



## MARKET SCOPING CHECKLIST

### 1. AGENCY INFORMATION

Name of Procuring Entity	Visayas State University
End-User/Implementing Unit	NCRC-V
Name & Designation of Representative	Andrea P. Silva

### 2. PROJECT OVERVIEW

Project Name	Storage Characteristics of Coconut-Based Food Products
Estimated Budget	P 21,700.00
Period of Market Scoping [From (mm/yyyy) To (mm/yyyy)]	
Expected Date of Delivery (mm/yyyy)	March-April, 2026

### 3. MARKET SCOPING ACTIVITY/IES CONDUCTED (*Check all that apply*)

This confirms that market scoping activities were conducted in accordance with Section 10 of Republic Act No. 12009 and its Implementing Rules and Regulations (IRR), and considered in the Project Procurement Management Plan, consistent with the Principle of Proportionality.

Check (✓)	Activity/ies Conducted	Documentation (as may be applicable)
/	Price sourcing for quotations or cost estimates from suppliers, contractors, or consultants	(Kindly see attached quotations)

#### Notes:

- i. The market scoping activities **shall** be identified and undertaken at the option of the End-User or Implementing Unit based on its needs and objectives.
- ii. The list of supporting documents in the Documentation column is not exclusive and may include other documents that may be gathered by the End-User or Implementing Unit pertinent to the activity/ies conducted.

#### 4. MARKET SCOPING RESULTS

Indicate recommendations in the column provided based on the results of the market scoping activities undertaken. These recommendations shall be considered in the development of a comprehensive and realistic PPMP, taking into account the parameters outlined under Section 10.4 of the IRR of RA 12009, as may be applicable.

Parameters	Considered? (Yes/No/ Not Applicable)	Recommendations based on the Market Scoping (Attach additional documents if necessary)
a. <b>Project Cost Estimate</b> [Does the cost estimate align with current market prices?]	Yes	Free Fatty Acid Iodine Value Peroxide Value Moisture Content (Please see attached quotation)
b. <b>Project Design and Specification</b> [Does available supplier/s meet technical and financial requirements?]		
c. <b>Technical Criteria</b> [Does the market support the proposed technical requirements?]		
d. <b>Delivery Lead Time</b> [Are the timelines for delivery feasible?]	Yes	3 months
e. <b>Storage and Warehousing Requirements</b> [Can the storage/ warehousing needs be met considering specific conditions like temperature, humidity, and handling?]		
f. <b>Identified Risk/s</b> [Were there any market risks identified? (e.g., limited suppliers, price volatility)]		

Prepared by:

  
**ANDREA P. SILVA**  
SRA

Approved by:

  
**MARISEL A. LEORNA**  
Director, NCRC-V/ Project Leader





## FOOD TESTING LABORATORY

### Shared Services Facility Project

Department of Food Science and Technology  
Western State University  
Glenview, Kentucky City, 40319

Parameters	Testing Fee per sample
Ascorbic Acid	400.00
Ash Content	200.00
Calorific value	200.00
Color Analysis	200.00
Crude Fat	360.00
Crude Fiber	800.00
Crude Protein	900.00
Density	100.00
Free Fatty Acid	300.00
Iodine Value	300.00
Moisture Content	100.00
Organic Matter	200.00
Peroxide Value	300.00
pH Value	50.00
Titrateable Acidity	50.00
Total Dissolved Solids	50.00
Total Suspended Solids	50.00
Turbidity	50.00
Viscosity	50.00
Volatile Matter*	250.00
Water Activity	50.00
Volatile/Dry Matter*	250
Water Activity	50

For inquiries, email us at:

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FTL-SSF Location:

