

(2) Indirect effects

- * Increased exports of processed foods through quality and productivity improvement
- * Diversification of export products through diversification of processed foods

(3) Effect of training activities

By completing FDC's facilities and offering training in behalf of PTTC and FDC itself, it will become possible to develop leaders in diverse fields, such as food quality control, food processing, food development, food inspection and food sanitation.

6-2 Propriety

(1) Financial aspect

The administration, maintenance and operation expenses of FDC are estimated as follows.

Total annual expenses	10,616,000 Pesos
-----------------------	------------------

Part of the expenses for administration, maintenance and operation will be defrayed by appropriating revenues from fees charged for FDC's technical services to the private enterprises, such as for quality analysis and inspection, sample production, various training, etc., and any deficiency will be appropriated from the national budget allocated to NFA. It was therefore judged that no problem would arise in financing the maintenance and operation after completion of the facilities. Also, NFA's assurance to take the necessary budgetary measures has been obtained.

(2) Maintenance and operation

The expenses for administration, maintenance and operation of FDC include the consignment fees payable to the National Science and Technology Authority and to the private agencies for maintenance and management of chemical laboratory equipment, etc. which cannot be performed by FDC's own staff. Normal maintenance and management of general equipment and facilities, however, will be carried out by the five staff members of the Equipment Maintenance Section of the Sample Production Division. The expenses required for hiring the necessary personnel for operation and maintenance of facilities and equipment and for carrying out all normal maintenance work will be paid out of these expenses.

In order to keep the maintenance and operation expenses as low as possible, building materials, air-conditioning systems, sanitary equipment, electrical appliances and equipment which can be maintained and operated at low cost will be selected in the planning stage of facilities and equipment even if their initial costs are somewhat high. The spare parts for various types of equipment which are not easily obtainable in the Philippines will be taken into consideration in the planning stage to facilitate maintenance and operation after completion of FDC. Also, equipment which can be repaired and maintained in the Philippines will mainly be selected. Since FDC currently maintains and manages the equipment which it uses in its daily operations and the equipment to be provided under this project match the technical level of FDC's current personnel, FDC will likely experience no problems in the maintenance and management of equipment with the exception of some analytical equipment.

(3) Operating system

The activities of FDC excluding the Sample Production Division are already under way. Its operating system is practically established, too, but in view of its scheduled expansion of facilities, a new personnel assignment plan has been prepared. On the basis of this plan, the required personnel will begin to be recruited in due

course. This recruitment for the most part will be completed by the time the facilities are scheduled for completion, and since handling of the facilities and equipment will be explained to each staff in charge at the time of their delivery, no problems is likely to be encountered in operating them after delivery.

(4) Needs priority

The Philippine economy, which is affected by large foreign debts, has instituted emergency adjustment policies recommended by IMF. As a consequence, its international balance of payments position and foreign exchange reserves improved somewhat by the end of 1986. The creditor nations have decided to reschedule the repayment period of the country's debts to 10 years, including a five year moratorium. Because of this, the Government of the Republic of the Philippines is faced with the need to reconstruct its economy as much as possible within this grace period and to repay its foreign debts. To accomplish this, it aims to promote exports in order to earn foreign exchange. To promote exports, it must improve the quality of its export products, diversify product varieties and increase production quantity. It is in order to accomplish these tasks that the Government of the Republic of the Philippines has decided to expand the facilities and equipment of FDC and has requested the Government of Japan for grant aid. The Government of Republic of the Philippines has expressed the desire for the construction of FDC to commence at the earliest possible time.

CHAPTER 7. CONCLUSION AND RECOMMENDATIONS

CHAPTER 7 CONCLUSION AND RECOMMENDATIONS

7-1 Conclusion

After reassessing past economic development policies, the new administration of the Philippines announced its new Medium Term Economic Development Plan designed to reconstruct the Philippine economy. The principal goals of the plan are the eradication of poverty, the increase of employment opportunities and the attainment of sustainable economic growth. To attain these goals, the Government believes that provided agriculture and fisheries, which basically support the Philippine economy, can be further promoted and their products processed into exportable products through the development of the processing industries, these two sectors will greatly contribute to the reconstruction of the country's economy. Expanding FDC's facilities and equipment so that it might provide the agriculture, fisheries and processing industries with such technical services as quality inspection, technology development, industry services and sample production will be significant, not only in terms of the technical services that it will provide but also in terms of the incidental, yet important role that it will assume in increasing employment opportunities, promoting exports and increasing the inflow of foreign investments. The total impact will contribute greatly to the development of the Philippines.

