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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2019/001655	Document Code:	U1
[22]	Date Filed:	31/05/2019		
[54]	Title:	TAMARIND SOAP AND A PROCESS OF MAKING THEREOF		
[71]	Applicant(s):	PAMPANGA STATE AGRICULTURAL UNIVERSITY [PH]		
[72]	Maker(s):	LORIA, Regina D.[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	DIMABUYU, Anne Gellie T.		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A61K 8/97; A61Q 19/00; A61Q 19/10; C11D 13/00		
[57]	Abstract:	The present utility model relates to tamarind soap and the process of making thereof. The tamarind soap is made through the saponification of vegetable oil, sodium silicate, CDEA, glycerine, essential oil, and sodium hydroxide solution that is made of sodium hydroxide in dried mature tamarind leaves decoction. The tamarind soap is an antibacterial soap that shows positive morphological skin effects according to users.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2019/050254	Document Code:	U1
[22]	Date Filed:	15/04/2019		
[54]	Title:	METHOD FOR DNA AMPLIFICATION		
[71]	Applicant(s):	PHILIPPINE SCIENCE HIGH SCHOOL SYSTEM [PH]		
[72]	Maker(s):	FERRER, Jaime Enrique C.[PH]: CORTES, Adrian B.[PH]: TIANGCO, Narra Maria J.[PH]: ALCAREZ, Jason C.[PH]: LLOREN, Ana Victoria R.[PH]: HIPOLITO, Ralph S.[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	SAPALO VELEZ BUNDANG & BULILAN LAW OFFICES		
[30]	Priority Data:	NONE		
[51]	International Class 8:	C12Q 1/68; C12Q 1/6844; C12Q 1/686		
[57]	Abstract:	A method for DNA amplification having a cycle comprising: a denaturing stage which operating for 30 second within 94 degrees Celsius; an annealing stage which operating for 30 seconds within 53 degrees Celsius; and an extending stage which operating for 60 seconds within 72 degrees Celsius. The DNA amplification performs a series of 30 to 40 cycles.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2019/050267	Document Code:	U1
[22]	Date Filed:	26/04/2019		
[54]	Title:	COMPOSITION FOR PINEAPPLE PLANT REGENERATION FROM TISSUE-CULTURED QUEEN PINEAPPLE		
[71]	Applicant(s):	VISAYAS STATE UNIVERSITY [PH]		
[72]	Maker(s):	NUÑEZ, Tessie C.[PH]: CENIZA, Ma. Juliet C.[PH]: BALIAD, Mario E.[PH]: MORENO, Luz O.[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	SAPALO VELEZ BUNDANG & BULILAN LAW OFFICES		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A01H 4/00		
[57]	Abstract:	The present utility model provides a composition for regeneration of queen pineapple plant through multiple shoot induction which is comprised of Direct Organogenesis Medium, Callus Initiation, Shoot Regeneration and Rooting Medium. The general steps in preparing the present utility model are comprised of: direct organogenesis; callus initiation; shoot regeneration; and rooting medium.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2021/050599	Document Code:	U1
[22]	Date Filed:	12/04/2021		
[54]	Title:	NATURAL PRODUCTS DERIVED FROM AMLONG (RHAPIDOPHORA MERRILLII) FOR TREATMENT OF DIABETES		
[71]	Applicant(s):	UNIVERSITY OF THE PHILIPPINES MANILA [PH]		
[72]	Maker(s):	AROLLADO, Erna C[PH]: MANALO, Richelle Ann M[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	HECHANOVA & CO., INC.		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A61K 36/888; A61K 9/20; A61K 9/48; A61P 3/10		
[57]	Abstract:	The present technology relates to a natural product comprising dried concentrated Amlong (<i>Rhapidophora merrillii</i>) plants showing significant glucosidase inhibitory activity, or preventing the conversion of carbohydrate to simple sugars by glucosidase enzymes, hence useful in the treatment of diabetes. Leaves of Amlong were extracted using methanol, and derivatives from the Amlong methanol extract were obtained by partitioning into water, n-hexane, and ethyl acetate solvents. The present technology also provides a natural medicament using the derivatives obtained from Amlong for treatment of diabetes.		
Representative Drawing(s):		<pre>graph TD; A([Dissolving the dried Amlong extract in distilled water and filtering off any residue.]) --> B[Extracting the filtered aqueous Amlong extract solution with 3 x 250 mL each of n-hexane and ethyl acetate.]; B --> C[Collecting the n-hexane fractions derived from the Amlong extract and concentrating the collected fractions by evaporating the solvent at 50°C using a rotary evaporator.]; C --> D[Drying the concentrated n-hexane derivative on a water bath.]; D --> E[Similarly, collecting the ethyl acetate fractions derived from the Amlong extract and concentrating the collected fractions by evaporating the solvent at 50°C using a rotary evaporator.]; E --> F[Drying the concentrated ethyl acetate derivative on a water bath.]; F --> G[Concentrating and drying the aqueous fractions by lyophilisation.]; G --> H[Storing in separate amber bottles the dried n-hexane, ethyl acetate and aqueous derivatives of the Amlong extract in dry powder form.];</pre>		
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[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2021/051433	Document Code:	U1
[22]	Date Filed:	10/11/2021		
[54]	Title:	PROCESS OF PRODUCING CASSAVA BUCHI		
[71]	Applicant(s):	CEBU TECHNOLOGICAL UNIVERSITY-ARGAO [PH]		
[72]	Maker(s):	ALBURO, Rosalyn P.[PH]: CARDOZA, Michael Anthony[PH]: ALBURO, Hemres M.[PH]: DE JOYA, Marjorie S.[PH]: CUTILLAS, Anesito[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	ALBURO, Rosalyn P		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A21D 13/80; A21D 2/36; A23L 5/10		
[57]	Abstract:	The present utility model is a process of producing Cassava (Manihot esculenta, Crantz) buchi, Cassava buchi is a new food innovation that helps promote the utilization of cassava. It is inspired by a Chinese food called "Jian dui", which comes in different fillings. It is made up of glutinous rice flour, grated cassava, water, white sugar, oil, cheddar cheese and sesame seeds. The buchi balls are coated with sesame seeds and deep fried. It is much tastier when eaten shortly after being cooked.		
Representative Drawing(s):				
Relevant docs:				



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[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2021/051450	Document Code:	U1
[22]	Date Filed:	10/11/2021		
[54]	Title:	PROCESS OF PRODUCING BREADFRUIT BUCHI		
[71]	Applicant(s):	CEBU TECHNOLOGICAL UNIVERSITY-ARGAO [PH]		
[72]	Maker(s):	ALBURO, Rosalyn P.[PH]: CARDOZA, Michael Anthony[PH]: ALBURO, Hemres M.[PH]: GARCIANO, Elisa B.[PH]: GEOLIN, Kristyne Rose[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	ALBURO, Rosalyn P		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A21D 13/80; A21D 2/36; A23L 5/10		
[57]	Abstract:	The present utility model is a process of producing Breadfruit (Artocarpus altilis, Fosb.) buchi comprising the steps of measuring all ingredients, slicing the cheese into cubes and preparing the sesame seeds, mixing the glutinous rice flour and breadfruit meat, dissolving the white sugar with water over slow flame, adding the vegetable oil and stir continuously, adding the flour mixture into the wet mixture, mixing thoroughly until fully incorporated and remove from heat, scooping from the mixture and weigh, flattening the weighed dough and putting the cheese filling in the center, forming the dough into a ball, dissolving the glutinous rice flour with water to dip the dough ball, dipping the dough ball in the flour mixture and into the sesame seeds, heating a large sauce pan with cooking oil under a medium heat, deep-frying the buchi ball until slightly brown and letting the buchi ball to cool then serve.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2021/051452	Document Code:	U1
[22]	Date Filed:	10/11/2021		
[54]	Title:	PROCESS OF PRODUCING BREADFRUIT CHOCOLATE MOIST CAKE		
[71]	Applicant(s):	CEBU TECHNOLOGICAL UNIVERSITY-ARGAO [PH]		
[72]	Maker(s):	ALBURO, Rosalyn P.[PH]: LASQUITES, Emilyn B.[PH]: ENSELAY, Ivy V.[PH]: PATIGA, Elmar[PH]: DE JOYA, Marjorie S.[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	ALBURO, Rosalyn P		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A21D 13/80; A23G 1/30; A23L 5/10		
[57]	Abstract:	The present utility model specifies the process of producing Breadfruit (Adocarpus altilis, Fosb.) chocolate moist cake. Chocolate moist cake is one of the sought-after cakes by many customers. The incorporation of breadfruit in making chocolate moist cake is a new food innovation. The cake is made up of all-purpose flour, breadfruit meat, baking powder, salt, softened butter, eggs, cocoa powder, chocolate coloring, vanilla, melted butter, and white sugar. The cake is baked for 35 minutes.		
Representative Drawing(s):				
Relevant docs:				



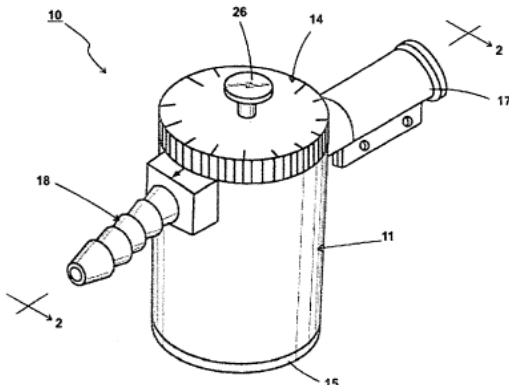
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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2021/051493	Document Code:	U1
[22]	Date Filed:	26/11/2021		
[54]	Title:	METHOD OF PRODUCING ENHANCED BOTTLED MILKFISH PRODUCT		
[71]	Applicant(s):	BATAAN PENINSULA STATE UNIVERSITY [PH]		
[72]	Maker(s):	CORPUZ, Mark Nell C.[PH]: MANLICLIC, Adrian Deil C.[PH]: DAMASO, Madel F.[PH]: RABADON, Marz Linnaeous L[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	IBANEZ, Arlene D.		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A23L 17/00; A23B 4/005		
[57]	Abstract:	The utility model provides a method for producing enhanced bottled milkfish product. A method particularly comprises the steps of 1, removing the head, fins, belly flaps and internal organs of the fish; 2, washing said fish with running water; 3, cutting the fish to size fit in the bottles; 4, soaking said fish in brine solution, wherein the duration of brining is 30 to 60 minutes; 5, draining and frying the fish, wherein the duration of draining and frying is 20 and 2 minutes, respectively; 6, sterilizing the bottles; 7, filling said bottles with the fish; 8, adding turmeric powder and other ingredients in the bottles, wherein the amount of turmeric powder added is 0.4% of the fish weight; 9, pressure-cooking the bottles covered with slightly fastened caps, wherein the duration of cooking is 30 minutes; 10, pressure-cooking said bottles covered with fully fastened caps, wherein the duration of cooking is 45 minutes; and 11, cooling down, sealing and labelling said bottles. The inventive method is simple and effectively increases the quality and value of milkfish product.		
Representative Drawing(s):				
Relevant docs:				



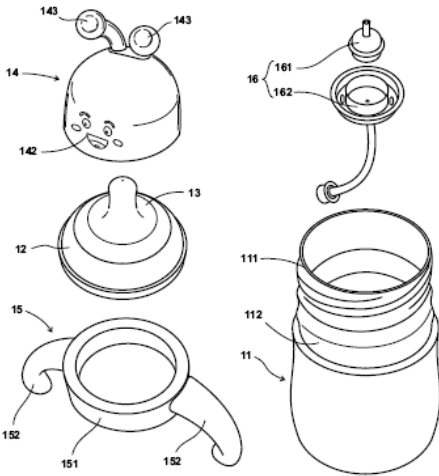
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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050525	Document Code:	U1
[22]	Date Filed:	15/06/2022		
[54]	Title:	ANTI-LEAKAGE DEVICE FOR GAS STOVES		
[71]	Applicant(s):	ARCENAL, Armando C [PH]; ARCENAL, Alfonso C [PH] and ARCENAL, Alexander C [PH]		
[72]	Maker(s):	ARCENAL, Armando C[PH]: ARCENAL, Alfonso C[PH]: ARCENAL, Alexander C[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	SIOSON SIOSON & ASSOCIATES and/or ATTY. FLORENCIO Z. SIOSON		
[30]	Priority Data:	NONE		
[51]	International Class 8:	F24C 3/12		
[57]	Abstract:	The utility model discloses an improved anti-leakage device for gas stoves that will automatically shut-off the supply of gas in the fuel lines when leak is sensed, thereby preventing the onset of a fire and possible harm to the user. The improved antileakage device for gas stoves of the present utility model mainly comprises of a generally cylindrical main housing, a rotatable gas flow control valve snugly held at the upper portion within said cylindrical housing, a stationary valve fixedly held at the lower portion within said housing and adapted to directly communicate with said rotatable control valve, a valve reset assembly disposed at the topmost portion of said housing and adapted to seal and cover said rotatable control valve within said housing, and a bottom end cover screwably secured at the bottom portion of said housing. The rotatable gas flow control valve and the stationary valve defines a central bore wherein a metal ball is disposed. When sudden rush of gas pressure occurs due to leakage, the metal ball seals off the passage of gas by closing the communication between central bores. A reset button is provided at the valve reset assembly to restore, the flow of gas. The rotatable gas flow control valve is provided with O-rings and a metal circlip to secure the O-rings in place.		
