



Republic of the Philippines
Department of Education
 NATIONAL CAPITAL REGION
 SCHOOLS DIVISION OFFICE OF MUNTINLUPA CITY

Project No. 2026 - 001

**Invitation to Bid for
 Procurement of School – Based Feeding Program (95 Feeding Days) SY 2026-2027**

- 1) The **Schools Division Office – Muntinlupa City**, through the **FY 2026 General Appropriations Act - Republic Act No. 12314 – School-Based Feeding Program with Sub-Allotment Release Order (Sub-ARO) No. RO-NCR-26-00256**,¹ intends to apply the sum of **Thirty Four Million Eight Hundred Eight Thousand Nine Hundred Thirty Seven Pesos (P 34,808,937.00)** being the Approved Budget for the Contract (ABC) to payments under the contract for **Procurement of School-Based Feeding Program (95 Feeding Days) SY 2026-2027**. Bids received in excess of the ABC shall be automatically rejected at bid opening.

Lot No.	Project Description	School	Contract Duration	ABC
1	Procurement of School – Based Feeding Program SY 2026-2027 (66 Feeding Days) (Nutri Food Packs)	20 Elementary Schools	66 Calendar Days	P 24,183,047.00
2	Procurement of School – Based Feeding Program SY 2026-2027 (29 Feeding Days) (Hot Meals)	20 Elementary Schools	29 Calendar Days	P 10,625,890.00
TOTAL			95 Calendar Days	P 34,808,937.00

- 2) The **Schools Division Office – Muntinlupa City** now invites bids for **Procurement of School-Based Feeding Program (95 Feeding Days) SY 2026-2027**² using the **Lowest Calculated Responsive Bid (LCRB)**. Delivery of the Goods is required for **95 Calendar Days**. Bidders should have completed, at least **5 Years** from the date of submission and receipt of bids, contracts similar to the Project. The description of an eligible bidder is contained in the Bidding Documents, particularly, in Section II. Instructions to Bidders.
- 3) Bidding will be conducted through competitive bidding procedures using a non-discretionary “pass/fail” criterion as specified in the IRR of RA No. 12009.
- 4) Bidding is restricted to Filipino citizens/sole proprietorships, partnerships, or organizations with at least sixty percent (60%) interest or outstanding capital stock belonging to citizens of the Philippines,

¹ Approved Budget for the Contract (ABC) refers to the budget for the contract duly approved by the Head of the Procuring Entity (HoPE), within the authorized amount in the General Appropriations Act (GAA), continuing, and automatic appropriations, or other authorized source of funds, in the case of National Government Agencies (NGAs); the corporate operating budget approved by the governing Boards, pursuant to Executive Order (EO) No. 518, s. 1979, entitled “Establishing a Procedure for the Preparation and Approval of the Operating Budgets of Government Owned or Controlled Corporations, in the case of GOCCs, GFIs, and RA No. 8292, or the “Higher Education Modernization Act of 1997”, in the case of SUCs; and the budget for the contract approved by the Sanggunian through an appropriation ordinance in the case of LGUs. For multi-year contracts, for which a Multi-Year Contractual Authority (MYCA) or an equivalent document is required, the ABC shall be the total project cost reflected in the MYCA or equivalent document (Section 5(a), RA No. 12009);

² A brief description of the type(s) of Goods should be provided, including quantities, location of project, and other information necessary to enable potential Bidders to decide whether or not to respond to the invitation.

and to citizens or organizations of a country the laws or regulations of which grant similar rights or privileges to Filipino citizens, pursuant to RA No. 5183.

- 5) Interested Bidders may obtain further information from **Schools Division Office – Muntinlupa City** and inspect the Bidding Documents at the address given below from **Monday to Thursday, 8:00 am to 5:00 pm**.
- 6) The prospective bidder shall have the **discretion to participate in Lot 1 only, Lot 2 only, or for both lots. Likewise, awarding will be on a per lot basis.**
- 7) A complete set of Bidding Documents may be acquired by interested Bidders on **June 17, 2026**, from the **BAC Secretariat at the Student Center for Life Skills (SCLS) Building, Centennial Avenue, Laguerta, Tunasan, Muntinlupa** and upon payment of the applicable fee for the Bidding Documents, pursuant to the latest guidelines issued by the GPPB. According to the **Philippine Bidding Documents for Goods** published on the GPPB website, **“for lot procurement, the maximum fee for the Bidding Documents for each lot shall be based on its ABC, in accordance with the Guidelines issued by the GPPB; provided that the total fees for the Bidding Documents of all lots shall not exceed the maximum fee prescribed in the Guidelines for the sum of the ABC of all lots.”** The Procuring entity shall allow the bidder to present its proof of payment for the fees **in person**.

Lot	ABC	Bidding Document Fee
Lot 1 only (Nutri Food Packs)	P 24,183,047.00	P 25,000.00
Lot 2 only (Hot Meals)	P 10,625,890.00	P 25,000.00
Lot 1 and Lot 2	P 34,808,937.00	P 25,000.00

The Schedule and Venue of the procurement activities are as follows:

Activity	Date	Venue
Posting	June 17 - 24, 2026	PhilGEPS Procuring Entity's Website
Issuance of Bidding Documents	June 17, 2026 – July 06, 2026 (8:00 am to 5:00 pm – Regular Office Hours)	Schools Division Office Muntinlupa City or thru the official email of SDO - Muntinlupa BAC
Pre-Bid Conference	June 25, 2026, Thursday, 10:00 am	Invitation shall be sent by the BAC Secretariat to the email address of the bidders
Submission and Opening of Bids	July 07, 2026, Tuesday, 10:00 am	Schools Division Office Muntinlupa City (SCLS Bldg. 4th floor Activity Center)

The Bidding Documents may also be downloaded free of charge from the website of the Philippine Government Electronic Procurement System (PhilGEPS) and the website of the Procuring Entity, provided that Bidders shall pay the applicable fee for the Bidding Documents not later than the submission of their bids.

- 8) The **Schools Division Office – Muntinlupa City** will hold a Pre-Bid Conference on **June 25, 2026, Thursday, 10:00 am** via **Hybrid Modality (thru Microsoft Teams and Face to Face)**, which shall be open to prospective Bidders. Prospective Bidders shall obtain the Microsoft Teams ID from the authorized personnel of SDO-Muntinlupa City BAC Secretariat.

- 9) Bids (in printed copies) must be duly received by the BAC Secretariat through manual submission to the office address as indicated below, or thru any courier on or before **July 07, 2026, Tuesday, 10:00 am**. Late bids shall not be accepted.
- 10) All Bids must be accompanied by a Bid Security in any of the acceptable forms and in the amount stated in ITB Clause 16.1.
- 11) Bid opening (**Hybrid Modality**) shall be on **July 07, 2026, Tuesday, 10:00 am** at the **Student Center for Life Skills (SCLS) Building, 4th Floor Conference Room/Activity Center, Centennial Avenue, Laguerta, Tunasan, Muntinlupa**. Bids will be opened in the presence of the Bidders' representatives who choose to attend the activity.
- 12) The **Schools Division Office – Muntinlupa City** reserves the right to reject any and all bids, declare a failure of bidding, or not award the contract at any time prior to contract award in accordance with Section 70³ of R.A. No. 12009, without incurring any liability to the affected Bidder or Bidders.
- 13) For further information, please refer to:

Ms. Lourdes V. Rodilla
BAC Secretariat - Member
SDO Muntinlupa City
Centennial Avenue, Laguerta, Tunasan, Muntinlupa City
(02) 8829-2308 loc. 129
sdomuntinlupabacsec@gmail.com

Mr. Joseph D. Nilo
BAC Secretariat - Member
SDO Muntinlupa City
Centennial Avenue, Laguerta, Tunasan, Muntinlupa City
(02) 8829-2308 loc. 120
sdomuntinlupabacsec@gmail.com

Ms. Joiche I. Luna
BAC Secretariat - Member
SDO Muntinlupa City
Centennial Avenue, Laguerta, Tunasan, Muntinlupa City
(02) 8829-2308
sdomuntinlupabacsec@gmail.com

- 14) You may visit the following websites: <http://deped-muntinlupa.com> for the downloading of the Bidding Documents.


LILIA ARICERO CESE
BAC Chairperson
June 17, 2026

³ Reservation Clause



PURCHASE REQUEST
Department of Education
National Capital Region
DepEd - Muntinlupa City

Entity Name: **SDO - CITY OF MUNTINLUPA**Fund Cluster: **Regular Agency Fund: Sub-ARO RO- NCR-26-00256**

Stock/ Property No.	Unit	Item Description	Quantity	Unit Cost	Total Cost
		PR No.: PR-PB-2026-06-0001 Responsibility Center Code:	Date: 6/9/2026		
LOT 1 - Nutritious Food Products (66 Feeding Days)					
	set	E-Nutribun (Carrot variant, 40g in 1 pack) + Kamotee Juice (100-150ml) (4x deliveries for 16,655 Beneficiaries)	66,620	P 21.00	P 1,399,020.00
	set	E-Nutribun (Yellow Sweet Potato, 40g in 1 pack) + Mangosteen Juice (100-150ml) (2x deliveries for 16,655 beneficiaries)	66,620	P 21.00	P 1,399,020.00
	set	E-Nutribun (Purple Sweet Potato, 40g in 1 pack) + Kamotee Juice (100-150ml) (2x deliveries for 16,655 Beneficiaries)	33,310	P 21.00	P 699,510.00
	set	E-Nutribun (Orange Sweet Potato, 40g in 1 pack) + Calamansi Juice (100-150ml) (1x delivery for 16,655 Beneficiaries)	16,655	P 21.00	P 349,755.00
	Pack	E-Bread (Squash Variant, 100g per pack) (6x deliveries for 16,655 Beneficiaries)	99,930	P 22.00	P 2,198,460.00
	Pack	E-Nutribun (Orange Sweet Potato Variant, 80g per pack) (1x delivery for 16,655 Beneficiaries)	16,655	P 20.00	P 333,100.00
	Pack	E-Bread (Malunggay Variant, 100g per pack) (5x deliveries for 16,655 Beneficiaries)	83,275	P 22.00	P 1,832,050.00
	Pack	Brown Rice Nutty Fruity Bar (Caramel Flavor, at least 50g per pack) (5x deliveries for 16,655 Beneficiaries)	83,275	P 22.00	P 1,832,050.00
	set	Wafer (Carrot Flavor, 2 pcs 30g in one pack) (1x deliveries for 16,655 Beneficiaries)	49,965	P 22.00	P 1,099,230.00
	Pack	Siopao Chicken Asado (90g for 2 pcs.) (5x deliveries for 16,655 Beneficiaries)	83,275	P 22.00	P 1,832,050.00
	Pair	Chicken Eggs (Raw, 120-130g for 2 pcs, 60-65g per pc.) (6x deliveries for 16,655 Beneficiaries)	99,930	P 22.00	P 2,198,460.00
	Pack	Brown Rice (220 to 250g per serving, raw and uncooked) (8x deliveries for 16,655 Beneficiaries)	133,240	P 22.00	P 2,931,280.00
	Pack	Iron Fortified Rice (220 - 250g per pack, raw and uncooked) (18x deliveries for 16,655 Beneficiaries)	266,480	P 22.00	P 5,862,560.00
	set	Wafer (Carrot Flavor, 2 pcs 30g in one pack) (1x delivery for 9,841 Beneficiaries)	9,841	P 22.00	P 216,502.00
See Annex A for the complete Technical Specifications and Annex B for the Delivery requirement per school for Nutritious Food Products, pursuant to RM No. 287, s. 2026, entitled First Advisory for the Implementation of the School-Based Feeding Program (SBFP) for SY 2026-2027 in the National Capital Region.					
NUTRITIOUS FOOD PRODUCTS SUBTOTAL					P 24,183,047.00

Purpose: *School-Based Feeding Program (95 Feeding Days) for School Year 2026-2027*Source of Fund: **Sub-ARO RO- NCR-26-00256**

For Public Bidding

Prepared by:	Approved by:
Signature : Printed Name : Designation :	Signature : Printed Name : Designation :
 REA JOY B. WAKAT TECHNICAL ASSISTANT I	 VIOLETA M. GONZALES CESO VI Assistant Schools Division Superintendent Officer-In-Charge Office of the Schools Division Superintendent
Recommending Approval:	
Signature : Printed Name : Designation :	
 MA. TERESA S. INDAP Division SBFP Focal Person	



PURCHASE REQUEST
 Department of Education
 National Capital Region
 DepEd - Muntinlupa City

Entity Name: **SDO - CITY OF MUNTINLUPA**

Fund Cluster: **Regular Agency Fund: Sub-ARO RO- NCR-26-00256**

Stock/ Property No.		Unit	Item Description	Quantity	Unit Cost	Total Cost
			LOT 2- Hot Meals Ingredients (29 Feeding Days)			
	set		Macaroni Soup (2x Deliveries for 16,655 beneficiaries)	33,310	P 21.81	P 726,491.10
	set		Arroz Caldo IFR (2x Deliveries for 16,655 beneficiaries)	33,310	P 24.98	P 832,083.80
	set		Chicken Lomi (2x Deliveries for 16,655 beneficiaries)	33,310	P 18.78	P 625,561.80
	set		Tuna Sayote-Carrot Guisado (2x Deliveries for 16,655 beneficiaries)	33,310	P 28.73	P 956,996.30
	set		Mongo Guisado with Chicken Giniling (2x Deliveries for 16,655 beneficiaries)	33,310	P 20.52	P 683,521.20
	set		Canton-Bihon Guisado (2x Deliveries for 16,655 beneficiaries)	33,310	P 21.89	P 729,155.90
	set		BR Champorado (2x Deliveries for 16,655 beneficiaries)	33,310	P 21.19	P 705,838.90
	set		Beef Picadillo (2x Deliveries for 16,655 beneficiaries)	33,310	P 20.95	P 697,844.50
	set		Spaghetti (2x Deliveries for 16,655 beneficiaries)	33,310	P 20.86	P 694,846.60
	set		Miswa Patola W IFR (2x Deliveries for 16,655 beneficiaries)	33,310	P 20.90	P 696,179.00
	set		Chicken Sotanghon Soup (2x Deliveries for 16,655 beneficiaries)	33,310	P 22.21	P 739,815.10
	set		Chicken Afritada ala Moringa (2x Deliveries for 16,655 beneficiaries)	33,310	P 18.50	P 616,235.00
	set		Chicken Mami (2x Deliveries for 16,655 beneficiaries)	33,310	P 21.14	P 704,173.40
	set		Pork Veggie Rice Topping (1x Delivery for 16,655 beneficiaries)	16,655	P 21.21	P 353,252.55
	set		Tuna Carbonara (1x Delivery for 16,655 beneficiaries)	16,655	P 30.50	P 507,977.50
	set		Chicken Tinola (1x Delivery for 16,655 beneficiaries)	16,655	P 21.37	P 355,917.35
			See the attached Annex C (Hot Meal Computation per Recipe), Annex D (Computation of Hot Meal Requirements per School), and Annex E (Technical specifications, packaging and delivery requirements of ingredients)			
			HOT MEALS SUBTOTAL			P 10,625,890.00