In view of the above, the effect of Japan's aid for the construction of FDC's facilities and the provision of equipment for it would be quite significant. The proposed project is therefore considered appropriate as an object of Japan's grant aid program.

7-2 Recommendations

Not only the grant aid of the Japanese Government but the self-reliance efforts of the Philippine Government, as described below, are necessary to ensure the smooth construction, operation and management, of the facilities of FDC.

(1) Systematically planned operation

If FDC's facilities and equipment are to be systematically and efficiently utilized, it is necessary to establish an administrative organization, secure the necessary budget from its upper government agencies concerned, secure the necessary staff according to the manpower program and fully review its activities program.

(2) Cooperation and assistance of related institutes

FDC has tie-ups with such institutes as the Philippine Trade Training Center (PTTC), Food and Drug Center (FDC), National Science and Research Institute (NSTA), research laboratories of the University of the Philippines (UP), the National Agriculture and Food Authority, Agro-Industry Research Institute and quality control laboratories of major enterprises engaged in similar or related research activities. For FDC to carry out its activities, it is important that it exchanges information with these institutes and laboratories through close contact with them.

(3) Invitation of trainees from private enterprises

Training activities are important for the promotion of technology. Trainees therefore must be invited through NFA's regional offices or newspaper advertisements and other media. Measures should be taken to reduce the fees charged to small and medium scale enterprises seeking to participate in training.

(4) Works to be undertaken by the Government of the Philippines

Filling and levelling of land, clearing of obstacles and development of surrounding infrastructure are the major works to be undertaken by the Government of the Philippines under the grant aid project. The cost that will accrue to the Philippines for these works is approximately 4,320,000 pesos, for which it will be necessary to take immediate budgetary measures. As these works will greatly influence all subsequent works for the construction of the facilities, their completion according to schedule is quite important. Also, prompt action on the part of the Philippine Government with respect to customs clearance of materials and equipment is desired.

As stated above, the implementation of this facilities construction project under the grant aid of the Japanese Government and self-reliance efforts of the Philippine Government are considered essential for FDC to demonstrate its intended functions and to step up its technical services to the agriculture, fisheries and food processing industries and thereby to contribute to the socio-economic development of the Philippines.

APPENDIX

APPENDIX 1 MEMBER OF THE STUDY TEAMS

1. Members of the Study Team

1-1. The Basic Design Study Team (March 22 - April 9, 1987)

Michimasa Numata	Team Leader First Basic Design Study Division Grant Aid Planning and Survey Department Japan International Cooperation Agency
Kazuhiro Yoshii	Technical Adviser Japan International Cooperation Specialist Japan International Cooperation Agency
Akitada Yanagisawa	Architectural Planner Kume Architects-Engineers
Makoto Nagadomi	Architectural Designer Kume Architects-Engineers
Osamu Hamano	Electrical Blanner Kume Architects-Engineers
Nobuo Horie	Mechanical Planner Kume Architects-Engineers
Takashi Ido	Equipment Planner (Food Processing) Techno Universe, Inc.
Takaaki Doi	Equipment Planner (Chemical Analysis) Techno Universe, Inc.

1-2. The Draft Final Report Confirmation Team (June 29 - July 5, 1987)

Yoshikatsu Nakamura	Team Leader First Basic Design Study Division Grant Aid Planning and Survey Department
Akitada Yanagisawa	Architectural Designer Kume Architects-Engineers
Takashi Ido	Equipment Planner (Food Processing) Techno Universe, Inc.

