite for Fuel Cell Application 7. RDR-MSD-2022-01: Porous Inorganic Nanocarriers In Drug Delivery System - Year 2 8. RDR-MSD-2022-02: 3D-Printed Carbon-based Flexible Piezoresistive Wearable Sensor for Smart Device Gesture to Speech Applications - Phase 2 9. RDR-MSD-2022-03: Development of an Antimicrobial Wound Dressing from Bacterial Cellulose Nanocrystals (CNC) derived from Ananas Comosus leaves for Industrial Applications and Biomedical Applications - Phase 2 10. RDR-MSD-2022-04: Cellulose Nanocrystals (CNC) derived from Ananas Comosus leaves for Industrial Applications and Biomedical Applications - Phase 2 11. RDR-MSD-2022-05: Development of Bioinspired Composite Membrane Separators for Advanced Rechargeable Lithium-ion Batteries - Phase 2: Evaluation and Testing of the Bioinspired Membrane Separators in Rechargeable Lithium-ion Batteries - Phase 2: Evaluation and Testing of the Bioinspired Membrane Separators in Rechargeable Lithium-ion Batteries - Phase 2

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Particulars	CODE	1st	2nd	3rd Quarter	4th Quarter	Total	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	Q4	Remarks
1	2	Quarter 3	Quarter 4	5	6	7	8	8	10	11	12	13	14
	2	3	4		0								14. RDR-FPD-2021-02 Thermal Process Validation of Traditional and Ethnic Bottled Products- Acidified-Pasterurized Vegetables (Ubod, Ampalaya and Mixed Vegetables) 15. RDR-FPD-2022-02 Physicochemical characterization of Used Palm Olein and Coconut Oil from Vacuum Frying of Okra as Affected by the Frying Cycle 16. RDR-FPD-2022-04 Development and Assessment of Gender-Responsive Food Technologies Appropriate for Business Enterprises Development (Phase 3) GAD project 17. RDR-STD-2021-02 Development of Soil Quality Control Material for As, Cd, Hg, and Pb 18. RDR-STD-2022-01 Program: Enhancement of ITDI-STD Fuel Testing Services Phase 1: Validation of Test Methods for Self-heating, Proximate and Ultimate Analyses in Coconut Shell-based Charcoal Briquettes and Activated Carbon 19. RDR-STD-2022-02: Development of Internal Quality Control Material (ICCM) for Anions in Aqueous Solution from Laboratory Chemical Wastes 20. RDR-STD-2022-04 Validation of Test Method for the Determination of Arsenic in Fish Q3 2022 completed project: RDR-CED-2021-04: Sensory and Physicochemical Refinements in Some Personal Healthcare Products using Calamansi Essential Oils Q2 2022: 4 projects were completed: 1. RDR-FPD-2021-03: Development of Potential Natural Antimicrobial from Local Food Ingredients and Food Application 2. RDR-EBD-2020-05: Development of Air Biofilters for the Control of Ammonia 3. RDR-EBD-2020-04: Design, Modeling, and Simulation of an Improved In-vessel Composting System 4. RDR-EBD-2021-01: Development of ALBA Wastewater Treatment System for Swine Wastewater
2. Percentage of projects							100%	100%	100%	100%			Q1 2022: 5 projects were completed: 1. RDR-PTD-2021-03: Quality and Safety Monitoring of Chilled Ready to Heat/Eat Foods Using Intelligent Packaging with Time Temperature Indicators 2. RDR-EBD-2021-03: Biofilm inhibitory activity of Talisay (Terminala catappa L.) leaf extract against shrimp pathoger Vibrio sp. and its potential as feed supplement 3. RDR-EBD-2020-07: Upgrading of the Emergency Water Disinfection System 4. RDR-CED-2021-03: Development of Microcontroller & Minicomputer Applications for Selected Equipment units of the MMIC and a Bench-Scale Hydrothermal Carbonization Equipment of the CED Laboratory 5. RDR-STD-2021-01: Development and Validation of HPLC Methods for Food Samples
Percentage of projects implemented within the approved timeframe		100%	100%	100%	100%	100%	49/49	46/46	46/46	45/45	100%	0%	