Representative Drawing(s):				
Relevant docs:				



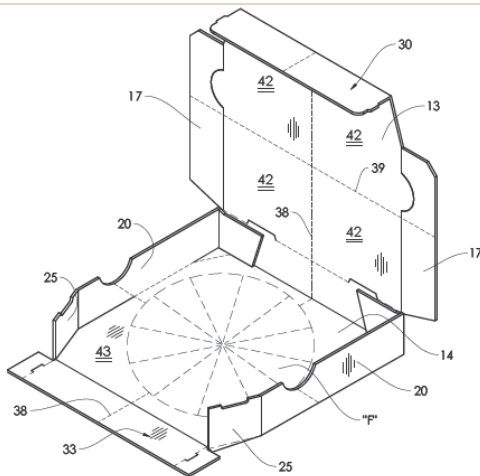
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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050529	Document Code:	U1
[22]	Date Filed:	16/06/2022		
[54]	Title:	BABY FEEDING BOTTLE WITH HANDLE AND FLOW VALVE		
[71]	Applicant(s):	UNI-CARE HYGIENIC PRODUCTS, INC. [PH]		
[72]	Maker(s):	SY, Richmond[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	PADLAN GETIGAN AND PARTNERS		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A61J 9/00		
[57]	Abstract:	The present utility model discloses a baby feeding bottle comprising a bottle, a collar threadedly attached on top of the bottle, a nipple held by said collar, and a cover fitted over the collar. The feeding bottle further includes a handle provided around the upper portion of the bottle and a flow valve provided inside the bottle and sits inside the base of the nipple. The handle is defined by a ring member fitted around the upper portion of the bottle and a pair of opposed handle members curving downwardly from the ring member. The opposed handle members facilitate easy handling even with the two small hands of the baby. The flow valve helps create smooth flow when the baby sucks at the nipple.		
Representative Drawing(s):				
Relevant docs:				

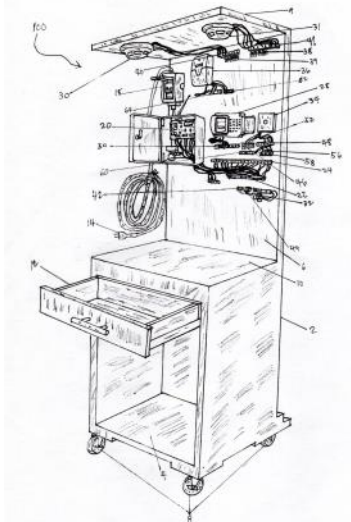


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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050532	Document Code:	U1
[22]	Date Filed:	17/06/2022		
[54]	Title:	A Pizza Box		
[71]	Applicant(s):	HAO, Anderson [PH] and ALBANO, Ag Deangelo C [PH]		
[72]	Maker(s):	ALBANO, Ag Deangelo C[PH]: HAO, Anderson[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:			
[30]	Priority Data:	NONE		
[51]	International Class 8:	B65D 5/20; B65D 5/66		
[57]	Abstract:	The present utility model relates to a pizza box which 5 includes a top panel and bottom panel foldably secured to an intermediate panel. The pizza box is provided with a locking mechanism to prevent spillage and contamination of the pizza food. The top, intermediate and bottom panels are provided with longitudinal, vertical, diagonal, and transverse tearable lines defining a plurality of adjacent detachable and separable sections thereon to be used as plates where sliced pizza portions can be served and eaten. The bottom panel can also be folded, if necessary, to form a reduced takeaway box for leftovers.		