APPENDIX 2 ITINERARY FOR THE STUDY

2 Study Itinerary

2-1 Basic Design Study Itinerary (March 22 - April 9, 1987)

No.	Month Date	Day	Time	Activity
1	3/22	Sun.	AM PM	Narita → Manila (JL 741) Survey on Site
2	3/23	Mon.	AM PM	Courtesy Call on JICA Courtesy Call on Embassy of Japan Courtesy Call on NFA Observation of similar facility in Manila (Philippine Social Science Center, INNOTECH)
3	3/24	Tue.	AM PM	Meeting with FDC Observation of FTI facilities Meeting with FDC Team meeting
4	3/25	Wed.	AM PM	Meeting with FDC. Discussion on Draft Minutes Preparation of Minutes. Discussion on infrastructure and equipment Team meeting
5	3/26	Thu.	AM PM	Signing of Minutes at FDC Meeting with FDC Team meeting
6	3/27	Fri.	AM PM	Meeting with FDC Interim report to Embassy of Japan and JICA Survey on infrastructure at MWSS, PLDT, MERALCO, MPWH Team meeting
7	3/28	Sat.	AM PM	Collection of data
8	3/29	Sun.	AM PM	Team Leader Mr. Numata and Dr. Yoshii left Manila by JL 742 Collection of data

No.	Month Date	Day	Time	Activity
9	3/30	Mon.	AM PM	Meeting with FDC Team meeting
10	3/31	Tue	AM PM	Observation of similar facilities
11	4/1	Wed.	AM PM	Meeting on equipment, Philippines' side work and infrastructure with FDC Team meeting
12	4/2	Thu.	AM PM	Mr. Horie, Mr. Hamano and Mr. Doi left Manila by JL 742 Interm report to JICA Meeting on equipment with FDC Observation of similar facilities in Manila
13	4/3	Fri.	AM PM	Meeting on operating budget, facility plan, training plan and equipment with FDC Team meeting
14	4/4	Sat.	AM PM	Observation of similar facilities (Grant Aid) Collection of data. Review of data
15	4/5	Sun.	AM PM	Collection of data. Review of data
16	4/6	Mon.	AM PM	Meeting on equipment and facilities with FDC
17	4/7	Tue.	AM PM	Meeting on equipment and facilities with FDC Survey on Site Review of data
18	4/8	Wed.	AM PM	Report to Administrator of NFA Survey on NFA communication facility Report to JICA
19	4/9	Thu.	PM	Manila → Narita (JL 742)

2-2 Itinerary of Draft Report Confirmation (June 29 - July 5, 1987)

No.	Month Date	Day	Time	Activity
1	6/29	Mon.	AM	Narita → Manila (JL 741)
			PM	Courtesy Call on JICA
2	6/30	Tue.	AM	Courtesy Call on FDC, Meeting with FDC
			PM	Courtesy Call on Administrator of NFA at FTI Discussion on Draft Minutes with FDC
3	7/1	Wed.	AM	Confirmation of Analytical and Process Equipment at FDC
			PM	"
4	7/2	Thu.	AM	Confirmation of Analytical and Process Equipment at FDC Minutes of meeting
			PM	Confirmation of Facility
5	7/3	Fri.	AM	Signing of Minutes at FDC
			PM	Report to JICA
6	7/4	Sat.	AM	Review of Data
			PM	"
7	7/5	Sun.	PM	Manila → Tokyo (JL 742)

APPENDIX 3 LIST OF PERSONS INTERVIEWED

3. Interviewed persons

○ Concerned persons on the philippine side

● NFA (National Food Authority)

- Mr. Emil L. Ong : Under-Secretary
Department of Agriculture, Administrator, NFA
- Mr. Teodoro M. Jumamil : Deputy Administrator for Corporate Affairs
- Mr. Jorge Catalan : Deputy Administrator for Industry Affairs
- Mr. Teofilo T. Vergara : Chairman, Working Committee for the FDC
Expansion Project, Special Assistant, Special
Operations & Coordinating Office
- Mr. Ludovico J. Jarina : Member, FDC Working Committee
Special Assistant
Office of Deputy Administrator
- Mr. Nicolas M. Crisostomo : Civil Engineer
Special Operations Coordinating Office
- Mr. Eduardo Javier : Civil Engineer
Special Operations Coordinating Office
- Mr. Roche U. Rigos : Supervising Project Evaluation Officer, DCP
- Ms. Celia Z. Tan : Assistant Director
Directorate for Accounting & Budget

● FDC (Food Development Center)