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Particulars	CODE	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	Q4	Remarks
1	2	3	4	5	6	7	8	8	10	11	12	13	14
3. Percentage of projects completed which are published in peer-reviewed journals, presented in national and/or international conferences, or with IP		5%	5%	5%	5%	5%	4.96% (6/121)	9.91% (12/121)	15.70% (19/121)	19.83% (24/121)	19.83% (24/121)	+14.83%	* 24 out of 121 completed GAA projects from the last 5 years (2017-2021) were published/ presented/ filed for IP as of Q4 2022.
filed or approved													
II. Industrial Technology Transfer Program						AND A COMMON AND STREET, AND S							
Outcome Indicators 1. Percentage of clients that rate the technology transfer as satisfactory or		90%	90%	90%	90%	90%	100%	100%	100%	100%	100%	+10%	*7 out of 7 clients rated technology transfer as satisfactor better as of Q4 2022
better							(2/2)	(3/3)	(1/1)	(1/1)	(7/7)		
Output Indicators 1. Number of knowledge/technologies diffused		8	12	15	10	45	69	33	12	21	135	130	Q4 2022: 21 knowledge/technologies were diffused through different online platforms and media: 1. Upgraded Emergency Disinfection System (UpEDS) 2. Gournet Salts 3. Drum Dried Fruit Flakes 4. Packaging for Frozen Durian 5. Packaging for Pork Lechon 6. VF Gabi 7. VF Jackfruit 8. VF Banana 9. VF Tahong 10. VF Kamote 11. Improved Packaging for shelf life extension of Bukayo and Budin 12. Packaging of monay 13. Packaging Technology for Cut-Flowers 4. OL Trap 15. Spray Drying Technology 16. Smoked salts 17. Pineapple jum 18. Pineapple Juice 19. Pineapple Puree 20. Pineapple Chutney 21. Electric Plastic Densifier
													Q3 202: 12 knowledge/technologies were diffused through different online platforms and media: 1. Freeze Drying 2. Jatropha Methyl Ester 3. Guyabano (Soursop) Puree 4. Pickled Jackfruit 5. Dehydrated Onion 6. Dried Bagoong 7. Ready-to-Heat Technology 8. Camote Flour 9. Squash Flour 10. Fabric Conditioner 11. Okra Flakes 12. Management of Dredge Material: Characterization, Treatment and Disposal (CharTed DreaM)

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Particulars	CODE	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	Variance as of Q4	Remarks
1	2	3	4	5	6	7	8	8	10	11	12	13	14
													Q2 2022: 33 knowledge/technologies were diffused through different online platforms and media: 1. Analgesic Balm 2. Banana Chips 3. Biomass-fired steam kettle 4. Bukayo 5. Calamansi Jelly 6. Calamansi juice 7. Cassava Processing 8. Ceramic Water Filter 9. Citronella oil 10. Coco Jam 11. Coconut Flour 12. Coconut Macaroons 13. Coconut Mater Vinegar
											*		14. DOST Tablea 15. Emergency Disinfection System 16. Essential oil Extraction 17. Evaporating Machine 18. Fish Sauce 19. Guyabano Herbal Supplements 20. Hand Wash 21. Mango Juice 22. Meatless Burger Patty 23. Meatless Spring rolls 24. Mosquito Repellent Lotion 25. Pickled Papaya 26. Pineapple Vinegar 27. Portable Biogas Digester 28. RTD Rice Milk 29. RTE Beef-filled Suman 30. Slimming Cream 31. Smoked Fish Processing 32. VC-enriched Hand and Body Lotion and Cream 33. VF pineapple
													C1 2022: 59 knowledge/technologies were diffused through different online platforms and media: 1. Abaca Fiber Composites 2. Back-up system using motor control for lighting application as sample electric load 3. Banana powder 4. Banana Puree 5. Biogas Digester 6. Bioreactor 7. Cacao Desheller 8. Cacao Grinder 9. Cacao Roaster 10. Calamansi Concentrate 11. Chitosan-based antioxidant film 12. Colorant from Monascus Purpureus 13. Dalandan Concentrate 14. Dietary Fiber from Calamansi 15. Dried Mango 16. Drum Carbonizer 17. Drum Dried Makapuno 19. Drum Dried Mango 20. Dual Drum Composter Technology 21. Elemi Gum Essential Oil 22. Emergency Food Reserve - Sagip Nutriflour 23. Emulsified Chicken Burger Patty 24. Emulsified Chicken Burger Patty 25. Emulsified Chicken Sausage 26. Fish processing 27. Halal Lipbalm 28. Halal Lipstick

