

RICE FORTIFICATION RESEARCH INITIATIVES USING EXTRUSION TECHNOLOGY: PHILIPPINES

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Presentation Track

The DOST - FNRI

The Problem

The Solution: The IFR technology

Significant findings of research initiatives

Scaling - up the implementation of IFR



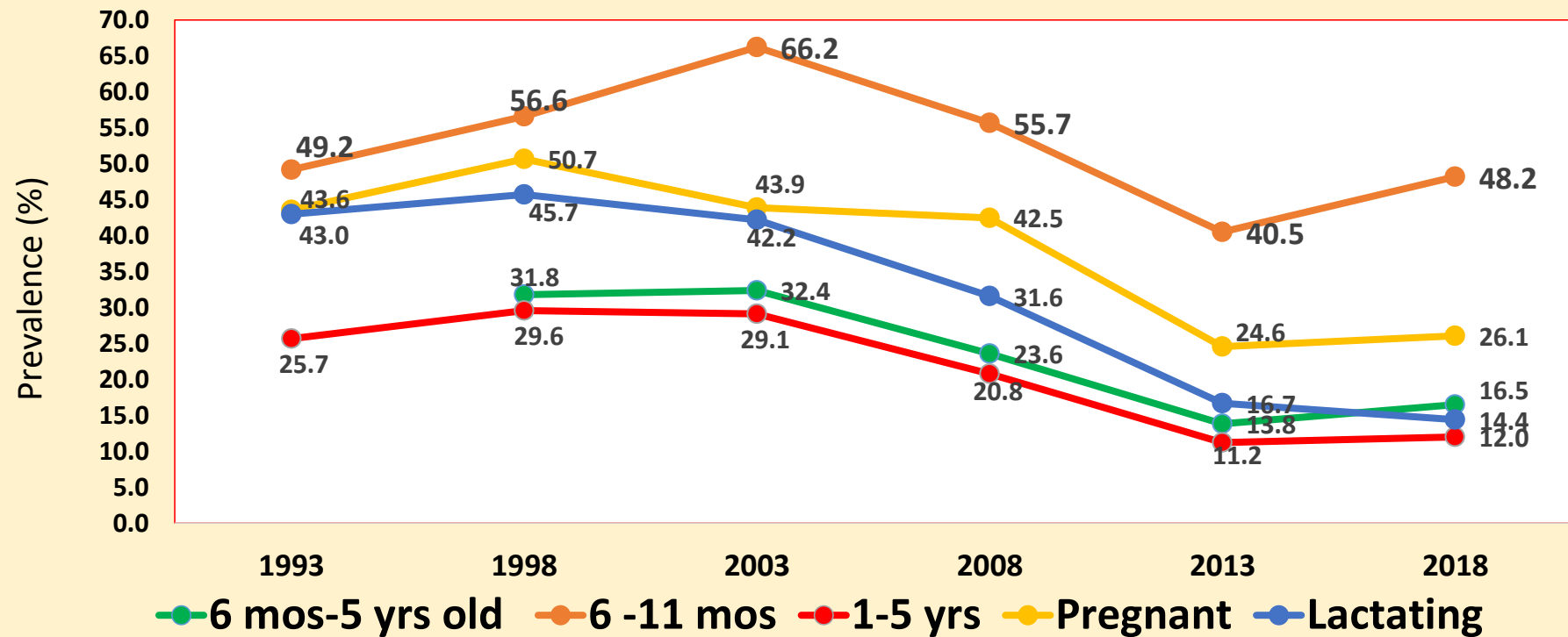
Premier research arm of the government in food, nutrition, technology and other S & T services

Department of Science and Technology
FOOD AND NUTRITION RESEARCH INSTITUTE



THE PROBLEM

Trends in anemia prevalence among Filipinos



- ❖ **The best way to prevent micronutrient malnutrition is to ensure consumption of a balanced diet that is adequate in every nutrient.**
- ❖ **Unfortunately, this is far from being achievable everywhere, since it requires universal access to adequate food and appropriate dietary habits.**

THE SOLUTION...