- Dr. Alicia O. Lustre : Member, FDC Working Committee
Director, FDC

- Mrs. Rosabel A. Roncal : Assistant Director
- Mrs. Felinda Macasaet : Section Chief, Product Development
- Mr. Hector C. Maglalang : Section Chief, Chemistry
- Mrs. Jocelyn Y. Rone : Section Chief
Physical & Sensory Evaluation
- FTI (Food Terminal Inc.)
 - Mr. Rodolfo Ayalde : General Manager
 - Mr. Julian Esquillo : Plant Manager
 - Mr. Restifuts S. Delacruz : Chief, Facility Engineering Service Division (FESD)
 - Mr. Manuel M. Briones : Supervising Civil Engineer, FESD
 - Mr. Napoleon A. Balquiedra : Supervising Elec. Engineer, FESD
 - Mr. Perfectos de Vera : Water Sewerage Section Chief, FESD
- MERALCO (Manila Electric Company)
 - Mr. Danilo P. Bernaldo : Prof. Electrical Engineer, Taguig Branch
- PLDT (Philippine Long Distance Telephone Co.)
 - Mr. Mario R. Estrada : Section Head
Building Industry Consulting Service Dept.
 - Mr. Jaime C. Terafica : BICS Engineer
Building Industry Consulting Service Dept.

• MWSS (Metropolitan Waterworks and Sewerage System)

- Mr. Alfredo Tirante : Deputy Administrator for Custom Service
- Mrs. Edna B. de Vera : Manager, Custom Service
- Mr. Manoco T. Rivera : Engineer, Custom Service
- Mr. Bonie Jimenez : Engineer, As-built Design

• DPWH (Department of Public Works and Highways)

- Mr. Edmondo V. Mir : Assistant Director, Bureau of Construction
- Mr. Raul C. Asis : EDP Chief
Infrastructure Computer Center

• National Institute of Science and Technology

- Dr. Ernesto S. Luis : Chemist, Head of Chemistry Department

○ Concerned persons on the Japanese side

● The embassy of Japan in Philippine

Mr. Yasuaki Tanizaki First Secretary

Mr. Yasuaki Nakajyo First Secretary

● JICA Manila Office

Mr. Moriya Miyamoto Resident Representative

Mr. Toichi Iwata Assistant Resident Representative

Mr. Yuji Okazaki Assistant Resident Representative

APPENDIX 4 MINUTE OF DISCUSSIONS

- 1) Basic Design Study
- 2) Basic Design Study Draft Report

1) Basic Design Study

MINUTES OF DISCUSSIONS
ON
THE PROJECT FOR THE CONSTRUCTION OF
THE FOOD DEVELOPMENT CENTER
IN
THE REPUBLIC OF THE PHILIPPINES

In response to the request made by the Government of the Republic of the Philippines, the Government of Japan decided to conduct a basic design study on the Project for the construction of the Food Development Center (hereinafter referred to as "the Project") and entrusted the study to the Japan International Cooperation Agency (JICA). JICA sent to the Republic of the Philippines the basic design study team headed by Mr. Michimasa Numata, First Basic Design Study Division, Grant Aid Planning and Survey Department, JICA, from March 22nd to April 9th, 1987.

The team had a series of discussions on the Project with the officials concerned of the Government of the Republic of the Philippines and conducted a field survey.

As a result of the study, both parties agreed to recommend to their respective Governments the major points of understanding reached between them, attached herewith, should be examined towards the realization of the Project.

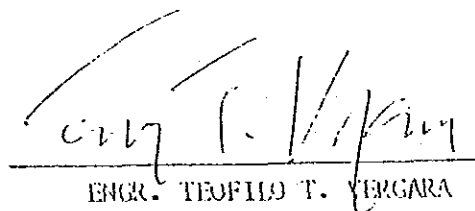
March 26, 1987



MR. MICHIMASA NUMATA

Leader, Basic Design Study Team

Japan International Cooperation Agency



ENGR. TEOFILO T. VERGARA

Chairman

FDC-NFA Working Committee

For the FDC Expansion Project

ATTACHMENT

1. The objective of the Project is to strengthen comprehensive activities and programs of Food Development Center (FDC) in order to contribute further advancement of food development in the Philippines through the construction of new buildings and supply of pertinent equipment.
2. Major facilities and equipment requested by the Philippine authorities concerned are listed in Annex I.
3. The site of the project is located at Taguig, Metro Manila as shown in Annex II.
4. National Food Authority (NFA) is responsible for the administration and execution of the Project.
5. The Philippine authorities concerned have agreed to Japan's grant aid system for implementation of the Project as explained by the Basic Design Study Team, which includes the principles of use of Japanese consultancy firm(s) and Japanese general contractor(s).
6. The Philippine authorities concerned will take necessary measures listed in Annex III, on the condition that the grant aid by the Government of Japan is extended to the project.