Purpose: **School-Based Feeding Program (95 Feeding Days) for School Year 2026-2027**

Source of Fund: **Sub-ARO RO- NCR-26-00256**

For Public Bidding

Requested by:

Approved by:

Signature :
 Printed Name :
 Designation :

REA JOY L. WAKAT
 TECHNICAL ASSISTANT I

VIOLETA M. GONZALES CESO VI
 Assistant Schools Division Superintendent
 Officer-In-Charge
 Office of the Schools Division Superintendent

Recommending Approval:

Signature :
 Printed Name :
 Designation :

MA. TERESA B. INDAP
 Division SBFP Focal Person



PURCHASE REQUEST
 Department of Education
 National Capital Region
 DepEd - Muntinlupa City

Entity Name: **SDO - CITY OF MUNTINLUPA** Fund Cluster: **Regular Agency Fund: Sub-ARO RO- NCR-26-00256**

PR No.: PR-PB-2026-06-0001		Date: 09/06/2026			
Responsibility Center Code:					
Stock/ Property No.	Unit	Item Description	Quantity	Unit Cost	Total Cost
SUMMARY					
	LOT 1	E -Nutribun (Carrot variant, 40g in 1 pack) + Kamotee Juice (100-150ml) (4x delivered for 16,655 Beneficiaries)			P 24,183,047.00
	LOT 2	Macaroni Soup (2x Delivery for 16,655 beneficiaries)			P 10,625,890.00
		OVER ALL TOTAL			P 34,808,937.00
Mode of Delivery: Direct delivery to 20 Public Elementary schools in Muntinlupa					
Time of Delivery: 6:00 AM to 8:00 AM/Every Monday & Wednesday					
	Weeks	Delivery Dates:	No. of Feeding Days		
	1	July 20 - 24, 2026	15		July 20, 2026-1st Day of delivery
	2	July 27 - 31, 2026 (Double Feeding)			
	3				
	4	August 3 - 7, 2026	25		
	5	August 10 - 14, 2026			
	6	August 17- 21 , 2026			
	7	August 24 - 28, 2026 (Double Feeding)			
	8		18		
	9	September 14- 18, 2026 (Double Feeding)			
	10				
	11	September 21 - 25, 2026			
	12	September 28 - 30, 2026 (3 days)			
	13	October 1- 2, 2026 (2 days)	27		
	14	October 5- 9, 2026			
	15	October 12 - 16, 2026			
	16	October 19 - 23, 2026			
	17	October 26 - 30, 2026 (Double Feeding)			
	18				
	19	Nov. 2 - 6, 2026 (double feeding)	10		
Please refer to the attached Annex F for the detailed feeding schedule					
The delivery dates stated in this bidding document may be modified as necessary. Any changes resulting from unforeseen circumstances, including but not limited to force majeure events, natural disasters, public holidays, or operational requirements, shall be communicated to the awarded supplier in a timely manner.					

Purpose: **School-Based Feeding Program (95 Feeding Days) for School Year 2026-2027**
 Source of Fund: **Sub-ARO RO- NCR-26-00256**

For Public Bidding

Requested by:

Approved by:

Signature : _____
 Printed Name : **REA JOY L. WAKAT**
 Designation : **TECHNICAL ASSISTANT I**

[Signature]
VIOLETA M. GONZALES CESO VI
 Assistant Schools Division Superintendent
 Officer-In-Charge
 Office of the Schools Division Superintendent

Recommending Approval:

Signature : _____
 Printed Name : **MA. TERESA S. INDAP**
 Designation : **Division SBFP Focal Person**

ANNEX A. TECHNICAL SPECIFICATIONS FOR NUTRITIOUS FOOD PRODUCTS

- **E-Nutribun (Orange Sweet Potato Variant, 80g per pack)**

(1x delivered for 16,655 Beneficiaries)

Type of Food	1. Enhanced Nutribun or New Enhanced Nutribun (with certification for each variant from DOST-FNRI)														
Flavor/Variant	Orange sweet potato														
Serving Size	At least 80 g (1 pc 80 g per pack)														
Estimated Cost	Maximum of Php 20.00 per pack														
Quality	Bread is received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, pest-free, and soft in texture.														
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates “DepEd-SBFP, NOT FOR SALE” .														
Expiration	The expiration date for Enhanced Nutribun should be at least 5 days from the date of manufacturing. The expiration date for New Enhanced Nutribun should be at least 7 days from the date of manufacturing.														
Nutritional Content	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2" style="text-align: center;">Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>230-270 Kcal</td> </tr> <tr> <td>Saturated Fat</td> <td>0-7 g</td> </tr> <tr> <td>Protein</td> <td>6-10 g</td> </tr> <tr> <td>Sugar</td> <td>10-20 g</td> </tr> <tr> <td>Sodium</td> <td>120-200 mg</td> </tr> <tr> <td>Vitamin A</td> <td>130-250 mcg</td> </tr> </tbody> </table> <p>Nutritional analysis is required to assess whether the product’s nutritional content is within the prescribed amount of nutrients per serving size.</p>	Amount per Serving		Energy	230-270 Kcal	Saturated Fat	0-7 g	Protein	6-10 g	Sugar	10-20 g	Sodium	120-200 mg	Vitamin A	130-250 mcg
Amount per Serving															
Energy	230-270 Kcal														
Saturated Fat	0-7 g														
Protein	6-10 g														
Sugar	10-20 g														
Sodium	120-200 mg														
Vitamin A	130-250 mcg														
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as a Technology Adoptor for each variant of Enhanced Nutribun or New Enhanced Nutribun. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Enhanced Nutribun or New Enhanced Nutribun from at most three (3) manufacturers licensed and certified by DOST-FNRI either through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>														
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end user; should be in accordance with the schedule in the approved cycle menu)														
Drop-off Points	(To be supplied by the end-user)														
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)														
Sensory evaluation acceptability tests	The food product should pass the sensory evaluation acceptability tests where samples must be provided during which.														

- **E -Nutribun (Carrot variant, 40g in 1 pack) + Kamotee Juice (100-150ml)**
(4x delivered for 16,655 Beneficiaries)
- **E- Nutribun (Yellow Sweet Potato, 40g in 1 pack) + Mangosteen Juice (100-150ml)**
(4x delivered for 16,655 Beneficiaries)
- **E-Nutribun (Purple Sweet Potato, 40g in 1 pack) + Kamotee Juice (100-150ml)**
(2x delivered for 16,655 Beneficiaries)
- **E-Nutribun (Orange Sweet Potato, 40g in 1 pack) + Calamansi Juice (100-150ml)**
(1x delivered for 16,655 Beneficiaries)

Type of Food	2. Enhanced Nutribun or New Enhanced Nutribun (with certification for each variant from DOST-FNRI) in combination with another food product	
Flavor/Variant	Squash, carrot, yellow sweet potato, orange sweet potato, purple sweet potato	
Estimated Cost	Php 8.00-11.00 per piece of Enhanced Nutribun	
Quantity	At least 40 g of Enhanced or New Enhanced Nutribun to be served with other food products (e.g., juice)	
Serving Size	Products are received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.	
Packaging	Individually packed in food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates “DepEd-SBFP, NOT FOR SALE” .	
Expiration	The expiration date for Enhanced Nutribun should be at least 5 days from the date of manufacturing. The expiration date for New Enhanced Nutribun should be at least 7 days from the date of manufacturing.	
Nutritional Content	Amount per Serving	
	Energy	115-135 Kcal
	Saturated Fat	0-4 g
	Protein	3-5 g
	Sugar	5-10 g
	Sodium	60-100 mg
	Vitamin A	65-125 mcg
	Nutritional analysis is required to assess whether the product’s nutritional content is within the prescribed amount of nutrients per serving size.	
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as a Technology Adopter for each variant of Enhanced Nutribun or New Enhanced Nutribun. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Enhanced Nutribun or New Enhanced Nutribun from at most three (3) manufacturers licensed and certified by DOST-FNRI either through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>	

Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)
Drop-off Points	(To be supplied by the end-user)
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided during which.

- **E -Nutribun (Carrot variant, 40g in 1 pack) + Kamotee Juice (100-150ml)**
(4x delivered for 16,655 Beneficiaries)
- **E- Nutribun (Yellow Sweet Potato, 40g in 1 pack) + Mangosteen Juice (100-150ml)**
(4x delivered for 16,655 Beneficiaries)
- **E-Nutribun (Purple Sweet Potato, 40g in 1 pack) + Kamotee Juice (100-150ml)**
(2x delivered for 16,655 Beneficiaries)
- **E-Nutribun (Orange Sweet Potato, 40g in 1 pack) + Calamansi Juice (100-150ml)**
(1x delivered for 16,655 Beneficiaries)

Type of Food	3. Fruit Juice in combination with another food product									
Flavor/Variant	Any flavor of fruit juice such as but not limited to mangosteen, kamote, kalamansi, dalandan, melon, watermelon, mango, pineapple, passionfruit, coconut, guyabano, etc.									
Serving Size	100-150mL									
Estimated Cost	Php 9.00-13.00 per pack of fruit juice									
Quantity	100-150 mL of fruit juice per pack to be served with other food products (e.g., crackers)									
Quality	Fruit juice comes from real fruit juice and not synthetic flavorings, and must be received in good condition, not expired, with no signs of damage in packs, no signs of holes, no dents or bulging, no molds, no foul smell, no discoloration, and pest-free.									
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”									
Expiration	Expiration date of fruit juice should be at least 6 months from the date of manufacturing.									
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>80-100 Kcal</td> </tr> <tr> <td>Sugar</td> <td>20-25 g</td> </tr> <tr> <td>Vitamin C</td> <td>7-50 mg</td> </tr> </tbody> </table>			Amount per Serving	Energy	80-100 Kcal	Sugar	20-25 g	Vitamin C	7-50 mg
		Amount per Serving								
	Energy	80-100 Kcal								
	Sugar	20-25 g								
	Vitamin C	7-50 mg								
Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.										
The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA).										
In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.										
Technical Requirements for Suppliers										

Delivery Schedule	Monthly delivery is highly recommended instead of bulk or one-time delivery. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)
Drop-off Points	(To be supplied by the end-user)
Payment Schedule	Staggered payment once distribution is started (To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided

- **E-Bread (Squash Variant, 100g per pack)**

(6x delivered for 16,655 Beneficiaries)

- **E-Bread (Malunggay Variant, 100g per pack)**

(5x delivered for 16,655 Beneficiaries)

Type of Food	4. Fortified or Enriched Breads											
Flavor/Variant	Plain or any flavor											
Sample Products	Malunggay bread, squash bread											
Serving Size	At least 100 g (1 pc 100 g per pack)											
Estimated Cost	Maximum Php 22.00 per pack											
Quality	Bread is received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.											
Packaging	Individually packed in food-grade plastic or foil pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser printed sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”											
Expiration	Expiration date should be at least 7 days from the date of manufacturing											
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>250-300 Kcal</td> </tr> <tr> <td>Saturated Fat</td> <td>0-7 g</td> </tr> <tr> <td>Protein</td> <td>4-10 g</td> </tr> <tr> <td>Sugar</td> <td>10-25 g</td> </tr> </tbody> </table>			Amount per Serving	Energy	250-300 Kcal	Saturated Fat	0-7 g	Protein	4-10 g	Sugar	10-25 g
		Amount per Serving										
	Energy	250-300 Kcal										
	Saturated Fat	0-7 g										
	Protein	4-10 g										
	Sugar	10-25 g										
Nutritional analysis may be required to assess whether the food product’s nutrient content is within the prescribed amount per serving.												
Technical Requirements for Suppliers	The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA).											
	In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.											
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week.											
	(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)											
Drop-off Points	(To be supplied by the end-user)											
Payment Schedule	Staggered payment once distribution is started											
	(To be supplied by the end-user)											
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided during which.											

- **Brown Rice Nutty Fruity Bar, (Caramel Flavor, at least 50g per pack)
(5x delivered for 16,655 Beneficiaries)**

Type of Food	5. Brown Rice Nutty Fruity Bar (with certification from DOST-FNRI)													
Flavor/Variant	Caramel flavor													
Serving Size	At least 50 g per pack													
Estimated Cost	Maximum of Php 22.00 per pack													
Quality	Product is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.													
Packaging	Individually packed in clear food-grade packaging. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates “DepEd-SBFP, NOT FOR SALE” .													
Expiration	Expiration date should be at least 6 months from the date of manufacturing.													
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>400-500 Kcal</td> </tr> <tr> <td>Saturated Fat</td> <td>0-18* g</td> </tr> <tr> <td>Protein</td> <td>5-10 g</td> </tr> <tr> <td>Sugar</td> <td>10-25 g</td> </tr> <tr> <td>Sodium</td> <td>50-200 mg</td> </tr> </tbody> </table>			Amount per Serving	Energy	400-500 Kcal	Saturated Fat	0-18* g	Protein	5-10 g	Sugar	10-25 g	Sodium	50-200 mg
		Amount per Serving												
	Energy	400-500 Kcal												
	Saturated Fat	0-18* g												
	Protein	5-10 g												
	Sugar	10-25 g												
	Sodium	50-200 mg												
Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.														
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Brown Rice Nutty Fruity Bar Chocolate Flavor/Variant. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Brown Rice Nutty Fruity Bar Chocolate Flavor/Variant from at most three (3) manufacturers licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>													
Delivery Schedule	<p>Monthly delivery is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu).</p>													
Drop-off Points	(To be supplied by the end-user)													
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>													
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided during which.													