- ❖ **Food fortification has the dual advantage of being able to deliver nutrients to large segments of the population without requiring radical changes in food consumption patterns.**

In Year 2000 The Philippine Food Fortification Law was signed (Republic Act 8976)

“An Act Establishing the Philippine Food Fortification Program and for other Purposes”

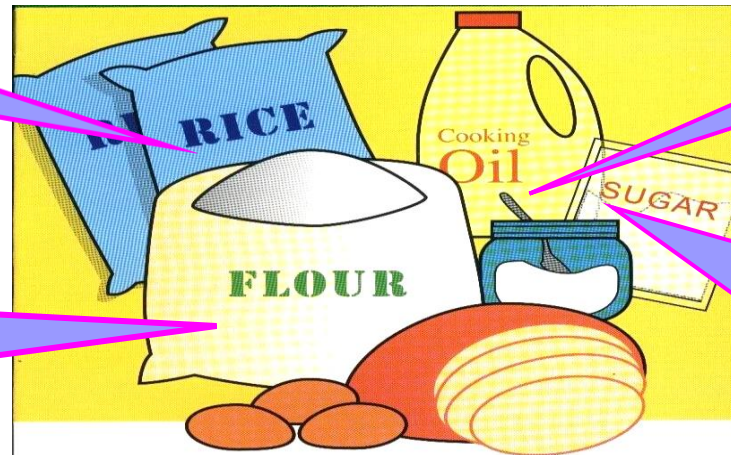
Required full implementation on the fortification of staples in 2004 including rice with iron

Republic Act 8976 Components

1. Mandatory Fortification by November 7, 2004

Rice with Iron

Flour with Vitamin A
and Iron

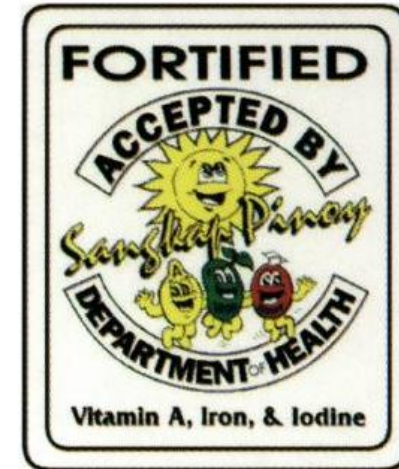
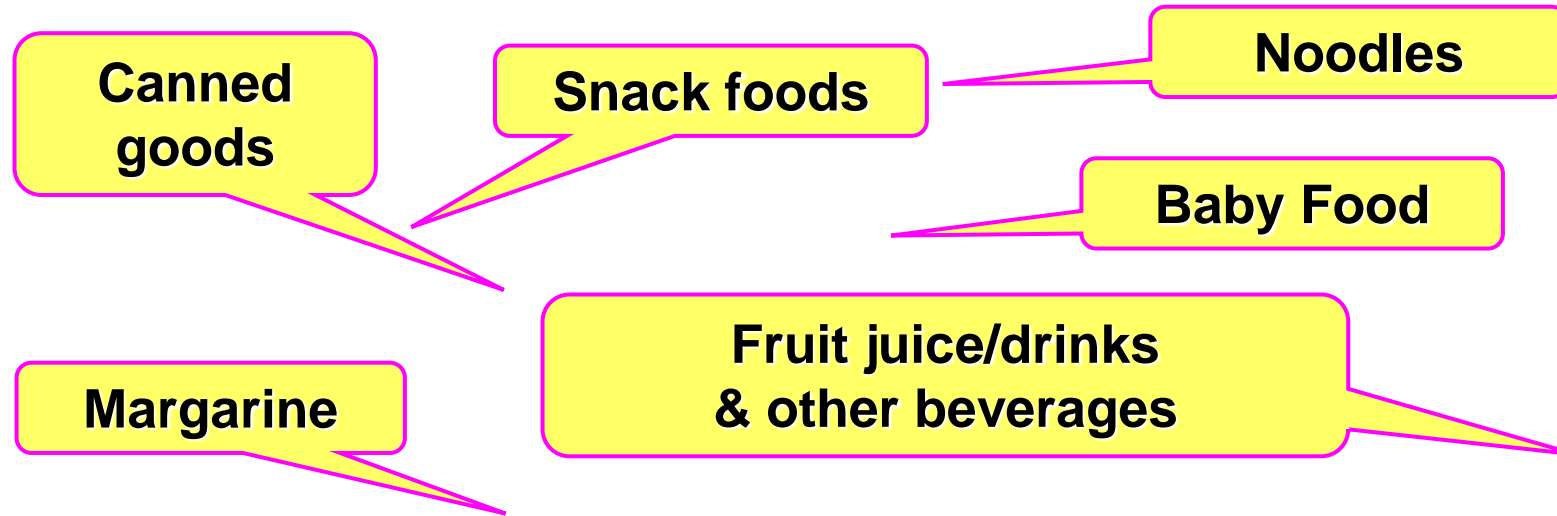


Edible Oil with
Vitamin A

Sugar with Vitamin
A
(still on
moratorium
because of
technological
issue)

Republic Act 8976 Components

2. Voluntary Fortification Processed Food thru Sangkap Pinoy Seal



- Must meet 30% of the RNI
- Vitamin C - not less than 100% of the RNI

What have we been doing in rice fortification since then?