Representative Drawing(s):		 FIG. 6		
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050547	Document Code:	U1
[22]	Date Filed:	22/06/2022		
[54]	Title:	Addressable Fire Alarm Trainer		
[71]	Applicant(s):	University of Northern Philippines [PH]		
[72]	Maker(s):	GUILLERMO, Allan Q[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:			
[30]	Priority Data:	NONE		
[51]	International Class 8:	A62C 99/00		
[57]	Abstract:	The addressable fire alarm trainer comprises a wood frame having a base wall equipped with a plurality of caster wheels for its portability; a vertical and top portion to where the components and circuitries are laid out and secured. The said addressable fire alarm trainer further includes a control panel board that serves as the processor; a push button switch to manually send information to the said control panel board; an LPG sensor that senses liquified petroleum gas, the siren that produces sound and emits light when activated and a security keypad to where the students/trainer controls the status and monitors the address of activated zones. Each of the above said components are connected to a plurality of terminal blocks for actual wirings purposes and a plurality of stackable terminal ports for training purposes. A stackable terminal connector is to be used to connect to and from the said components.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050561	Document Code:	U1
[22]	Date Filed:	24/06/2022		
[54]	Title:	PROCESS OF MAKING MANGO-TAMARIND CANDY		
[71]	Applicant(s):	MARIANO MARCOS STATE UNIVERSITY [PH]		
[72]	Maker(s):	SARIAN, Nelia B[PH]: ASIAO, Buenaflora R[PH]: PASCUA, Gliceria S[PH]: PASCUA, Glisten Faith S[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	MAMURI, Artbellson B		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A23G 3/00; A23G 3/48		
[57]	Abstract:	A process of making Mango-Tamarind Candy comprising the steps of: selecting fully ripe and free from blemishes mango fruits; washing mango fruits thoroughly with clean water and draining the excess water; cutting the mango fruits into halves separating the flesh from the seed; scrapping the flesh from the skin of the mango fruits; chopping finely the mango flesh or passing through the mango flesh in a blender until fine and smooth; measuring 6-8 cups of the blended flesh of mango fruits and setting it aside; peeling the fully ripe tamarind; removing the flesh from the seed of the tamarind by mashing lightly using the hand wherein adding small amount of water for easier removal of the flesh from the seed of the tamarind; measuring 2/3-1 cup of the tamarind pulp and setting it aside; combining together the 6-8 cups of mango pulp; 2/3-1 cup of tamarind pulp; and 3-4 cups of white sugar in a heavy stainless pan; cooking the mixture in low to medium fire; stirring the mixture constantly until thick and form a ball when submerge in cold water; letting the cooked mixture; molding the cooked mixture into balls or any desired shape; rolling the molded candies in powdered sugar and removing excess sugar; cutting the water cellophane or parchment paper into 2x2 inches size; wrapping the molded candy with water cellophane or parchment paper; packing the product in polyethylene bag and seal using an impulse bag sealer; and labeling the packed product.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050564	Document Code:	U1
[22]	Date Filed:	25/06/2022		
[54]	Title:	A METHOD OF MAKING READY-TO-COOK SEAWEED ENRICHED CRACKER		
[71]	Applicant(s):	MARIANO MARCOS STATE UNIVERSITY [PH]		
[72]	Maker(s):	BERNABE, Jocelyn A.[PH]: CABUGON, Vina May[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	MAMURI, Artbellson B		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A21D 13/00; A21D 2/36		
[57]	Abstract:	A process of producing the ready-to-cook seaweed-5 enriched cracker comprising the steps of: cleaning and washing the sargassum seaweed using clean water; draining the water from the sargassum seaweed; solar-drying the sargassum seaweed; toasting in pan with low fire the dried sargassum seaweed for 5 to 10 minutes; pulverizing the toasted sargassum seaweed using mortar and pestle; setting aside the pulverized sargassum seaweed; preparing and measuring ingredients namely 2 cups all-purpose flour, 2 cups corn starch, 4 tbsp sargassum powder, 2 tbsp salt, 1 ½ tsp black pepper powder, 4 cups water and 1/8 cup lime solution; mixing all the measured ingredients until homogenous mixture is attained; greasing the pan with cooking oil using silicon brush; spreading 5 tbsp of the mixture thinly in the pan; placing the pan in the steamer for 10 to 15 minutes until the mixture becomes translucent; cutting the steamed mixture into strips of desired shape using knife and cutter; removing the cut strips and transferring to drying trays; solar-drying the cut strips for 4 to 5 hours or until it becomes brittle; cooling the sun-dried ready-to-cook seaweed enriched cracker for 30 minutes; and packing in polyethylene bag and seal using plastic sealer.		
Representative Drawing(s):				
Relevant docs:				



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[19]	INTELLECTUAL PROPERTY PHILIPPINES			
[12]	UTILITY MODEL PUBLICATION			
[21]	Application Number:	2/2022/050567	Document Code:	U1
[22]	Date Filed:	25/06/2022		
[54]	Title:	COMPOSITION OF MANGO-TAMARIND CANDY		
[71]	Applicant(s):	MARIANO MARCOS STATE UNIVERSITY [PH]		
[72]	Maker(s):	SARIAN, Nelia B[PH]: ASIAO, Buenaflora R[PH]: PASCUA, Gliceria S[PH]: PASCUA, Glisten Faith S[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	MAMURI, Artbellson B		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A23G 3/00; A23G 3/48		
[57]	Abstract:	The present utility model pertains to the composition of Mango Tamarind Candy. The composition comprises the following: 6-8 cups of mango pulp; 3-4 cups of white sugar; 2/3-1 cup of tamarind pulp; and 1/2-3/4 cup of powdered sugar. These ingredients are combined to produced Mango-Tamarind Candy.		
Representative Drawing(s):				
Relevant docs:				