- **Wafer (Carrot Flavor, 2 pcs 30g in one pack)**
(1x delivered for 16,655 Beneficiaries)

Type of Food	6. Wafer												
Flavor/Variant	Carrot												
Serving Size	At least 60 g (2 pcs 30 g in one pack)												
Estimated Cost	Maximum of Php 22.00 per pack												
Quality	Bread are received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, and pest-free.												
Packaging	Individually packed in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”												
Expiration	The expiration date of wafer should be at least 2 months from the date of manufacturing.												
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>250-300 Kcal</td> </tr> <tr> <td>Saturated Fat</td> <td>0-7 g</td> </tr> <tr> <td>Protein</td> <td>2-5 g</td> </tr> <tr> <td>Sugar</td> <td>8-30 g</td> </tr> <tr> <td>Sodium</td> <td>50-120 mg</td> </tr> </tbody> </table> <p>Nutritional analysis may be required to assess whether the food product’s nutrient content is within the prescribed amount per serving.</p>		Amount per Serving	Energy	250-300 Kcal	Saturated Fat	0-7 g	Protein	2-5 g	Sugar	8-30 g	Sodium	50-120 mg
	Amount per Serving												
Energy	250-300 Kcal												
Saturated Fat	0-7 g												
Protein	2-5 g												
Sugar	8-30 g												
Sodium	50-120 mg												
Technical Requirements for Suppliers	<p>The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA).</p> <p>In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>												
Delivery Schedule	<p>Weekly delivery is highly recommended e.g., once or twice a week.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>												
Drop-off Points	(To be supplied by the end-user)												
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>												
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided												

- **Siopao Chicken Asado (90g for 2 pcs.)**
(5x delivered for 16,655 Beneficiaries)

Type of Food	7. Siopao												
Flavor/Variant	Chicken Asado												
Serving Size	At least 90 g (2 pc 45 g per pack)												
Estimated Cost	Maximum of Php 22.00 per pack												
Quality	Products are received in good condition, not expired, with no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.												
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates “DepEd-SBFP, NOT FOR SALE”												
Expiration	Expiration date should be at least 6 months from the date of manufacturing												
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>250-350 Kcal</td> </tr> <tr> <td>Saturated Fat</td> <td>0-7 g</td> </tr> <tr> <td>Protein</td> <td>5-25 g</td> </tr> <tr> <td>Sugar</td> <td>5-25 g</td> </tr> <tr> <td>Sodium</td> <td>50-200 mg</td> </tr> </tbody> </table> <p>Nutritional analysis may be required to assess whether the product’s nutritional content is within the prescribed amount of nutrients per serving size.</p>		Amount per Serving	Energy	250-350 Kcal	Saturated Fat	0-7 g	Protein	5-25 g	Sugar	5-25 g	Sodium	50-200 mg
	Amount per Serving												
Energy	250-350 Kcal												
Saturated Fat	0-7 g												
Protein	5-25 g												
Sugar	5-25 g												
Sodium	50-200 mg												
Technical Requirements for Suppliers	<p>The suppliers should at least have a License to Operate (LTO) issued by the Food and Drug Administration (FDA).</p> <p>In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>												
Delivery Schedule	<p>Weekly or monthly delivery is highly recommended depending on the availability of cold storage, e.g., once or twice a week/month.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>												
Drop-off Points	(To be supplied by the end-user)												
Payment Schedule	<p>Staggered payment once distribution is started</p> <p>(To be supplied by the end-user)</p>												
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided												

- **Chicken Eggs (Raw, 120-130g for 2 pcs, 60-65g per pc.)**
(6x delivered for 16,655 Beneficiaries)

Type of Food	8. Chicken egg, raw
Flavor/Variant	Not applicable
Serving Size	At least 120-130g (2 pc 60-65 g per pc)
Estimated Cost	Maximum of Php 22 per serving
Quality	Locally produced eggs are received clean, and free from dirt and molds, with no cracks, foul odor, foreign color, or signs of discoloration.
Packaging	Properly packed in block paper egg holder per tray secured with plastic twine with provisions of extra trays or boxes
Signs of Expiration or Contamination	Foul odor upon opening and/or signs of discoloration, and signs of slime or mold growth on the shell
Nutritional Content	2 pcs of eggs with 120 g As Purchased weight have 104 g edible portion, and approximately contains 167 Kcal, 13 g Protein Nutritional analysis is not required for fresh food products such as fresh eggs.
Technical Requirements for Suppliers	In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.
Delivery Schedule	Weekly delivery is highly recommended e.g., once or twice a week. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)
Drop-off Points	(To be supplied by the end-user)
Payment Schedule	Staggered payment once distribution is started. (To be supplied by the end-user)
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided

- **Brown Rice (220 to 250g per serving, raw and uncooked)**
(8x delivered for 16,655 Beneficiaries)

Type of Food	9. Brown Rice									
Flavor/Variant	Not applicable									
Serving Size	220 to 250 g per serving (raw, uncooked)									
Estimated Cost	Maximum of Php 22.00 per pack									
Quality	Rice is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free.									
Packaging	Individually packed or bulk packaging in food-grade plastic pouches. The classification of rice must indicate whether it is well-milled or regular-milled, as well as the grade of rice (e.g., Grade 2). The packaging must clearly and readably indicate the Manufacturing Date, Expiration Date, and an imprinted sign per pack that indicates "DepEd-SBFP, NOT FOR SALE"									
Expiration	Expiration date should be at least 6 months from the date of manufacturing									
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>750-1000 Kcal</td> </tr> <tr> <td>Total Carbohydrates</td> <td>150-220 g</td> </tr> <tr> <td>Protein</td> <td>15-30 g</td> </tr> </tbody> </table>			Amount per Serving	Energy	750-1000 Kcal	Total Carbohydrates	150-220 g	Protein	15-30 g
		Amount per Serving								
	Energy	750-1000 Kcal								
	Total Carbohydrates	150-220 g								
	Protein	15-30 g								
Nutritional analysis is not required for fresh food products such as brown rice.										
Technical Requirements for Suppliers	In cases when traders bid for supply, they must be authorized to supply from at most three (3) manufacturers through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.									
Delivery Schedule	Delivery every two months is highly recommended instead of bulk or one-time delivery. (To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)									
Drop-off Points	(To be supplied by the end-user)									
Payment Schedule	Staggered payment once distribution is started (To be supplied by the end-user)									
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided									

- **Iron Fortified Rice (220 - 250g per pack, raw and uncooked)**
(18x delivered for 16,655 Beneficiaries)

Type of Food	10. Iron-Fortified Rice (IFR) (with certification from DOST-FNRI)										
Flavor/Variant	Not applicable										
Serving Size	220 to 250 g per pack (raw, uncooked)										
Estimated Cost	Maximum of Php 22.00 per pack										
Quality	Rice is received in good condition, not expired, no signs of damage in packs, no signs of holes, no molds, no foul smell, no discoloration, and pest-free. The majority of rice grains must not be broken.										
Packaging	Individually packed or bulk packaging in brand new food-grade packaging. The classification of rice must indicate whether it is well-milled or regular-milled, as well as the grade of rice. The packaging must clearly and readably indicate the Production Date, Expiration Date, and a laser-printed sign per pack or through the use of thermal or water-proof sticker that indicates “DepEd-SBFP, NOT FOR SALE” using a suitable food-grade ink.										
Expiration	Expiration date should be at least 6 months from the date of manufacturing.										
Nutritional Content	<table border="1"> <thead> <tr> <th></th> <th>Amount per Serving</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>700-900 Kcal</td> </tr> <tr> <td>Protein</td> <td>10-20 g</td> </tr> <tr> <td>Total Carbohydrate</td> <td>140-200 g</td> </tr> <tr> <td>Iron</td> <td>4-9 mg</td> </tr> </tbody> </table> <p>Nutritional analysis is required to assess whether the food product’s nutrient content is within the prescribed amount per serving.</p>		Amount per Serving	Energy	700-900 Kcal	Protein	10-20 g	Total Carbohydrate	140-200 g	Iron	4-9 mg
	Amount per Serving										
Energy	700-900 Kcal										
Protein	10-20 g										
Total Carbohydrate	140-200 g										
Iron	4-9 mg										
Technical Requirements for Supplier	<p>The supplier should be certified by DOST-FNRI as Technology Adoptor for Iron-Fortified Rice. The Manufacturer shall be the priority in the supply of goods.</p> <p>In cases when traders bid for supply, they must be authorized to supply Iron-Fortified Rice from at most three (3) manufacturers licensed and certified by DOST-FNRI through a Certificate of Distributorship or Joint Venture Agreement specifying the implementation period (school year), product quantity, and the SDO to be supplied.</p>										
Delivery Schedule	<p>Delivery every two months is highly recommended instead of bulk or one-time delivery.</p> <p>(To be supplied by the end-user; should be in accordance with the schedule in the approved cycle menu)</p>										
Drop-off Points	(To be supplied by the end-user)										
Payment Schedule	<p>Staggered payment once distribution is started.</p> <p>(To be supplied by the end-user)</p>										
Sensory evaluation acceptability tests	Should pass the sensory evaluation acceptability tests where samples must be provided during which.										

ANNEX B. DELIVERY PER SCHOOL FOR NUTRITIOUS FOOD PRODUCTS

Nos	Schools	Total Nos. of Beneficiaries	E -Nutribun (Carrot variant,40g in 1 pack) + Kamotee Juice, 100-150ml	E- Nutribun (Yellow Sweet Potato,40g in 1 pack) + Mangosteen Juice, 100-150ml	E-Nutribun (Purple Sweet Potato,40g in 1 pack) + Kamotee Juice, 100-150ml	E-Nutribun (Orange Sweet Potato, 40g in 1 pack) + Calamansi Juice, 100-150ml	E-Bread Squash Variant (100g per pack)	E-Nutribun Orange Sweet Potato Variant (80g per pack)	E-Bread Malunggay Variant (100g per pack)	Brown Rice Nutty Fruity Bar, Caramel Flavor,at least 50 g per pack	Wafer Carrot Flavor (30g in one pack) + Calamansi Juice, 100-150ml	Siopao Chicken Asado,90g 2 pcs.	Chicken Eggs, Raw (120-130g 2 pcs; 60-65 g per pc.)	Brown Rice (220 to 250 g per serving ; raw , uncooked)	Iron Fortified Rice 220 - 250g per pack (raw , uncooked)	Wafer (Carrot Flavor, 2 pcs 30g in one pack)
1	Victoria Homes ES	730	730	730	730	730	730	730	730	730	730	730	730	730	730	500
2	Tunasan Elem. Schl.	993	993	993	993	993	993	993	993	993	993	993	993	993	993	600
3	Poblacion Elem. Schl.	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	1,443	800
4	Ilaas ES	699	699	699	699	699	699	699	699	699	699	699	699	699	699	400
5	Muntinlupa ES	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	1,153	800
6	Putatan ES	798	798	798	798	798	798	798	798	798	798	798	798	798	798	400
7	Lakeview Integrated Schl.	935	935	935	935	935	935	935	935	935	935	935	935	935	935	450
8	Soldier's Hills ES	856	856	856	856	856	856	856	856	856	856	856	856	856	856	400
9	F. De Mesa ES	693	693	693	693	693	693	693	693	693	693	693	693	693	693	350
10	Bayanan ES - Main	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	1,103	800
11	Bayanan ES Unit I	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	1,076	600
12	Alabang ES - Main	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	800
13	Filinvest Alabang ES	543	543	543	543	543	543	543	543	543	543	543	543	543	543	300
14	Cupang ES-Main	924	924	924	924	924	924	924	924	924	924	924	924	924	924	400
15	Cupang ES-Annex	376	376	376	376	376	376	376	376	376	376	376	376	376	376	250
16	Buli ES	723	723	723	723	723	723	723	723	723	723	723	723	723	723	441
17	Bagong Silang ES	668	668	668	668	668	668	668	668	668	668	668	668	668	668	350
18	Sucac ES - Main	938	938	938	938	938	938	938	938	938	938	938	938	938	938	500
19	Sucac ES - Zone 3	435	435	435	435	435	435	435	435	435	435	435	435	435	435	350
20	Sucac ES - Zone 4	436	436	436	436	436	436	436	436	436	436	436	436	436	436	350

*An additional order of 1 NFP Wafer has been added to fully utilize the budget.

Prepared by:


MA. TERESA S. INDA

Division SBFP Focal Person

**ANNEX C. HOT MEAL INGREDIENT COMPUTATION PER RECIPE
QUANTITY FOR THE DIVISION**

Please note that: All minor variances observed between the computed totals and the Purchase costs are due to the rounding of unit costs to two decimal places.

The unit cost per serving is derived from dividing the total cost by the total number of servings, and is then rounded for reporting purposes. When this rounded unit cost is multiplied back by the total number of servings, small differences may appear compared to the original computed totals. These variances are purely the result of rounding and do not affect the accuracy or integrity of the overall computation.

*Base Menu: Standardized for 100 pax by the Regional Office.

Total Beneficiaries: 16,655 learners.

Scaling Factor: A multiplier of 166.55 was applied to the base menu to establish the division's standardized ingredient and procurement requirements.

In accordance with the Regional Office's standardized menu guidelines (originally computed per 100 pax), the division utilized a scaling factor or No. of Batch of 166.55 to accommodate our actual master list of 16,655 beneficiaries. This multiplier serves as the official baseline for our division feeding

Recipe: Macaroni Soup

						TOTAL PRICE	₱ 726,466.43
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Pork, ground lean	₱ 335.00	166.55	2	749.48	kilogram	₱ 251,075.80	
Macaroni	₱ 110.00	166.55	2	832.75	kilogram	₱ 91,602.50	
Cabbage	₱ 157.00	166.55	2	416.38	kilogram	₱ 65,371.66	
Iodized salt, rock	₱ 25.00	166.55	2	12.99	kilogram	₱ 324.75	
Carrots	₱ 164.00	166.55	2	416.38	kilogram	₱ 68,286.32	
Evaporated Milk, 370 ml	₱ 37.00	166.55	2	1,998.00	can	₱ 73,926.00	
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88	
Chicken egg, large	₱ 9.00	166.55	2	16,655.00	piece	₱ 149,895.00	

Macaroni Soup Unit Cost per Serving = 726,466.43 ÷ 33,310 = 21.81*

*The unit cost of 21.81 is rounded to two decimal places and is calculated by dividing the total amount of 726,466.43 by 33,310

Recipe: Arrozcaldo IFR

						TOTAL PRICE	₱ 832,087.03
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Cooking oil, vegetable	₱ 132.00	166.55	2	199.86	liter	₱ 26,381.52	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Iodized salt, rock	₱ 25.00	166.55	2	12.66	kilogram	₱ 316.50	
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88	
Chicken, tinola cut	₱ 315.00	166.55	2	1,065.92	kilogram	₱ 335,764.80	
Ginger	₱ 141.00	166.55	2	49.97	kilogram	₱ 7,045.77	
Rice, malagkit	₱ 106.00	166.55	2	416.38	kilogram	₱ 44,136.28	
Rice, IFR	₱ 88.00	166.55	2	2,831.35	kilogram	₱ 249,158.80	
Chicken egg, large	₱ 9.00	166.55	2	16,655.00	piece	₱ 149,895.00	

Arrozcaldo IFR Unit Cost per Serving = 832,087.03 ÷ 33,310 = 24.98*

*The unit cost of 24.98 is rounded to two decimal places and is calculated by dividing the total amount of 832,087.03 by 33,310

Recipe: Chicken Lomi

						TOTAL PRICE	₱ 625,557.53
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Chicken, tinola cut	₱ 315.00	166.55	2	1,082.58	kilogram	₱ 341,012.70	
Lomi noodles	₱ 64.00	166.55	2	1,665.50	kilogram	₱ 106,592.00	
Carrots	₱ 164.00	166.55	2	433.03	kilogram	₱ 71,016.92	
Iodized salt, rock	₱ 25.00	166.55	2	12.32	kilogram	₱ 308.00	
Pechay baguio	₱ 169.00	166.55	2	433.03	kilogram	₱ 73,182.07	
Cornstarch	₱ 112.00	166.55	2	66.62	kilogram	₱ 7,461.44	
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88	

Chicken Lomi Unit Cost per Serving = 625,557.53 ÷ 33,310 = 18.78*

*The unit cost of 18.78 is rounded to two decimal places and is calculated by dividing the total amount of 625,557.53 by 33,310

