

DOST-ITDI introduces mungbean-coco drink

The Industrial Technology Development Institute (DOST-ITDI) introduces mungbean-coco drink, a refreshing nondairy, nutritious drink developed from mungbean or *monggo* and infused with coconut cream for an alternative drink lactose-intolerant consumers.

Here, ITDI explored the potential of coconut as a base material for a beverage aside from its use as a popular household ingredient for soups and as tasty paste filling for *hopia*, *piaya*, and other pastries.

The new non-dairy alternative is an all-natural source of amino acids that is high in protein, fiber, vitamins, and minerals. Mungbean-coco drink is ready-to-drink and comes in vanilla and chocolate flavors.

The technology is now ready for transfer to interested parties. For negotiation and inquiry, you may contact Ms. Nelia A. Florendo, Chief of Technological Services Division (TSD) at Tel.: (632) 837.2071 to 82 ext. 2265/2270 or Email: tsd@itdi.dost.gov.ph (DDGotis\\TDI S&T Media Service)





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