



Project Name: STF 6.5 – Coco Food

Project Manager: Dr. Marisel A. Leorna

University Designation: Project Leader

Position: Assistant Professor III

Year Started as IGP/STF Manager: since 2010

Project Category: Agricultural ☐ Production/Processing ☒ Accommodation ☐

Project Description:

VSU Coco Food Project was conceptualized and initiated by Dr. Roberto C. Guarte during his term as NCRC-V director in 2002 that bottled young coconut “buko” and made it readily available in a convenient form. This marked the beginning of the “VSU Cocofresh”, a healthy drink from young coconut water and meat. During this time, he also started the project on the “Development and Commercialization of Makapuno-based Food Products and by-products” to utilize makapuno endosperm into high-value food products. The output of that project was adopted and utilized by the Coco Food Project. The focus of the Coco Food Project was to showcase VSU coconut food technologies by establishing and maintaining a techno-demo for potential coconut-based food products in the university. These also aimed to generate income from the technologies of coconut food products hence supporting research and extension activities of NCRC-V and offering a positive option of the university and coconut farmers in times of unstable buying copra price.

Although the project is still in the pilot stage, some researches on the development of coconut food products were supported from its income including elementary, high school, college, and graduate researchers who conducted their researches in the center food

Vision:

A globally competitive university for science, technology, and environmental conservation.

Mission:

Development of a highly competitive human resource, cutting-edge scientific knowledge and innovative technologies for sustainable communities and environment.