Recipe: Tuna Sayote-Carrot Guisado

						TOTAL PRICE	₱ 956,998.80
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Tuna, chunks in oil	₱ 113.00	166.55	2	6,662.00	can	₱ 752,806.00	
Tokwa	₱ 76.00	166.55	2	166.55	kilogram	₱ 12,657.80	
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00	
Carrots	₱ 164.00	166.55	2	666.20	kilogram	₱ 109,256.80	
Sayote	₱ 84.00	166.55	2	666.20	kilogram	₱ 55,960.80	
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04	

Tuna Sayote-Carrot Guisado Unit Cost per Serving = 956,998.80 ÷ 33,310 = 28.73*

*The unit cost of 28.73 is rounded to two decimal places and is calculated by dividing the total amount of 956,998.80 by 33,310

Recipe: Monggo Guisado w/ Chicken Giniling

						TOTAL PRICE	₱ 683,529.60
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Chicken, ground	₱ 330.00	166.55	2	807.77	kilogram	₱ 266,564.10	
Monggo, green	₱ 153.00	166.55	2	866.06	kilogram	₱ 132,507.18	
Iodized salt, rock	₱ 25.00	166.55	2	9.99	kilogram	₱ 249.75	
Tomato	₱ 89.00	166.55	2	99.93	kilogram	₱ 8,893.77	
Onion, bombay red	₱ 204.00	166.55	2	50.30	kilogram	₱ 10,261.20	
Garlic, bulb	₱ 184.00	166.55	2	50.30	kilogram	₱ 9,255.20	
Cooking oil, vegetable	₱ 132.00	166.55	2	50.30	liter	₱ 6,639.60	
Rice, IFR	₱ 88.00	166.55	2	2,831.35	kilogram	₱ 249,158.80	

Monggo Guisado w/ Chicken Giniling Unit Cost per Serving = 683,529.60 ÷ 33,310 = 20.52*

*The unit cost of 20.52 is rounded to two decimal places and is calculated by dividing the total amount of 683,529.60 by 33,310

Recipe: Canton Bihon Guisado						TOTAL PRICE	₱ 729,132.50
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Chicken, tinola cut	₱ 315.00	166.55	2	1,032.61	kilogram	₱ 325,272.15	
Canton	₱ 192.00	166.55	2	666.20	kilogram	₱ 127,910.40	
Bihon	₱ 95.00	166.55	2	832.75	kilogram	₱ 79,111.25	
Carrots	₱ 164.00	166.55	2	416.38	kilogram	₱ 68,286.32	
Cabbage	₱ 157.00	166.55	2	416.38	kilogram	₱ 65,371.66	
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00	
Onion, bombay red	₱ 204.00	166.55	2	50.30	kilogram	₱ 10,261.20	
Oyster sauce	₱ 270.00	166.55	2	50.00	liter	₱ 13,500.00	
Soy sauce	₱ 56.00	166.55	2	416.00	liter	₱ 23,296.00	

Canton Bihon Guisado Unit Cost per Serving = 729,145.68 ÷ 33,310 = 21.89*

*The unit cost of 21.89 is rounded to two decimal places and is calculated by dividing the total amount of 729,145.68 by 33,310

Recipe: Brown Rice Champorado w/ Dilis						TOTAL PRICE	₱ 705,858.46
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Rice, brown	₱ 88.00	166.55	2	832.75	kilogram	₱ 73,282.00	
Rice, malagkit	₱ 106.00	166.55	2	599.61	kilogram	₱ 63,558.66	
Cocoa	₱ 267.00	166.55	2	666.20	kilogram	₱ 177,875.40	
Sugar, white	₱ 100.00	166.55	2	1,665.50	kilogram	₱ 166,550.00	
Milk, evaporated	₱ 37.00	166.55	2	2,666.00	can	₱ 98,642.00	
Dilis, dried	₱ 350.00	166.55	2	333.10	kilogram	₱ 116,585.00	
Cooking oil, vegetable	₱ 132.00	166.55	2	70.95	liter	₱ 9,365.40	

Brown Rice Champorado w/ Dilis Unit Cost per Serving = 729,145.68 ÷ 33,310 = 21.89*

*The unit cost of 21.89 is rounded to two decimal places and is calculated by dividing the total amount of 729,145.68 by 33,310

Recipe: Beef Picadillo						TOTAL PRICE	₱ 697,793.64
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Beef, ground lean	₱ 320.00	166.55	2	1,332.40	kilogram	₱ 426,368.00	
Potato	₱ 180.00	166.55	2	999.30	kilogram	₱ 179,874.00	
Tomato	₱ 89.00	166.55	2	266.48	kilogram	₱ 23,716.72	
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00	
Tomato sauce 1kg	₱ 97.00	166.55	2	333.00	pack	₱ 320,100.00	
Tomato paste, 150 g	₱ 35.00	166.55	2	149.00	pack	₱ 5,215.00	
Soy sauce	₱ 56.00	166.55	2	69.00	liter	₱ 3,864.00	
Sugar, white	₱ 100.00	166.55	2	33.31	kilogram	₱ 3,331.00	
Garlic, bulb	₱ 184.00	166.55	2	33.31	kilogram	₱ 6,129.04	
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88	
Cooking oil, vegetable	₱ 132.00	166.55	2	49.00	liter	₱ 6,468.00	

Beef Picadillo Unit Cost per Serving = 697,829.60 ÷ 33,310 = 20.95*

*The unit cost of 20.95 is rounded to two decimal places and is calculated by dividing the total amount of 697,829.60 by 33,310

Recipe: Spaghetti						TOTAL PRICE	₱ 694,693.86
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04	
Cheese 440g	₱ 157.00	166.55	2	416.00	bar	₱ 65,312.00	
Catsup, 2kg	₱ 149.00	166.55	2	416.00	bottle	₱ 61,984.00	
Iodized salt, rock	₱ 25.00	166.55	2	11.66	kilogram	₱ 291.50	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Onion, bombay red	₱ 204.00	166.55	2	99.93	kilogram	₱ 20,385.72	
Carrots	₱ 164.00	166.55	2	416.38	kilogram	₱ 68,286.32	
Spaghetti sauce 900g	₱ 107.00	166.55	2	999.00	pack	₱ 106,893.00	
Spaghetti noodles	₱ 119.00	166.55	2	832.75	kilogram	₱ 99,097.25	
Pork, ground lean	₱ 335.00	166.55	2	766.13	kilogram	₱ 256,653.55	

Spaghetti Unit Cost per Serving = 694,842.24 ÷ 33,310 = 20.86*

*The unit cost of 20.86 is rounded to two decimal places and is calculated by dividing the total amount of 694,842.24 by 33,310

Recipe: Miswa Patola w IFR						TOTAL PRICE	₱ 696,086.23
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Pork, ground lean	₱ 335.00	166.55	2	766.13	kilogram	₱ 256,653.55	
Patola	₱ 103.00	166.55	2	999.30	kilogram	₱ 102,927.90	
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00	
Miswa	₱ 183.00	166.55	2	333.10	kilogram	₱ 60,957.30	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Onion, bombay red	₱ 204.00	166.55	2	50.30	kilogram	₱ 10,261.20	
Cooking oil, vegetable	₱ 132.00	166.55	2	50.00	liter	₱ 6,600.00	
Rice, IFR	₱ 88.00	166.55	2	2,831.35	kilogram	₱ 249,158.80	

Miswa Patola w IFR Unit Cost per Serving = 696,169.39 ÷ 33,310 = 20.90*

*The unit cost of 20.90 is rounded to two decimal places and is calculated by dividing the total amount of 696,169.39 by 33,310

Recipe: Chicken Sotanghon Soup						TOTAL PRICE	₱ 739,794.28
A	B	C	D	E	F	G	
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price	
Chicken, tinola cut	₱ 315.00	166.55	2	1,032.61	kilogram	₱ 325,272.15	
Carrots	₱ 164.00	166.55	2	416.38	kilogram	₱ 68,286.32	
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00	
Cabbage	₱ 157.00	166.55	2	416.38	kilogram	₱ 65,371.66	
Sotanghon	₱ 300.00	166.55	2	832.75	kilogram	₱ 249,825.00	
Atsuete seeds	₱ 209.00	166.55	2	33.31	kilogram	₱ 6,961.79	
Cooking oil, vegetable	₱ 132.00	166.55	2	33.00	liter	₱ 4,356.00	
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48	
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88	

Chicken Sotanghon Soup Unit Cost per Serving = 739,835.20 ÷ 33,310 = 22.21*

*The unit cost of 22.21 is rounded to two decimal places and is calculated by dividing the total amount of 739,835.20 by 33,310

Recipe: Chicken Afritada ala Moringa							TOTAL PRICE	₱ 616,249.83
A	B	C	D	E	F	G		
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price		
Chicken, tinola cut	₱ 315.00	166.55	2	1,065.92	kilogram	₱ 335,764.80		
Carrots	₱ 164.00	166.55	2	416.38	kilogram	₱ 68,286.32		
Potato	₱ 180.00	166.55	2	416.38	kilogram	₱ 74,948.40		
Bell pepper	₱ 603.00	166.55	2	49.97	kilogram	₱ 30,131.91		
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00		
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04		
Garlic, bulb	₱ 184.00	166.55	2	49.97	kilogram	₱ 9,194.48		
Onion, bombay red	₱ 204.00	166.55	2	49.97	kilogram	₱ 10,193.88		
Tomato sauce 1kg	₱ 97.00	166.55	2	833.00	pack	₱ 80,801.00		

Chicken Afritada ala Moringa Unit Cost per Serving = $616,225.58 \div 33,310 = 18.50^*$

*The unit cost of 18.50 is rounded to two decimal places and is calculated by dividing the total amount of 616,225.58 by 33,310 servings

Recipe: Chicken Mami							TOTAL PRICE	₱ 704,307.12
A	B	C	D	E	F	G		
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price		
Chicken, tinola cut	₱ 315.00	166.55	2	1,082.58	kilogram	₱ 341,012.70		
Mami	₱ 64.00	166.55	2	832.75	kilogram	₱ 53,296.00		
Cabbage	₱ 157.00	166.55	2	416.38	kilogram	₱ 65,371.66		
Carrots	₱ 164.00	166.55	2	416.38	kilogram	₱ 68,286.32		
Iodized salt, rock	₱ 25.00	166.55	2	13.32	kilogram	₱ 333.00		
Chicken egg, large	₱ 9.00	166.55	2	16,655.00	piece	₱ 149,895.00		
Cooking oil, vegetable	₱ 132.00	166.55	2	49.97	liter	₱ 6,596.04		
Onion, bombay red	₱ 204.00	166.55	2	50.30	kilogram	₱ 10,261.20		
Garlic, bulb	₱ 184.00	166.55	2	50.30	kilogram	₱ 9,255.20		

Chicken Mami Unit Cost per Serving = $704,307.12 \div 33,310 = 21.14^*$

*The unit cost of 21.14 is rounded to two decimal places and is calculated by dividing the total amount of 704,307.12 by 33,310 servings

Recipe: PORK VEGGIE RICE TOPPING							TOTAL PRICE	₱ 353,245.12
A	B	C	D	E	F	G		
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price		
Pork, ground lean	₱ 335.00	166.55	1	582.93	kilogram	₱ 195,281.55		
Tokwa	₱ 76.00	166.55	1	416.38	kilogram	₱ 31,644.88		
Carrots	₱ 164.00	166.55	1	299.79	kilogram	₱ 49,165.56		
Iodized salt, rock	₱ 25.00	166.55	1	7.49	kilogram	₱ 187.25		
Savote	₱ 84.00	166.55	1	249.83	kilogram	₱ 20,985.72		
Bell pepper	₱ 603.00	166.55	1	16.66	kilogram	₱ 10,045.98		
Togue	₱ 89.00	166.55	1	333.10	kilogram	₱ 29,645.90		
Onion, bombay red	₱ 204.00	166.55	1	24.98	kilogram	₱ 5,095.92		
Garlic, bulb	₱ 184.00	166.55	1	24.98	kilogram	₱ 4,596.32		
Cooking oil, vegetable	₱ 132.00	166.55	1	49.97	liter	₱ 6,596.04		

Pork Veggie Rice Topping Unit Cost per Serving = $353,245.12 \div 16,655 = 21.21^*$

*The unit cost of 21.21 is rounded to two decimal places and is calculated by dividing the total amount of 353,245.12 by 16,655 servings

Recipe: Tuna Carbonara							TOTAL PRICE	₱ 507,919.92
A	B	C	D	E	F	G		
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price		
Tuna, chunks in oil	₱ 113.00	166.55	1	2,499.00	can	₱ 282,387.00		
Spaghetti noodles	₱ 119.00	166.55	1	416.38	kilogram	₱ 49,549.22		
All purpose cream, 250ml	₱ 77.00	166.55	1	1,666.00	pack	₱ 128,282.00		
Iodized salt, rock	₱ 25.00	166.55	1	5.83	kilogram	₱ 145.75		
Milk, evaporated, 370 ml	₱ 37.00	166.55	1	666.00	can	₱ 24,642.00		
Flour, all purpose	₱ 99.00	166.55	1	99.93	kilogram	₱ 9,893.07		
Cooking oil, vegetable	₱ 132.00	166.55	1	24.98	liter	₱ 3,297.36		
Garlic, bulb	₱ 184.00	166.55	1	25.15	kilogram	₱ 4,627.60		
Onion, bombay red	₱ 204.00	166.55	1	24.98	kilogram	₱ 5,095.92		

Tuna Carbonara Unit Cost per Serving = $507,804.07 \div 16,655 = 30.50^*$

*The unit cost of 30.50 is rounded to two decimal places and is calculated by dividing the total amount of 507,804.07 by 16,655 servings

Recipe: Chicken Tinola w/ IFR							TOTAL PRICE	₱ 355,997.09
A	B	C	D	E	F	G		
Description	Price	No. of Batch	Frequency of Menu	Total in L/kg/pc	Unit	Total Price		
Rice, IFR	₱ 88.00	166.55	1	1,415.68	kilogram	₱ 124,579.84		
Chicken, tinola cut	₱ 315.00	166.55	1	525.47	kilogram	₱ 165,523.05		
Papaya, green	₱ 67.00	166.55	1	832.75	kilogram	₱ 55,794.25		
Iodized salt, rock	₱ 25.00	166.55	1	7.49	kilogram	₱ 187.25		
Ginger	₱ 141.00	166.55	1	16.66	kilogram	₱ 2,349.06		
Cooking oil, vegetable	₱ 132.00	166.55	1	8.33	liter	₱ 1,099.56		
Onion, bombay red	₱ 204.00	166.55	1	16.66	kilogram	₱ 3,398.64		
Garlic, bulb	₱ 184.00	166.55	1	16.66	kilogram	₱ 3,065.44		

Chicken Tinola w/ IFR Unit Cost per Serving = $355,997.09 \div 16,655 = 21.37^*$

*The unit cost of 21.37 is rounded to two decimal places and is calculated by dividing the total amount of 355,997.09 by 16,655 servings

Prepared by:

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Checked by:

MA. TERESA S. INDAP
Division SBFP Focal Person

ANNEX D. COMPUTATION OF HOT MEAL REQUIREMENTS PER SCHOOL

QUANTITY PER SCHOOL

MACARONI SOUP											
School	Beneficiaries	Pork, ground lean (kilogram)	Macaroni (kilogram)	Cabbage (kilogram)	Iodized salt, rock (kilogram)	Carrots (kilogram)	Evaporated milk, 370 ml (can)	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)	Chicken egg, large (piece)
AES	1,133	50.99	56.65	28.33	0.89	28.33	136	3.40	3.40	3.40	1,133
BES 1	1,076	48.42	53.80	26.90	0.84	26.90	129	3.23	3.23	3.23	1,076
BES M	1,103	49.64	55.15	27.58	0.86	27.58	132	3.31	3.31	3.31	1,103
BSES	668	30.01	33.40	16.70	0.52	16.70	80	2.00	2.00	2.00	668
BULI ES	723	32.54	36.15	18.08	0.56	18.08	87	2.17	2.17	2.17	723
CESA	376	16.92	18.80	9.40	0.29	9.40	45	1.13	1.13	1.13	376
CESM	924	41.58	46.20	23.10	0.72	23.10	111	2.77	2.77	2.77	924
FAES	543	24.44	27.15	13.58	0.42	13.58	65	1.63	1.63	1.63	543
FDMES	693	31.19	34.65	17.33	0.54	17.33	83	2.08	2.08	2.08	693
IES	699	31.46	34.95	17.48	0.55	17.48	84	2.10	2.10	2.10	699
LIS	935	42.08	46.75	23.38	0.73	23.38	112	2.81	2.81	2.81	935
MES	1,153	51.89	57.65	28.83	0.90	28.83	138	3.46	3.46	3.46	1,153
PES	798	35.91	39.90	19.90	0.62	19.90	96	2.39	2.39	2.39	798
POBES	1,443	64.94	72.15	36.08	1.13	36.08	173	4.33	4.33	4.33	1,443
SES M	938	42.21	46.90	23.45	0.73	23.45	113	2.81	2.81	2.81	938
SHES	856	38.52	42.80	21.40	0.67	21.40	103	2.57	2.57	2.57	856
TES	993	44.69	49.65	24.83	0.77	24.83	119	2.98	2.98	2.98	993
VHES	730	32.85	36.50	18.25	0.57	18.25	88	2.19	2.19	2.19	730
Z 3	435	19.58	21.75	10.88	0.34	10.88	52	1.30	1.30	1.30	435
Z4	436	19.62	21.80	10.90	0.34	10.90	52	1.31	1.31	1.31	436
TOTAL		749.48	832.75	416.38	12.99	416.38	1,998.00	49.97	49.97	49.97	16,655.00

ARROZ CALDO IFR										
School	Beneficiaries	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Iodized salt, rock (kilogram)	Onion, bombay red (kilogram)	Chicken, tinola cut (kilogram)	Ginger (kilogram)	Rice, malagkit (kilogram)	Rice, IFR (kilogram)	Chicken egg, large (piece)
AES	1,133	13.59	3.39	0.86	3.40	72.54	3.40	28.33	192.61	1,133
BES 1	1,076	12.90	3.23	0.82	3.23	68.86	3.23	26.90	182.92	1,076
BES M	1,103	13.23	3.31	0.84	3.31	70.59	3.31	27.58	187.51	1,103
BSES	668	8.01	2.00	0.51	2.00	42.75	2.00	16.70	113.56	668
BULI ES	723	8.68	2.17	0.55	2.17	46.27	2.17	18.08	122.91	723
CESA	376	4.51	1.13	0.29	1.13	24.06	1.13	9.40	63.92	376
CESM	924	11.09	2.77	0.70	2.77	59.14	2.77	23.10	157.08	924
FAES	543	6.52	1.63	0.41	1.63	34.75	1.63	13.58	92.31	543
FDMES	693	8.32	2.08	0.53	2.08	44.35	2.08	17.33	117.81	693
IES	699	8.39	2.10	0.53	2.10	44.74	2.10	17.48	118.83	699
LIS	935	11.22	2.81	0.71	2.81	59.84	2.81	23.38	158.95	935
MES	1,153	13.84	3.46	0.88	3.46	73.79	3.46	28.83	196.01	1,153
PES	798	9.58	2.39	0.61	2.39	51.07	2.39	19.95	135.66	798
POBES	1,443	17.32	4.33	1.10	4.33	92.35	4.33	36.08	245.31	1,443
SES M	938	11.26	2.81	0.71	2.81	60.03	2.80	23.40	159.46	938
SHES	856	10.27	2.57	0.65	2.57	54.78	2.57	21.40	145.52	856
TES	993	11.92	2.98	0.75	2.98	63.55	2.98	24.83	168.81	993
VHES	730	8.76	2.19	0.55	2.19	46.72	2.19	18.25	124.10	730
Z 3	435	5.22	1.31	0.33	1.30	27.84	1.31	10.88	73.95	435
Z4	436	5.23	1.31	0.33	1.31	27.90	1.31	10.90	74.12	436
TOTAL		199.86	49.97	12.66	49.97	1,065.92	49.97	416.38	2,831.35	16,655.00

CHICKEN LOMI										
School	Beneficiaries	Chicken, tinola cut (kilogram)	Lomi (kilogram)	Carrots (kilogram)	Iodized salt, rock (kilogram)	Pechay baguio (kilogram)	Cornstarch (kilogram)	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)
AES	1,133	73.65	113.30	29.46	0.79	29.46	4.53	3.40	3.40	3.40
BES 1	1,076	69.94	107.60	27.98	0.75	27.98	4.30	3.23	3.23	3.23
BES M	1,103	71.70	110.30	28.68	0.77	28.68	4.41	3.31	3.31	3.31
BSES	668	43.42	66.80	17.37	0.47	17.37	2.67	2.00	2.00	2.00
BULI ES	723	47.00	72.30	18.80	0.51	18.80	2.89	2.17	2.17	2.17
CESA	376	24.44	37.60	9.78	0.30	9.78	1.50	1.13	1.13	1.13
CESM	924	60.06	92.40	24.02	0.65	24.02	3.70	2.77	2.77	2.77
FAES	543	35.30	54.30	14.12	0.49	14.12	2.17	1.63	1.63	1.63
FDMES	693	45.05	69.30	18.02	0.49	18.02	2.77	2.08	2.08	2.08

IES	699	45.44	69.90	18.17	0.49	18.17	2.80	2.10	2.10	2.10
LIS	935	60.78	93.50	24.31	0.65	24.31	3.74	2.81	2.81	2.81
MES	1,153	74.95	115.30	29.98	0.81	29.98	4.64	3.45	3.45	3.45
PES	798	51.87	79.80	20.75	0.56	20.75	3.19	2.39	2.39	2.39
POBES	1,443	93.80	144.30	37.52	1.01	37.52	5.77	4.33	4.33	4.33
SES M	938	60.97	93.80	24.39	0.66	24.39	3.75	2.81	2.81	2.81
SHES	856	55.64	85.60	22.26	0.70	22.26	3.42	2.57	2.57	2.57
TES	993	64.55	99.30	25.82	0.80	25.82	3.97	2.98	2.98	2.98
VHES	730	47.40	73.00	18.98	0.61	18.98	2.92	2.19	2.19	2.19
Z 3	435	28.28	43.50	11.30	0.40	11.31	1.74	1.31	1.31	1.31
Z4	436	28.34	43.60	11.32	0.41	11.31	1.74	1.31	1.31	1.31
TOTAL		1,082.58	1,665.50	433.03	12.32	433.03	66.62	49.97	49.97	49.97

TUNA SAYOTE-CARROT GUISADO									
School	Beneficiaries	Tuna, chunks in oil (can)	Tokwa (kilogram)	Iodized salt, rock (kilogram)	Carrots (kilogram)	Sayote (kilogram)	Onion, bombay red (kilogram)	Garlic, bulb (kilogram)	Cooking oil, vegetable (liter)
AES	1,133	453.00	11.33	0.93	45.32	45.32	3.40	3.40	3.40
BES I	1,076	431.00	10.76	0.86	43.04	43.04	3.23	3.23	3.23
BES M	1,103	441.00	11.03	0.88	44.12	44.12	3.31	3.31	3.31
BSES	668	267.00	6.68	0.53	26.72	26.72	2.00	2.00	2.00
BULI ES	723	289.00	7.23	0.58	28.92	28.92	2.17	2.17	2.17
CESA	376	151.00	3.76	0.30	15.04	15.04	1.13	1.13	1.13
CESM	924	370.00	9.24	0.74	36.96	36.96	2.77	2.77	2.77
FAES	543	217.00	5.43	0.43	21.72	21.72	1.63	1.63	1.63
FDMES	693	277.00	6.93	0.55	27.72	27.72	2.08	2.08	2.08
IES	699	280.00	6.99	0.56	27.96	27.96	2.10	2.10	2.10
LIS	935	374.00	9.35	0.75	37.40	37.40	2.81	2.81	2.81
MES	1,153	461.00	11.53	0.92	46.12	46.12	3.46	3.46	3.46
PES	798	319.00	7.98	0.64	31.92	31.92	2.39	2.39	2.39
POBES	1,443	577.00	14.43	1.15	57.72	57.72	4.33	4.33	4.33
SES M	938	375.00	9.38	0.75	37.52	37.52	2.81	2.81	2.81
SHES	856	343.00	8.56	0.68	34.24	34.24	2.57	2.57	2.57
TES	993	397.00	9.93	0.79	39.72	39.72	2.98	2.98	2.98
VHES	730	292.00	7.30	0.58	29.20	29.20	2.19	2.19	2.19
Z 3	435	174.00	4.35	0.35	17.40	17.40	1.30	1.30	1.30
Z4	436	174.00	4.36	0.35	17.44	17.44	1.31	1.31	1.31
TOTAL		6,662.00	166.55	13.32	666.20	666.20	49.97	49.97	49.97

MONGGO GUISADO WITH CHICKEN GINLING									
School	Beneficiaries	Chicken, ground (kilogram)	Monggo, green (kilogram)	Iodized salt, rock (kilogram)	Tomato (kilogram)	Onion, bombay red (kilogram)	Garlic, bulb (kilogram)	Cooking oil, vegetable (liter)	Rice, IFR (kilogram)
AES	1,133	54.95	58.92	0.68	6.80	3.42	3.42	3.42	192.61
BES I	1,076	52.19	55.95	0.65	6.46	3.25	3.25	3.25	182.92
BES M	1,103	53.50	57.36	0.66	6.62	3.33	3.33	3.33	187.51
BSES	668	32.40	34.74	0.40	4.01	2.02	2.02	2.02	113.56
BULI ES	723	35.07	37.60	0.43	4.34	2.18	2.18	2.18	122.91
CESA	376	18.24	19.55	0.23	2.26	1.14	1.14	1.14	63.92
CESM	924	44.81	48.05	0.55	5.54	2.79	2.79	2.79	157.08
FAES	543	26.34	28.24	0.33	3.26	1.64	1.64	1.64	92.31
FDMES	693	33.61	36.04	0.42	4.16	2.09	2.09	2.09	117.81
IES	699	33.90	36.35	0.42	4.19	2.11	2.11	2.11	118.83
LIS	935	45.35	48.62	0.56	5.61	2.82	2.82	2.82	158.95
MES	1,153	55.92	59.96	0.69	6.92	3.48	3.48	3.48	196.01
PES	798	38.70	41.50	0.48	4.79	2.41	2.41	2.41	135.66
POBES	1,443	69.99	75.04	0.87	8.66	4.36	4.36	4.36	245.31
SES M	938	45.49	48.78	0.56	5.63	2.83	2.83	2.83	159.46
SHES	856	41.52	44.51	0.51	5.14	2.59	2.59	2.59	145.52
TES	993	48.16	51.64	0.60	5.96	3.00	3.00	3.00	168.81
VHES	730	35.41	37.96	0.44	4.38	2.20	2.20	2.20	124.10
Z 3	435	21.10	22.62	0.25	2.60	1.31	1.31	1.31	73.95
Z4	436	21.12	22.63	0.26	2.60	1.33	1.33	1.33	74.12
TOTAL		807.77	866.06	9.99	99.93	50.30	50.30	50.30	2,831.35

CANTON BIHON GUISADO												
School	Beneficiaries	Chicken, tinola cut (kilogram)	Canton (kilogram)	Bihon (kilogram)	Carrots (kilogram)	Cabbage (kilogram)	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Iodized salt, rock (kilogram)	Onion, bombay red (kilogram)	Oyster sauce (liter)	Soy sauce (liter)
AES	1,133	70.25	45.32	56.65	28.33	28.33	3.40	3.40	0.91	3.42	4.00	28.00

BES 1	1,076	66.71	43.04	53.80	26.90	26.90	3.23	3.23	0.86	3.25	3.00	27.00
BES M	1,103	68.39	44.12	55.15	27.58	27.58	3.31	3.31	0.88	3.33	3.00	28.00
BSES	668	41.42	26.72	33.40	16.70	16.70	2.00	2.00	0.53	2.02	2.00	17.00
BULI ES	723	44.83	28.92	36.15	18.08	18.08	2.17	2.17	0.58	2.18	2.00	18.00
CESA	376	23.31	15.04	18.80	9.40	9.40	1.13	1.13	0.30	1.14	2.00	10.00
CESM	924	57.29	36.96	46.20	23.10	23.10	2.77	2.77	0.74	2.79	3.00	23.00
FAES	543	33.67	21.72	27.15	13.58	13.58	1.63	1.63	0.43	1.64	2.00	14.00
FDMES	693	42.97	27.72	34.65	17.33	17.33	2.08	2.08	0.55	2.09	2.00	17.00
IES	699	43.30	27.96	34.95	17.48	17.48	2.10	2.10	0.56	2.11	2.00	17.00
LIS	935	57.97	37.40	46.75	23.38	23.38	2.81	2.81	0.75	2.82	3.00	23.00
MES	1,153	71.49	46.12	57.65	28.83	28.83	3.46	3.46	0.92	3.48	3.00	29.00
PES	798	49.48	31.92	39.90	19.95	19.95	2.39	2.39	0.64	2.41	2.00	20.00
POBES	1,443	89.47	57.72	72.15	36.08	36.08	4.33	4.33	1.15	4.36	4.00	36.00
SES M	938	58.16	37.52	46.90	23.45	23.45	2.81	2.81	0.75	2.83	3.00	23.00
SHES	856	53.07	34.24	42.80	21.40	21.40	2.57	2.57	0.68	2.59	3.00	21.00
TES	993	61.57	39.72	49.65	24.83	24.83	2.98	2.98	0.79	3.00	3.00	25.00
VHES	730	45.26	29.20	36.50	18.20	18.20	2.19	2.19	0.58	2.20	2.00	18.00
Z 3	435	26.97	17.40	21.75	10.88	10.88	1.30	1.30	0.35	1.31	1.00	11.00
Z4	436	27.03	17.44	21.80	10.90	10.90	1.31	1.31	0.37	1.33	1.00	11.00
TOTAL		1,032.61	666.20	832.75	416.38	416.38	49.97	49.97	13.32	50.30	50.00	416.00

BROWN RICE CHAMPORADO								
School	Beneficiaries	Rice, brown (kilogram)	Rice, malagkit (kilogram)	Cocoa (kilogram)	Sugar, white (kilogram)	Milk, evaporated (can)	Dilis, dried (kilogram)	Cooking oil, vegetable (liter)
AES	1,133	56.65	40.79	45.32	113.30	181	22.66	4.83
BES 1	1,076	53.80	38.74	43.04	107.60	172	21.52	4.58
BES M	1,103	55.15	39.71	44.12	110.30	176	22.06	4.70
BSES	668	33.40	24.05	26.72	66.80	107	13.36	2.85
BULI ES	723	36.15	26.03	28.92	72.30	116	14.46	3.08
CESA	376	18.80	13.54	15.04	37.60	60	7.52	1.60
CESM	924	46.20	33.26	36.96	92.40	148	18.48	3.94
FAES	543	27.15	19.55	21.72	54.30	87	10.86	2.31
FDMES	693	34.65	24.95	27.72	69.30	111	13.86	2.95
IES	699	34.95	25.16	27.96	69.90	112	13.98	2.98
LIS	935	46.75	33.66	37.40	93.50	150	18.70	3.98
MES	1,153	57.65	41.51	46.12	115.30	184	23.06	4.91
PES	798	39.90	28.73	31.92	79.80	128	15.96	3.40
POBES	1,443	72.15	51.95	57.72	144.30	231	28.86	6.15
SES M	938	46.90	33.77	37.52	93.80	150	18.76	4.00
SHES	856	42.80	30.82	34.24	85.60	137	17.12	3.65
TES	993	49.65	35.75	39.72	99.30	159	19.86	4.23
VHES	730	36.50	26.28	29.20	73.00	117	14.60	3.11
Z 3	435	21.75	15.66	17.40	43.50	70	8.70	1.85
Z4	436	21.80	15.70	17.44	43.60	70	8.72	1.85
TOTAL		832.75	599.61	666.20	1,665.50	2,666.00	333.10	70.95

BEEF PICADILLO												
School	Beneficiaries	Beef, ground lean (kilogram)	Potato (kilogram)	Tomato (kilogram)	Iodized salt, rock (kilogram)	Tomato sauce 1kg (pack)	Tomato paste 150 g (pack)	Soy sauce (liter)	Sugar, white (kilogram)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)	Cooking oil, vegetable (liter)
AES	1,133	90.64	67.98	18.13	0.91	23.00	10.00	5.00	2.27	2.27	3.40	4.00
BES 1	1,076	86.08	64.56	17.22	0.86	22.00	10.00	4.00	2.15	2.15	3.23	3.00
BES M	1,103	88.24	66.18	17.65	0.88	22.00	10.00	4.00	2.21	2.21	3.31	3.00
BSES	668	53.44	40.08	10.69	0.53	13.00	6.00	3.00	1.34	1.34	2.00	2.00
BULI ES	723	57.84	43.38	11.57	0.58	14.00	7.00	3.00	1.45	1.45	2.17	2.00
CESA	376	30.08	22.56	6.02	0.30	8.00	3.00	2.00	0.75	0.75	1.13	1.00
CESM	924	73.92	55.44	14.78	0.74	18.00	8.00	4.00	1.85	1.85	2.77	3.00
FAES	543	43.44	32.58	8.69	0.43	11.00	5.00	2.00	1.09	1.09	1.63	2.00
FDMES	693	55.44	41.58	11.09	0.55	14.00	6.00	3.00	1.39	1.39	2.08	2.00
IES	699	55.92	41.94	11.18	0.56	14.00	6.00	3.00	1.40	1.40	2.10	2.00
LIS	935	74.80	56.10	14.96	0.75	19.00	8.00	4.00	1.87	1.87	2.81	3.00
MES	1,153	92.24	69.18	18.45	0.92	23.00	10.00	5.00	2.31	2.31	3.46	3.00
PES	798	63.84	47.88	12.77	0.64	16.00	7.00	3.00	1.60	1.60	2.39	2.00
POBES	1,443	115.44	86.58	23.09	1.15	28.00	13.00	6.00	2.89	2.89	4.33	4.00
SES M	938	75.04	56.28	15.01	0.75	19.00	8.00	4.00	1.88	1.88	2.81	3.00
SHES	856	68.48	51.36	13.70	0.68	17.00	8.00	3.00	1.71	1.71	2.57	3.00
TES	993	79.44	59.58	15.89	0.79	20.00	9.00	4.00	1.99	1.99	2.98	3.00
VHES	730	58.40	43.80	11.68	0.58	15.00	7.00	3.00	1.46	1.46	2.19	2.00

Z 3	435	34.80	26.10	6.96	0.35	8.00	4.00	2.00	0.83	0.83	1.30	1.00
Z4	436	34.88	26.16	6.95	0.37	9.00	4.00	2.00	0.87	0.87	1.31	1.00
TOTAL		1,332.40	999.30	266.48	13.32	333.00	149.00	69.00	33.31	33.31	49.97	49.00

SPAGHETTI												
School	Beneficiaries	Cooking oil, vegetable (liter)	Cheese 440g (pack)	Catsup, 2kg (pack)	Iodized salt, rock (kilogram)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)	Carrots (kilogram)	Spaghetti sauce 900g (pack)	Spaghetti noodles (kilogram)	Pork, ground lean (kilogram)	
AES	1,133	3.40	28.00	28.00	0.79	3.40	6.80	28.33	68.00	56.65	52.12	
BES 1	1,076	3.23	27.00	27.00	0.75	3.23	6.46	26.90	65.00	53.80	49.50	
BES M	1,103	3.31	28.00	28.00	0.77	3.31	6.62	27.58	66.00	55.15	50.74	
BSES	668	2.00	17.00	17.00	0.47	2.00	4.01	16.70	40.00	33.40	30.73	
BULI ES	723	2.17	18.00	18.00	0.51	2.17	4.34	18.08	43.00	36.15	33.26	
CESA	376	1.13	10.00	9.00	0.26	1.13	2.26	9.40	23.00	18.80	17.30	
CESM	924	2.77	23.00	23.00	0.65	2.77	5.54	23.10	55.00	46.20	42.50	
FAES	543	1.63	14.00	14.00	0.38	1.63	3.26	13.58	33.00	27.15	24.98	
FDMES	693	2.08	17.00	17.00	0.49	2.08	4.16	17.33	42.00	34.65	31.88	
IES	699	2.10	17.00	17.00	0.49	2.10	4.19	17.48	42.00	34.95	32.15	
LIS	935	2.81	23.00	23.00	0.65	2.81	5.61	23.38	56.00	46.75	43.01	
MES	1,153	3.46	29.00	29.00	0.81	3.46	6.92	28.83	69.00	57.65	53.01	
PES	798	2.39	20.00	20.00	0.56	2.39	4.79	19.95	48.00	39.90	36.71	
POBES	1,443	4.33	36.00	36.00	1.01	4.33	8.66	36.08	87.00	72.15	66.38	
SES M	938	2.81	23.00	23.00	0.66	2.81	5.63	23.45	56.00	46.90	43.15	
SHES	856	2.57	21.00	21.00	0.60	2.57	5.14	21.40	51.00	42.80	39.38	
TES	993	2.98	25.00	25.00	0.70	2.98	5.96	24.83	60.00	49.65	45.68	
VHES	730	2.19	18.00	18.00	0.51	2.19	4.38	18.25	44.00	36.50	33.58	
Z 3	435	1.30	11.00	11.00	0.29	1.30	2.58	10.83	25.00	21.75	20.01	
Z4	436	1.31	11.00	12.00	0.31	1.31	2.62	10.90	26.00	21.80	20.06	
TOTAL		49.97	416.00	416.00	11.66	49.97	99.93	416.38	999.00	832.75	766.13	

MISWA PATOLA W/ IFR									
School	Beneficiaries	Pork, ground lean (kilogram)	Patola (kilogram)	Iodized salt, rock (kilogram)	Miswa (kilogram)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)	Cooking oil, vegetable (liter)	Rice, IFR (kilogram)
AES	1,133	52.12	67.98	0.91	22.66	3.40	3.40	4.00	192.61
BES 1	1,076	49.50	64.56	0.86	21.52	3.23	3.23	3.00	182.92
BES M	1,103	50.74	66.18	0.88	22.06	3.31	3.31	3.00	187.51
BSES	668	30.73	40.08	0.53	13.36	2.00	2.00	2.00	113.56
BULI ES	723	33.26	43.38	0.58	14.46	2.17	2.17	2.00	122.91
CESA	376	17.30	22.56	0.30	7.52	1.13	1.13	1.00	63.92
CESM	924	42.50	55.44	0.74	18.48	2.77	2.77	3.00	157.08
FAES	543	24.98	32.58	0.43	10.86	1.63	1.63	2.00	92.31
FDMES	693	31.88	41.88	0.55	13.86	2.08	2.08	2.00	117.81
IES	699	32.15	41.94	0.56	13.98	2.10	2.10	2.00	118.83
LIS	935	43.01	56.10	0.75	18.70	2.81	2.81	3.00	158.95
MES	1,153	53.04	69.18	0.92	23.06	3.46	3.46	3.00	196.01
PES	798	36.71	47.88	0.64	15.96	2.39	2.39	2.00	135.66
POBES	1,443	66.38	86.58	1.15	28.86	4.33	4.33	4.00	245.31
SES M	938	43.15	56.28	0.75	18.76	2.81	2.81	3.00	159.46
SHES	856	39.38	51.36	0.68	17.12	2.57	2.57	3.00	145.52
TES	993	45.68	59.58	0.79	19.86	2.98	2.98	3.00	168.81
VHES	730	33.58	43.80	0.58	14.60	2.19	2.19	2.00	124.10
Z 3	435	20.01	26.10	0.35	8.70	1.30	1.31	1.00	73.95
Z4	436	20.03	26.16	0.37	8.72	1.31	1.63	2.00	74.12
TOTAL		766.13	999.30	13.32	333.10	49.97	50.30	50.00	2,831.35

CHICKEN SOTANGHON SOUP										
School	Beneficiaries	Chicken, tinola cut (kilogram)	Carrots (kilogram)	Iodized salt, rock (kilogram)	Cabbage (kilogram)	Sotanghon (kilogram)	Atsuete seeds (kilogram)	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)
AES	1,133	70.25	28.33	0.91	28.33	56.65	2.27	3.00	3.40	3.40
BES 1	1,076	66.71	26.90	0.86	26.90	53.80	2.15	2.00	3.23	3.23
BES M	1,103	68.39	27.58	0.88	27.58	55.15	2.21	2.00	3.31	3.31
BSES	668	41.42	16.70	0.53	16.70	33.40	1.34	1.00	2.00	2.00
BULI ES	723	44.83	18.08	0.58	18.08	36.15	1.45	1.00	2.17	2.17
CESA	376	23.31	9.40	0.30	9.40	18.80	0.75	1.00	1.13	1.13
CESM	924	57.29	23.10	0.74	23.10	46.20	1.85	2.00	2.77	2.77
FAES	543	33.67	13.58	0.43	13.58	27.15	1.09	1.00	1.63	1.63
FDMES	693	42.97	17.33	0.55	17.33	34.65	1.39	1.00	2.08	2.08
IES	699	43.34	17.48	0.56	17.48	34.95	1.40	1.00	2.10	2.10

LIS	935	57.97	23.38	0.75	23.38	46.75	1.87	2.00	2.81	2.81
MES	1,153	71.49	28.83	0.92	28.83	57.65	2.31	2.00	3.46	3.46
PES	798	49.48	19.95	0.64	19.95	39.90	1.60	2.00	2.39	2.39
POBES	1,443	89.47	36.08	1.15	36.08	72.15	2.89	3.00	4.33	4.33
SES M	938	58.16	23.45	0.75	23.45	46.90	1.88	2.00	2.81	2.81
SHES	856	53.07	21.40	0.68	21.40	42.80	1.71	2.00	2.57	2.57
THES	993	61.57	24.83	0.79	24.83	49.65	1.99	2.00	2.98	2.98
VHES	730	45.26	18.25	0.58	18.25	36.50	1.46	1.00	2.19	2.19
Z 3	435	26.93	10.83	0.35	10.83	21.75	0.83	1.00	1.30	1.30
Z4	436	27.03	10.90	0.37	10.90	21.80	0.87	1.00	1.31	1.31
TOTAL		1,032.61	416.38	13.32	416.38	832.75	33.31	33.00	49.97	49.97

CHICKEN AFRITADA ALA MORINGA										
School	Beneficiaries	Chicken, tinola cut (kilogram)	Carrots (kilogram)	Potato (kilogram)	Bell pepper (kilogram)	Iodized salt, rock (kilogram)	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)	Tomato sauce 1kg (pack)
AES	1,133	72.51	28.33	28.33	3.40	0.91	3.40	3.40	3.40	57.00
BES 1	1,076	68.86	26.90	26.90	3.23	0.86	3.23	3.23	3.23	54.00
BES M	1,103	70.59	27.58	27.58	3.31	0.88	3.31	3.31	3.31	55.00
BSES	668	42.75	16.70	16.70	2.00	0.53	2.00	2.00	2.00	33.00
BULI ES	723	46.27	18.08	18.08	2.17	0.58	2.17	2.17	2.17	36.00
CESA	376	24.06	9.40	9.40	1.13	0.30	1.13	1.13	1.13	19.00
CESM	924	59.14	23.10	23.10	2.77	0.74	2.77	2.77	2.77	46.00
FAES	543	34.75	13.58	13.58	1.63	0.43	1.63	1.63	1.63	27.00
FDMES	693	44.35	17.33	17.33	2.08	0.55	2.08	2.08	2.08	35.00
IES	699	44.74	17.48	17.48	2.10	0.56	2.10	2.10	2.10	35.00
LIS	935	59.84	23.38	23.38	2.81	0.75	2.81	2.81	2.81	47.00
MES	1,153	73.79	28.83	28.83	3.46	0.92	3.46	3.46	3.46	58.00
PES	798	51.07	19.95	19.95	2.39	0.64	2.39	2.39	2.39	40.00
POBES	1,443	92.35	36.08	36.08	4.33	1.15	4.33	4.33	4.33	72.00
SES M	938	60.03	23.45	23.45	2.81	0.75	2.81	2.81	2.81	47.00
SHES	856	54.78	21.40	21.40	2.57	0.68	2.57	2.57	2.57	43.00
THES	993	63.55	24.83	24.83	2.98	0.79	2.98	2.98	2.98	50.00
VHES	730	46.72	18.25	18.25	2.19	0.58	2.19	2.19	2.19	37.00
Z 3	435	27.84	10.83	10.83	1.30	0.35	1.30	1.30	1.30	20.00
Z4	436	27.93	10.90	10.90	1.31	0.37	1.31	1.31	1.31	22.00
TOTAL		1,065.92	416.38	416.38	49.97	13.32	49.97	49.97	49.97	833.00

CHICKEN MAMI										
School	Beneficiaries	Chicken, tinola cut (kilogram)	Mami (kilogram)	Cabbage (kilogram)	Carrots (kilogram)	Iodized salt, rock (kilogram)	Chicken egg, large (piece)	Cooking oil, vegetable (liter)	Onion, bombay red (kilogram)	Garlic, bulb (kilogram)
AES	1,133	73.65	56.65	28.33	28.33	0.91	1,133.00	3.40	3.40	3.40
BES 1	1,076	69.94	53.80	26.90	26.90	0.86	1,076.00	3.23	3.23	3.23
BES M	1,103	71.70	55.15	27.58	27.58	0.88	1,103.00	3.31	3.31	3.31
BSES	668	43.42	33.40	16.70	16.70	0.53	668.00	2.00	2.00	2.00
BULI ES	723	47.00	36.15	18.08	18.08	0.58	723.00	2.17	2.17	2.17
CESA	376	24.44	18.80	9.40	9.40	0.30	376.00	1.13	1.13	1.13
CESM	924	60.06	46.20	23.10	23.10	0.74	924.00	2.77	2.77	2.77
FAES	543	35.30	27.15	13.58	13.58	0.43	543.00	1.63	1.63	1.63
FDMES	693	45.05	34.65	17.33	17.33	0.55	693.00	2.08	2.08	2.08
IES	699	45.44	34.95	17.48	17.48	0.56	699.00	2.10	2.10	2.10
LIS	935	60.78	46.75	23.38	23.38	0.75	935.00	2.81	2.81	2.81
MES	1,153	74.95	57.65	28.83	28.83	0.92	1,153.00	3.46	3.46	3.46
PES	798	51.87	39.90	19.95	19.95	0.64	798.00	2.39	2.39	2.39
POBES	1,443	93.80	72.15	36.08	36.08	1.15	1,443.00	4.33	4.33	4.33
SES M	938	60.97	46.90	23.45	23.45	0.75	938.00	2.81	2.81	2.81
SHES	856	55.64	42.80	21.40	21.40	0.68	856.00	2.57	2.57	2.57
THES	993	64.55	49.65	24.83	24.83	0.79	993.00	2.98	2.98	2.98
VHES	730	47.45	36.50	18.25	18.25	0.58	730.00	2.19	2.19	2.19
Z 3	435	28.23	21.75	10.88	10.88	0.35	435.00	1.30	1.31	1.31
Z4	436	28.34	21.80	10.90	10.90	0.37	436.00	1.31	1.63	1.63
TOTAL		1,082.58	832.75	416.38	416.38	13.32	16,655.00	49.97	50.30	50.30

PORK VEGGIE RICE TOPPINGS

School	Beneficiaries	Pork, ground lean (kilogram)	Tokwa (kilogram)	Carrots (kilogram)	Iodized salt, rock (kilogram)	Sayote (kilogram)	Bell pepper (kilogram)	Togue (kilogram)	Onion, bombay red (kilogram)	Garlic, bulb (kilogram)	Cooking oil, vegetable (liter)
AES	1,133	39.66	28.33	20.39	0.51	17.00	1.13	22.66	1.70	1.70	3.40
BES 1	1,076	37.66	26.90	19.37	0.48	16.14	1.08	21.52	1.61	1.61	3.23
BES M	1,103	38.61	27.58	19.85	0.50	16.55	1.10	22.06	1.65	1.65	3.31
BSES	668	23.38	16.70	12.02	0.30	10.02	0.67	13.36	1.00	1.00	2.00
BULI ES	723	25.31	18.08	13.01	0.33	10.85	0.72	14.46	1.08	1.08	2.17
CESA	376	13.16	9.40	6.77	0.17	5.64	0.38	7.52	0.56	0.56	1.13
CESM	924	32.34	23.10	16.63	0.42	13.86	0.92	18.48	1.39	1.39	2.77
FAES	543	19.01	13.58	9.77	0.24	8.15	0.54	10.86	0.81	0.81	1.63
FDMES	693	24.21	17.33	12.47	0.31	10.40	0.69	13.86	1.04	1.04	2.08
IES	699	24.47	17.48	12.58	0.31	10.49	0.70	13.98	1.05	1.05	2.10
LIS	935	32.73	23.38	16.83	0.42	14.03	0.94	18.70	1.40	1.40	2.81
MES	1,153	40.36	28.83	20.75	0.52	17.30	1.15	23.06	1.73	1.73	3.46
PES	798	27.93	19.95	14.36	0.36	11.97	0.80	15.96	1.20	1.20	2.39
POBES	1,443	50.51	36.08	25.97	0.65	21.65	1.44	28.86	2.16	2.16	4.33
SES M	938	32.83	23.45	16.88	0.42	14.07	0.94	18.76	1.41	1.41	2.81
SHES	856	29.96	21.40	15.41	0.38	12.84	0.86	17.12	1.28	1.28	2.57
TES	993	34.76	24.83	17.87	0.45	14.90	0.99	19.86	1.49	1.49	2.98
VHES	730	25.55	18.25	13.18	0.33	10.90	0.73	14.60	1.09	1.09	2.19
Z 3	435	15.23	10.83	7.83	0.19	6.53	0.44	8.70	0.65	0.65	1.30
Z4	436	15.26	10.90	7.85	0.20	6.54	0.44	8.72	0.68	0.68	1.31
TOTAL		582.93	416.38	299.79	7.49	249.83	16.66	333.10	24.98	24.98	49.97

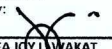
TUNA CARBONARA										
School	Beneficiaries	Tuna, chunks in oil (can)	Spaghetti noodles (kilogram)	All purpose cream (pack)	Iodized salt, rock (kilogram)	Milk, evaporated (can)	Flour, all purpose (kilogram)	Cooking oil, vegetable (liter)	Garlic, bulb (kilogram)	Onion, bombay red (kilogram)
AES	1,133	171.00	28.33	113.00	0.40	45.00	6.80	1.70	1.70	1.70
BES 1	1,076	161.00	26.90	108.00	0.38	43.00	6.46	1.61	1.61	1.61
BES M	1,103	165.00	27.58	110.00	0.39	44.00	6.62	1.65	1.65	1.65
BSES	668	100.00	16.70	67.00	0.23	27.00	4.01	1.00	1.00	1.00
BULI ES	723	108.00	18.08	72.00	0.25	29.00	4.34	1.08	1.08	1.08
CESA	376	56.00	9.40	38.00	0.13	15.00	2.26	0.56	0.56	0.56
CESM	924	139.00	23.10	92.00	0.32	37.00	5.54	1.39	1.39	1.39
FAES	543	81.00	13.58	54.00	0.19	22.00	3.26	0.81	0.81	0.81
FDMES	693	104.00	17.33	69.00	0.24	28.00	4.16	1.04	1.04	1.04
IES	699	105.00	17.48	70.00	0.24	28.00	4.19	1.05	1.05	1.05
LIS	935	140.00	23.38	94.00	0.33	37.00	5.61	1.40	1.40	1.40
MES	1,153	173.00	28.83	115.00	0.40	46.00	6.92	1.73	1.73	1.73
PES	798	120.00	19.95	80.00	0.28	32.00	4.79	1.20	1.20	1.20
POBES	1,443	216.00	36.08	144.00	0.51	58.00	8.66	2.16	2.16	2.16
SES M	938	141.00	23.45	94.00	0.33	38.00	5.63	1.41	1.41	1.41
SHES	856	128.00	21.40	86.00	0.30	34.00	5.14	1.28	1.28	1.28
TES	993	149.00	24.83	99.00	0.35	40.00	5.96	1.49	1.49	1.49
VHES	730	110.00	18.25	73.00	0.26	29.00	4.35	1.09	1.09	1.09
Z 3	435	65.00	10.83	44.00	0.15	17.00	2.61	0.65	0.65	0.65
Z4	436	67.00	10.90	44.00	0.15	17.00	2.62	0.68	0.68	0.68
TOTAL		2,499.00	416.38	1,666.00	5.83	666.00	99.93	24.98	25.15	24.98

CHICKEN TINOLA W/ IFR									
School	Beneficiaries	Rice, IFR (kilogram)	Chicken, tinola cut (kilogram)	Papaya, green (kilogram)	Iodized salt, rock (kilogram)	Ginger (kilogram)	Cooking oil, vegetable (liter)	Onion, bombay red (kilogram)	Garlic, bulb (kilogram)
AES	1,133	96.31	35.75	56.65	0.51	1.13	0.57	1.13	1.13
BES 1	1,076	91.46	33.95	53.80	0.48	1.08	0.54	1.08	1.08
BES M	1,103	93.76	34.80	55.15	0.50	1.10	0.55	1.10	1.10
BSES	668	56.78	21.08	33.40	0.30	0.67	0.33	0.67	0.67
BULI ES	723	61.46	22.81	36.15	0.33	0.72	0.36	0.72	0.72
CESA	376	31.96	11.86	18.80	0.17	0.38	0.19	0.38	0.38
CESM	924	78.54	29.15	46.20	0.42	0.92	0.46	0.92	0.92
FAES	543	46.16	17.13	27.15	0.24	0.54	0.27	0.54	0.54
FDMES	693	58.91	21.86	34.65	0.31	0.69	0.35	0.69	0.69
IES	699	59.42	22.05	34.95	0.31	0.70	0.35	0.70	0.70
LIS	935	79.48	29.50	46.75	0.42	0.94	0.47	0.94	0.94

MES	1,153	98.01	36.38	57.65	0.52	1.15	0.58	1.15	1.15
PES	798	67.83	25.18	39.90	0.36	0.80	0.40	0.80	0.80
POBES	1,443	122.66	45.53	72.15	0.65	1.44	0.72	1.44	1.44
SES M	938	79.73	29.59	46.90	0.42	0.94	0.47	0.94	0.94
SHES	856	72.76	27.01	42.80	0.38	0.86	0.43	0.86	0.86
TES	993	84.41	31.33	49.65	0.45	0.99	0.50	0.99	0.99
VHES	730	62.05	23.03	36.50	0.33	0.73	0.37	0.73	0.73
Z 3	435	36.98	13.72	21.75	0.19	0.44	0.20	0.44	0.44
Z4	436	37.01	13.76	21.80	0.20	0.44	0.22	0.44	0.44
TOTAL		1,415.68	525.47	832.75	7.49	16.66	8.33	16.66	16.66


Prepared

by:


 REA JOY LUWAKAT
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Checked

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 MA. TERESA A. INDAP
 Division SBFP Focal Person

ANNEX E. TECHNICAL SPECIFICATIONS, PACKAGING AND DELIVERY REQUIREMENTS OF INGREDIENTS

Item No.	Unit	Item Description	Technical Specifications	Packaging & Delivery Requirements
1	kg	Chicken, ground	Solidly frozen at -18C or below; clean and pure ground meat; completely free from skin, bones, and debris; sourced from an NMIS-registered facility; must be accompanied by a valid Certificate of Meat Inspection (COMI) upon delivery.	Sealed in clear food-grade plastic bags; minimum of 5 kg standard pack; transported via refrigerated or insulated vehicle.
2	kg	Chicken, tinola cut	Chilled at 0 to 4C or solidly frozen; cut from fresh-dressed chicken; strictly no head and no neck included; sliced into 13 clean bone-in pieces; free from shattered bone fragments; sourced from an NMIS-registered facility; must be accompanied by a valid Certificate of Meat Inspection (COMI) upon delivery.	Sealed in clear food-grade plastic bags; minimum of 5 kg standard pack; transported via refrigerated or insulated vehicle. Turn on screen reader support.
3	pc	Egg, chicken, large	Fresh, clean, and uncracked shells; classified as Large grade weighing 55g to 60g per piece; completely free from dirt, stains, and chicken manure.	Arranged in standard 30-piece paper trays; secured inside sturdy master cartons.
4	kg	Pork, ground lean	Solidly frozen at 18C or below; premium lean pork meat with maximum 20% fat; no sour odor, discoloration, or sliminess; must be accompanied by a valid Certificate of Meat Inspection (COMI) and local transport permit upon delivery.	Tightly sealed in food-grade plastic bags; 1 - 2 kg standard pack; delivered via freezer truck.
5	kg	Beef, ground lean	Solidly frozen at -18C or below; premium lean beef meat with maximum 15% fat; fresh red color without tendons or gristle; sourced from an NMIS-registered slaughterhouse; must be accompanied by a valid Certificate of Meat Inspection (COMI) upon delivery.	Sealed in thick plastic bags or tube packs; 1 - 2 kg standard pack; delivered in a solidly frozen state.
6	kg	Dilis, dried	Ambient temperature storage; thoroughly sun-dried with crisp texture; uniform medium-to-small sizing; completely free from mold, dampness, and insects; standard local white or silvery variety.	Sealed in airtight, moisture-proof clear plastic bags; 1 -2 kg standard pack; delivered in clean, dry cardboard boxes.
7	kg	Tokwa	Maintained chilled at 1 to 4C; firm and compact texture to prevent crumbling; clean and uniform creamy white color; fresh soybean aroma with zero sour odor.	Submerged in clean water inside sealed plastic tubs or vacuum-packed in clear plastic blocks; delivered strictly in chilled compartments.
Vegetables, Legumes				
8	kg	Bell pepper	Fresh, firm, and crisp texture; uniform green or red color as specified; free from wrinkles, soft spots, blemishes, and insect punctures; stems intact and cleanly trimmed.	Packed in clean, breathable plastic mesh bags or ventilated plastic crates; 1- 2 kg standard batches; delivered in a cool, dry compartment.
9	kg	Cabbage	Fresh, compact, and solid heads; crisp light green outer leaves; free from worm holes, insect infestation, rot, and heavy bruising; stem cleanly cut close to the base.	Packed in durable plastic mesh sacks or open crates to prevent sweating; 1 - 2kg bulk packaging; delivered via well-ventilated transport.
10	kg	Carrots	Fresh, firm, and well-shaped roots; bright orange color; smooth skin free from deep cracks, forkings, woodiness, and muddy soil; tops neatly trimmed.	Packed in breathable plastic mesh sacks or transparent plastic bags with ventilation holes; 1-2 kg packs; delivered in a cool, clean vehicle.
11	kg	Garlic, bulb	Well-cured and thoroughly dried local or imported variety; compact bulbs with intact, clean, and papery skins; free from sprouting, mold, empty cloves, and insect damage.	Packed in breathable net or mesh bags; 1 - 5kg bulk standard packs; stored and delivered under strictly dry, ambient conditions.
12	kg	Ginger	Fresh, plump, and firm rhizomes; smooth, clean skin with minimal soil; free from shriveling, mold, soft rot, and fibrous/woody cores; characteristic pungent aroma.	Packed in well-ventilated plastic crates or open mesh sacks; 1 - 5kg standard packs; delivered in a dry, shaded transport vehicle.
13	kg	Onion, bombay red	Well-cured, firm, and spherical bulbs; uniform deep red or purple color; intact outer papery skin; free from double bulbs, premature sprouting, wet rot, and soft necks.	Packed in heavy-duty red mesh bags for maximum ventilation; 1 - 5 kg bulk sacks; stored and delivered under dry, ambient conditions.
14	kg	Monggo, green	High-grade, thoroughly dried green mung bean seeds; uniform size and deep green color; free from stones, soil, dust, weevils, and broken or hollow pieces; low moisture content.	Packed in heavy-duty, moisture-proof sack liners or thick polypropylene bags; 1- 5kg /bag; delivered completely dry.
15	kg	Papaya, green	Fresh, firm, and solidly green skin; distinctly unripe with white seeds and firm white-to-light-green flesh; free from yellow ripening spots, deep bruises, and sap bleeding.	Packed in sturdy plastic crates lined with newspaper or clean liners to prevent bruising; delivered at cool, ambient temperature.