- 1. Technology generation**
- 2. Product development**
- 3. Research and development**

Generation of Technology and product development

❖ Hot Extrusion Technology

❖ Premix Development:

- ✓ uses broken rice a low value rice which is used sold at USD 0.48/kg
- ✓ Broken rice to whole grain rice – Php. USD 1/kg
- ✓ Increase in rice supply by about 20- 30%.

HOT EXTRUSION



FNRI Processing Facility



ADVANTAGE OF EXTRUSION TECHNOLOGY

simple operation

High temperature,
short time

High productivity
and low cost



Produce more
acceptable and
stable premix

Versatile

Better retention
of nutrients



FERRIC PYROPHOSPHATE POWDER

8% FE

Uses super-dispersion
technology

Mask objectionable
iron flavor

Mild on the stomach

Non-irritating



Readily dispersible in
liquid

No precipitation

GRAS

Stable against pH,
heat, salt & oxidation



IRON RICE PREMIX

no powdering

grain like

hard texture

ease of
addition

no discoloration

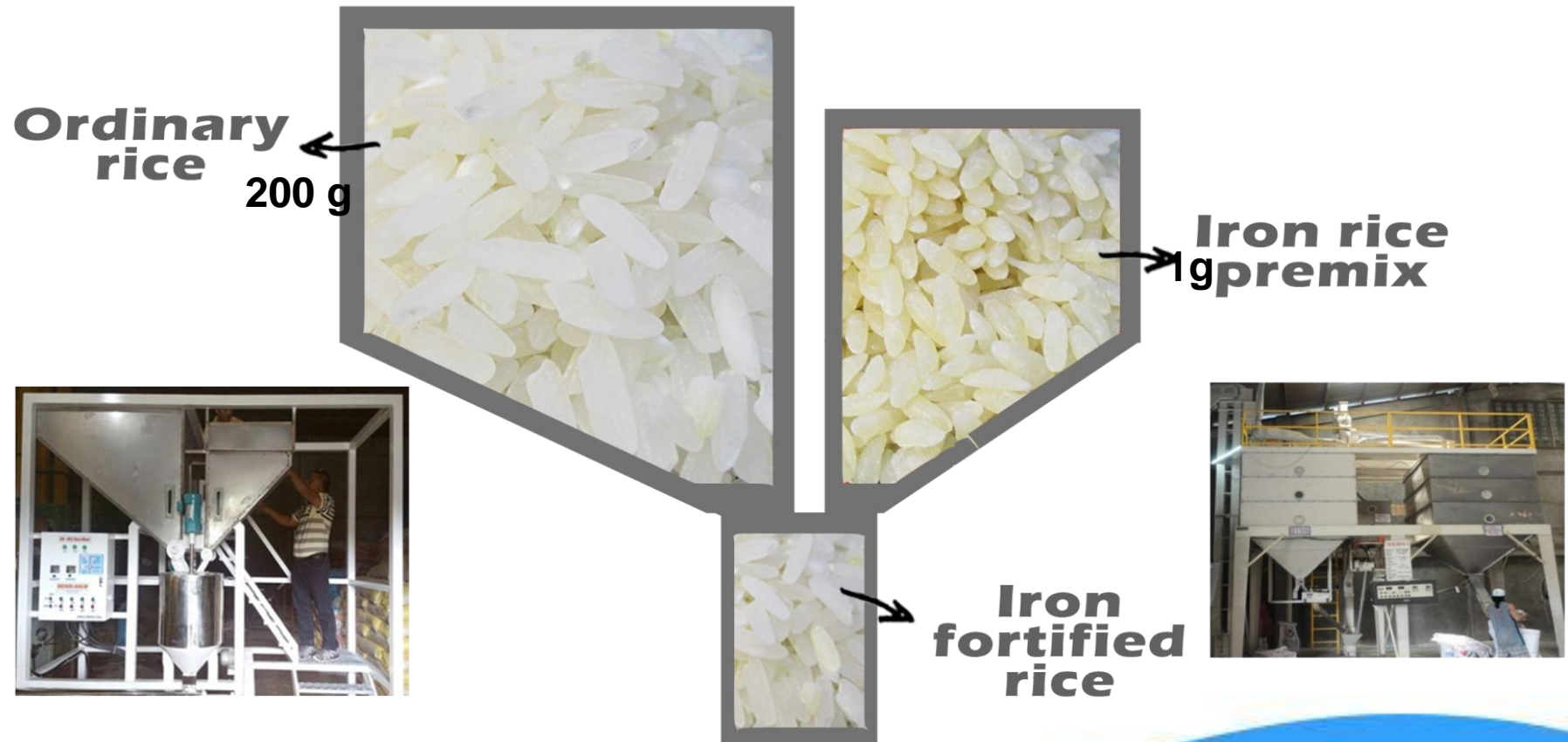
long shelf-life



locally
produced



PRODUCTION OF IFR USING BLENDING MACHINE



FNRI designed cheaper machine.....