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1	2	3	4	5	6	7	8	8	10	11	12	13	14
													29. Halal Shampoo 30. Halal Soap 31. Halal Toothpaste 32. Hand Sanitizer Making 33. Household Tumbling Composter 34. Isotonic Beverage 35. Mango Puree 36. Nanoclay 37. Nata de Coco 38. Natural Colorants 39. Natural Repellent Lotion 40. Nipa Sap Sweetener 41. RTD Calamansi 42. RTD Coconut Milk 43. RTD Coconut Milk 44. RTD Dalandan
													45. RTD Tablea 46. RTE Cassava in Syrup 47. RTE Chicken Arroz Caldo 48. RTE Chicken Egg 49. RTE Smoked Fish Meal 50. RTE Sweet Potato 51. Salt Iodization Machine 52. Salt Spin-dryer 53. Salt Washer Machine 54. Salted Uhe Snack Chips 55. Shelf-stable Suman 56. Spray Dried Egg 67. Styro-Plastic Densifier 58. Sweetened Uhe Snack Chips 59. Thermal Processing 60. Ube Butterscotch 61. Ube Halaya 62. Ube Powder 63. VCO 64. VF Carrots 65. VF Okra 66. VF Squash 67. Vinegar Acetator Kit 68. Waste Analysis and Characterization Study (WACS) 69. Wine Fermentation Kit
2. Number of technologies transferred/ commercialized through technology transfer agreement		1	1	2	1	5	4	1	2	3	10		Q4 2022 1. RTE Chicken Egg (Batangas Egg Producer Cooperative (BEPCO)) 2 Vacuum Frying Technology (Sentrong Pamilihan ng Produktong Agrikultura sa Quezon Foundation Inc.) 3. Upgraded DisInfection System (Batangas State University) Q3 2022 1. Dual Drum Composter (LAMACO) 2 RTD Tablea (Argao Guilang Tablea) Q2 2022 1. EFR (Aklan State University, DOST R6, and Kapatiran para sa Progresong Panlipunan) Q1 2022: 1. RTE Arroz Caldo (Kai-Anya Foods International Inc.) 2 - 4. Cacao Roaster, Cacao Desheller/Winnower and
3. Percentage of request for technology transfer that have been provided within the required time frame		95%	95%	95%	95%	95%	100%	100%	100%	100%	100%	+50%	*10 out of 10 requests for technology transfer were provided within the required time frame for 2022

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Particulars	CODE	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	1st Quarter	2nd Quarter	3rd Quarter	4th Quarter	Total	Variance as of Q4	Remarks
1	2	3	4	5	6	7	8	8	10	11	12	13	14
Ili Industrial Technology Technical Services Program Outcome Indicators 1. Percentage of customers that rate the technical services as satisfactory or better		90%	90%	90%	90%	90%	99.7% (1,020/1,023)	99.92%	98.72% (1,083/1,097)	99.44% (1,064/1,070)	99.45% (4,351/4,375)	+9.45%	*4,351 out of 4,375 clients (who filled-out/returned the Customer Feedback Form) rated the technical services as satisfactory or better as of Q4 2022
Output Indicators 1. Number of technical services rendered		5,000	5,000	5,000	5,000	20,000	8,568	15,418	13,615	9,799	47,400	+27,400	
Percentage of request for technical services that have been provided within the required time frame		90%	90%	90%	90%	90%	100% (8,568/8,568)	99.98% (15,415/15,418)	100% (1,628/1,628)	100% (9,799/9,799)	99.99% (35,410/35,413)	+9.99%	*35,410 out of 35,413 of technical services were provided within the required timeframe -
Number of clients benefitting from technical services		500	1,000	1,000	500	3,000	1,632	1,112	2,931	1,378	7,053	+4,053	

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Date: