

CONTACT US



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FOOD DEVELOPMENT CENTER

OUR MISSION

DA-FDC is committed to providing scientific support in testing, research and training to relevant government agencies and food business enterprises to protec consumer health and facilitate market access of local food and food products.

OUR VISION

A center of excellence for food safety, quality and technology development.

QUALITY POLICY

OA-FDC aims to be a recognized center for appropriate technologies, manpower training, product and process evaluation and contaminants testing.

DA-FDC is committed to timely delivery of all products and services that consistently comply with customer requirements, and applicable regulatory and statutory requirements

DA-FDC is committed to the consistent operation and continual improvement of its management system through the use of process approach and risk-based thinking.

AGENCY MANDATE

To provide scientific support to Food Safety Regulatory Agencies (FSRAs) of the Department of Agriculture and Food Business Operators (FBOs)





🔽 Training



ALBERTO R. CARISO, JR. Officer-In-Charge

HISTORICAL BACKGROUND

The Food Development Center (FDC) began in 1968 as the Research Department of the Food Terminal Incorporated (FTI). In 1987, it became a part of the National Food Authority (NFA), which operated a chain of food stores known as the KADIWA Centers. FDC ensured the quality of fresh and processed foods that were sold locally and exported to the United States and other foreign markets,

By virtue of the Food Safety Act of 2013 IRR 2015, as well as the Rice Tariffication Law of 2019, FDC was transferred to the Department of Agriculture — Office of the Secretary on January 1, 2020.



SERVICES OFFERED

Product Testing and Evaluation

- Chemical Ana lyses Nutritional components
- Microbiologica I Analyses
- Microanalytical (Filth) Analyses
- Food Product Label Evaluation and drafting of Nutrition Information
- Physical and Sensory Evaluation
- Package Testing
- Accelerated and Actual Shelf-Life Studies
- Thermal Process Establishment and Evaluation

SERVICES OFFERED

Plant/Product Inspection and Certification

- Certification Services
- Product Certification
- Quality Assurance Services
- Plant/Product Inspection
- In-line Quality Control Services
- Hazard Analysis Critical Control Point (HACCP) Verification
- Review of HACCP Plan Documents





Trainings offered to DA-Food Safety Regulatory Agencies
Testing laboratories towards ISO/IEC 17025:2017

accreditation

- Good Laboratory Practices for Microbiology and Chemistry
- · Requirements of ISO/IEC 17025:2017 Standard
- Internal Audit
- Uncertainty Measurement
- · Other topics, as per request



TRAINING COURSES

- Hazard Analysis Critical Control Point (HA CCP)
- GMP in the Handling and Processing of Foods
- Establishment of Thermal Processes for Canned Foods
- Shelf Life Testing of Food Products
- Basic Sensory Evaluation for Food Testing and Product Development
- Food Labeling Requirements of the United States and the Philippines
- Thermal Process Operation for Retort Operators
- Microanalytical Filth Analysis
- Sanitation Standard Operating Procedures in Food Processing Facilities
- Product-Specific Training Courses (preferred by the customer)

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- COORDINATING LABORATORY FOR DA LABORATORIES
- MANAGEMENT SUPPORT OFFICE (MSO) OF THE NATIONAL CODEX ORGANIZATION (NCO)



ISO/IEC 17025:2017

Accredited Laboratory since 2013



ISO 9001:2015

Certified Organization since 2004



LICENSE TO OPERATE

License to Operate a Chemistry Laboratory since 2018

KEY OFFICIALS