16	kg	Patola	Fresh, tender, and straight gourds; vibrant green color with distinct ridges intact; soft and edible seeds; free from yellowing, fibrous woodiness, and soft blemishes.	Arranged neatly in padded plastic crates or ventilated boxes to protect the ridges; delivered fresh and cool within the same day of packing.
17	kg	Pechay baguio	Fresh, crisp, and well-headed Chinese cabbage; clean white stalks with compact light green leaves; free from slimy decay, yellowing, and severe insect holes.	Packed in open-top plastic crates or breathable plastic wrap liners; 1-2 kg standard batches; delivered via cool, shaded transport.
18	kg	Potato	Fresh, firm, and smooth tubers; uniform sizing; free from green skin discoloration, deep eyes, black spots, sprouting, and heavy soil deposits; regular shape.	Packed in breathable jute sacks or heavy mesh bags; 5kg standard packs; delivered and kept away from direct sunlight and moisture.
19	kg	Sayote	Fresh, firm, and smooth skin; light green color; tender flesh with no woody core; free from deep scratches, yellowing, and visible punctures or sap rot.	Packed in clean, stackable plastic crates with protective liners; 5kg bulk crates; delivered under cool, ambient conditions.
20	kg	Togue	Freshly germinated mung bean sprouts; crisp, white, and plump stalks; yellow-green cotyledons; clean and free from mushy roots, sour fermented smell, or dark water discoloration.	Packed in food-grade transparent plastic bags with minimal air; 5kg packs; delivered strictly chilled or in insulated containers to prevent wilting.
21	kg	Tomato	Fresh, firm, and glossy skin; pinkish-red to fully red color depending on maturity request; free from cracks, deep bruises, mold, and watery soft spots; uniform shape.	Packed in shallow, rigid plastic crates to prevent crushing; maximum 5kg per crate layering; delivered at cool, ambient temperature.
Seasonings and Condiments				
22	pk	All purpose cream	Commercial grade, ultra-high temperature (UHT) processed cream; smooth, thick consistency without curdling or separation; minimum 30% milk fat content; shelf-stable with at least 6 months remaining expiration from delivery date.	Packed in sterile, tamper-evident tetra pak cartons; strictly 250 ml net volume per pack; delivered in sturdy master corrugated boxes.
23	kg	Atsuete seeds	Pure, dried annatto seeds (atsuete); uniform deep reddish-brown color; thoroughly dried and free from moisture, molds, dust, stones, and insect weevils; distinct earthy aroma.	Sealed in thick, clear polypropylene plastic bags; strictly 1000 g (1 kg) net weight per pack; delivered in clean, dry cardboard boxes.
24	bot	Catsup	High-quality banana or tomato catsup; smooth, uniform, and viscous consistency; vibrant red color with a balanced sweet, tangy, and spiced flavor profile; minimum 6 months remaining expiration from delivery date.	Packed in heavy-duty, food-grade plastic stand-up pouches or jugs with secure caps; strictly 2 kg net weight per pack; delivered in protective crates or boxes.
25	bar	Cheese	Processed cheddar or filled cheese block; smooth and firm texture that slices easily without crumbling; uniform pale yellow color; rich, savory, and cheesy flavor; minimum 6 months remaining expiration from delivery date.	Wrapped in foil or sealed in tamper-evident plastic laminate packaging; strictly 440g net weight per block; delivered in a well-ventilated or chilled vehicle.
26	pk	Cocoa	100% pure unsweetened cocoa powder; fine, free-flowing texture without lumps; rich dark brown color; intense chocolate aroma and bitter taste; free from adulterants and fillers.	Packed in moisture-proof, foil-lined resealable bags or heavy-duty plastic pouches; strictly 1000 g (1 kg) net weight per pack; delivered completely dry.
27	liter	Cooking oil, vegetable	Refined, bleached, and deodorized (RBD) pure vegetable oil; clear, light amber color with zero cloudiness or sediment; neutral taste and odor; fortified with Vitamin A.	Packed in clear, food-grade polyethylene terephthalate (PET) plastic bottles with tamper-evident caps; strictly 1000 ml (1 Liter) net volume per bottle; delivered in secure master cases.
28	kg	Cornstarch	Pure, refined food-grade cornstarch; ultra-fine, bright white, and free-flowing powder; completely free from moisture lumps, dirt, sour odor, and foreign matter.	Sealed in double-layered, moisture-resistant plastic bags or thick polypropylene pouches; strictly 1000 g (1 kg) net weight per pack; delivered in fully dry conditions.
29	kg	Flour, all purpose	Premium food-grade all-purpose wheat flour; fine, soft, and free-flowing texture; creamy white color; free from insects, weevils, musty odor, and chemical bleaching overtones.	Packed in moisture-proof paper bags or heavy-duty plastic packaging; strictly 1000 g (1 kg) net weight per pack; delivered under strictly dry, humidity-controlled transport.
30	kg	Iodized salt, rock	Coarse, crystalline rock salt; clean white to translucent color; fortified with iodine in compliance with the ASIN Law (RA 8172); free from dark sand, mud, and foreign sediments.	Packed in thick, heavy-duty transparent plastic bags to prevent tearing; delivered dry.
31	can	Milk, evaporated	Reconstituted or pure evaporated filled milk; uniform creamy white color; smooth fluid consistency without coagulation or fat separation; shelf-stable with at least 6 months remaining expiration from delivery date.	Packed in commercially sterile, rust-free, and un-dented tin cans with clear labels; strictly 370 ml net volume per can; delivered in sturdy master cartons.

32	liter	Oyster sauce	Premium savory condiment made from oyster extracts; thick, smooth, and viscous dark brown syrup; rich umami flavor; free from artificial chemical aftertastes; minimum 6 months remaining expiration from delivery date.	Packed in food-grade plastic or glass bottles with secure, leak-proof caps; strictly 1000 ml (1 Liter) net volume per bottle; delivered in padded master crates.
34	liter	Soy sauce	Traditionally brewed or hydrolyzed soy sauce; deep clear brownish-black color; rich, salty, and savory flavor without sourness; free from visible sediments and molds.	Packed in durable plastic (PET) bottles with secure tamper-evident caps; strictly 1000 ml (1 Liter) net volume per bottle; delivered in standard master cases.
35	kg	Spaghetti sauce	Ready-to-use sweet-style or Filipino-style spaghetti sauce; thick, rich tomato base with blended spices; vibrant red color; free from separation and sour fermentation.	Packed in food-grade, multi-layer laminate stand-up pouches or plastic packs; strictly 900 mg - 1000 g net weight per pack; delivered in secure cardboard boxes.
36	kg	Sugar, white	Refined granulated cane sugar; high-grade fine crystals; uniform bright white color; free from moisture clumping, molasses stains, ants, and foreign debris.	Sealed in clear, thick, food-grade polyethylene plastic bags; strictly 1000 g (1 kg) net weight per pack; delivered in completely dry, insect-free vehicles.
37	pk	Tomato paste	Concentrated tomato puree; highly thick and smooth paste consistency; uniform deep dark red color; rich, concentrated tomato flavor without bitterness or metallic taste.	Packed in small, rust-free, and undented tin cans or easy-open laminate pouches; strictly 150 g net weight per pack; delivered in secure master boxes.
38	pk	Tomato sauce	Smooth, uniform tomato sauce; moderate pourable viscosity; bright red color; balanced tangy and sweet tomato flavor; minimum 6 months remaining expiration from delivery date.	Packed in food-grade stand-up pouches or plastic packs; strictly 900 mg - 1 kg net weight per pack; delivered in sturdy master cartons.
39	can	Tuna, chunks in oil	Canned tuna chunks packed in vegetable oil; firm fish meat texture that does not easily mush; pleasant savory taste, free from fishy or metallic off-flavors; minimum 1 year remaining expiration from delivery date.	Packed in clean, rust-free, and undented easy-open or standard tin cans; strictly 420 g net weight per can; delivered in heavy-duty master boxes.
Rice, Noodles				
40	kg	Bihon	Premium cornstarch or rice sticks (bihon); uniform thin, translucent strands; off-white to creamy white color; clean and dry texture that does not break easily into small dust fragments when handled; free from sour or musty odors.	Packed in sealed clear food-grade polypropylene plastic bags; strictly 1 kg net weight per pack; delivered in sturdy, dry master cartons.
41	kg	Canton	High-grade precooked wheat flour noodles (pancit canton); uniform thick, wavy, and porous strands; characteristic deep golden-yellow color from oil frying or baking; free from burnt smell, rancidity, and insect fragments.	Packed in durable, airtight clear plastic bags to prevent breakage; strictly 1 kg net weight per pack; delivered in rigid cardboard boxes to protect against crushing.
42	kg	Lomi	Thick fresh egg noodles (lomi); plump and soft yet firm texture; bright yellow color; coated with a minimal dusting of flour to prevent sticking; fresh dough aroma with absolutely no sour fermentation or chemical preservative smell.	Packed in thick food-grade plastic bags; strictly 1 kg net weight per pack; delivered fresh or chilled in clean, well-ventilated crates.
43	kg	Macaroni	100% pure durum wheat semolina elbow macaroni; uniform hollow, curved shapes; creamy yellow to golden color; hard and dry texture that holds its shape when boiled (al dente); free from cracks, black specks, and weevils.	Packed in sealed clear plastic pouches or cardboard boxes; strictly 1 kg net weight per pack; delivered in clean, dry master boxes.
44	kg	Mami	Freshly made thin or thick flat wheat egg noodles (mami); uniform smooth strands; light yellow color; soft and pliable texture; free from sour fermentation odors, mold, and artificial chemical aftertastes.	Packed in food-grade clear plastic bags; strictly 1 kg net weight per pack; delivered fresh in clean, stackable plastic crates.
45	kg	Miswa	Ultra-thin wheat flour thread noodles (miswa); uniform, delicate, hair-like white strands; thoroughly dried and crisp; free from moisture clumping, musty storage odor, and insect infestation.	Tightly packed in clear cellophane wraps or boxes to prevent crushing into powder; strictly 1 kg net weight per pack; delivered in secure cardboard master cases.
46	kg	Rice, brown	High-quality, unpolished whole-grain brown rice; intact bran layer with a uniform light brown color; minimum 95% whole grains with maximum 5% broken grains; completely free from stones, weed seeds, husks, weevils, and chemical odors.	Packed in heavy-duty, clean plastic pouches or small woven polypropylene bags; strictly 1 kg net weight per pack; delivered in completely dry, clean, and pest-free transport.
47	kg	Rice, IFR	Iron-Fortified Rice (IFR); premium well-milled white rice blended uniformly with iron-fortified rice kernels in accordance with the Food Fortification Act (RA 8976); minimum 95% head rice; free from chalky grains, dirt, and weevils.	Packed in clean, properly labeled clear plastic bags stating "Iron-Fortified Rice"; strictly 1 kg net weight per pack; delivered under strict moisture-free transport.

48	kg	Rice, malagkit	Premium glutinous white rice (sticky rice); uniform opaque white, plump grains; high starch content; free from regular transparent rice grain mixtures, stones, dust, and insects; clean, sweet grain aroma when raw.	Packed in clear, heavy-duty food-grade plastic pouches; strictly 1 kg net weight per pack; delivered and stored under dry, elevated, and well-ventilated conditions.
49	kg	Sotanghon	Premium vermicelli noodles made from green mung bean starch or high-grade potato starch; perfectly clear, transparent, and glossy thin strands; flexible and tough when dry (does not snap easily); free from cloudiness or chemical bleaching.	Packed in airtight, moisture-proof transparent plastic bags; strictly 1 kg net weight per pack; delivered in dry, heavy-duty cardboard boxes.
50	kg	Spaghetti noodles	100% durum wheat semolina long-cut spaghetti strands; uniform thickness and straightness; smooth, translucent amber color; free from visible black specks, cracks, and bending; cooks to a perfect al dente texture.	Packed in heavy-duty plastic film wraps or long cardboard boxes; strictly 1 kg net weight per pack; delivered in secure, rigid master cartons.

Prepared by: ..

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Checked by:

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ANNEX F. DELIVERY SCHEDULE

JULY							TOTAL		
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			NFP	HOTMEALS	
WEEK 1	20	21	22	23	24	3 NFP, 2 HM	Double Feeding	9	6
WEEK 2	27	28	29	30	31	3 NFP, 2 HM			
WEEK 3	27	28	29	30	31	3 NFP, 2 HM			
AUGUST									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY					
WEEK 4	3	4	5	6	7	3 NFP, 2 HM	Double Feeding to cover August 31 to September 5	17	8
WEEK 5	10	11	12	13	14	3 NFP, 2 HM			
WEEK 6	17	18	19	20	21	3 NFP, 2 HM			
WEEK 7	24	25	26	27	28	3 NFP, 2 HM			
WEEK 8	24	25	26	27	28	5 NFP			
SEPTEMBER									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY					
	31	1	2	3	4	NO DELIVERY	Double Feeding to cover September 7 to 11	15	5
	7	8	9	10	11	NO DELIVERY			
WEEK 9	14	15	16	17	18	4 NFP, 1 HM			
WEEK 10	14	15	16	17	18	5 NFP			
WEEK 11	21	22	23	24	25	3 NFP, 2 HM			
WEEK 12	28	29	30	1	2	3 NFP, 2 HM			
OCTOBER									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY					
WEEK 13	5	6	7	8	9	3 NFP, 2 HM	Double Feeding	17	8
WEEK 14	12	13	14	15	16	3 NFP, 2 HM			
WEEK 15	19	20	21	22	23	3 NFP, 2 HM			
WEEK 16	26	27	28	29	30	3 NFP, 2 HM			
WEEK 17	26	27	28	29	30	5 NFP			
NOVEMBER									
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY					
WEEK 18	2	3	4	5	6	3 NFP, 2 HM	Double Feeding	8	2
WEEK 19	2	3	4	5	6	5 NFP			
							TOTAL	66	29