**THE FABRICATED
BLENDING
MACHINE HAS AN
ACCEPTABLE FLOW
RATE CAPACITY OF
30KG/MIN, WITH
HIGH PERCENT
WHOLE GRAIN
RETENTION OF
95.1%**

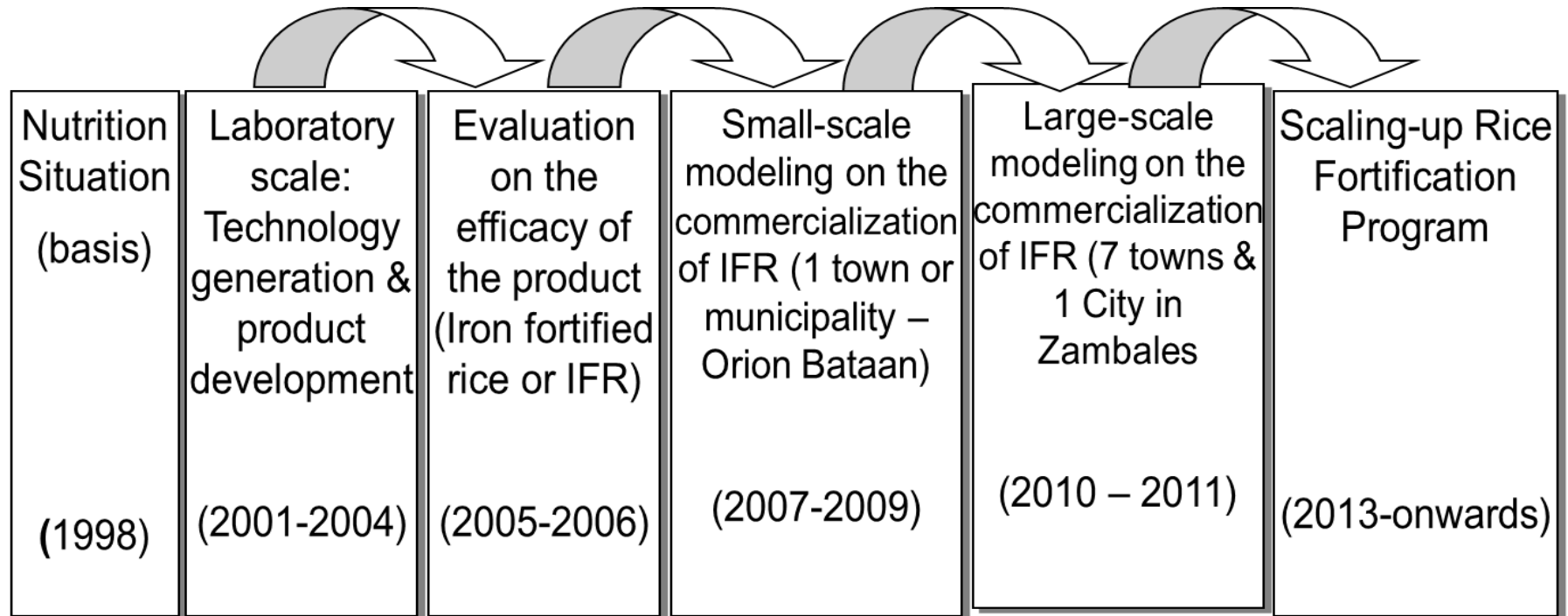


Research Initiatives:

- 1. Efficacy trial**
- 2. Pilot scale commercialization with social marketing**
- 3. Large-scale commercialization with social marketing**
- 4. Scaling –up the technology for more supply of IFR**

✓ Release of local ordinance for the sale of IFR – is the key for commercialization

The Philippine Model On IFR Implementation



As a result of the different significant results of R & D last 2016 Scaling -up of the IFR technology was became nationwide

The Technology received several prestigious awards:



2017 CIVIL SERVICE COMMISSION PAGASA AWARD- individual category

2017 ALBERTO ROMUALDEZ OUSTANDING HEALTH RESEARCH AWARD (AROHRA) FOR BIOCHEMICAL RESEARCH CATEGORY



2017 FINALIST BENITA & CATALINO YAP FOUNDATION (BCYF) INNOVATION AWARD- Government and SME Group Category, Finalists

2019 FINALIST TAPI- GAWAD DAGISIK Award, Outstanding and Most Promising Technicom Project in the Health Sector



THANK YOU