Annex I.

1. Facilities

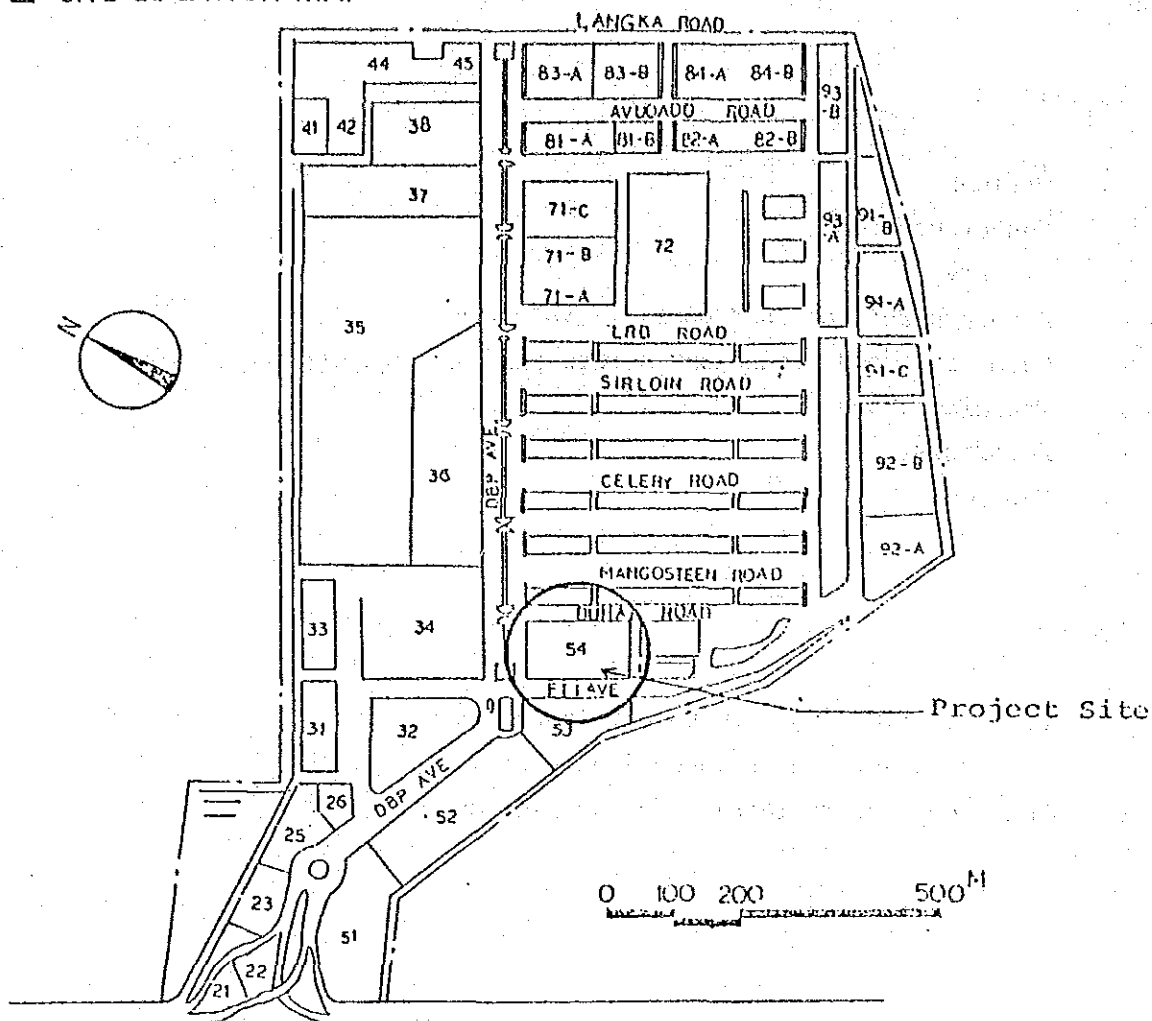
- a. Offices
- b. Conference rooms
- c. Library
- d. Laboratories for food quality evaluation
- e. Rooms for food technology development and support facilities
- f. Training rooms
- g. Dormitory
- h. Canteen

2. Equipment

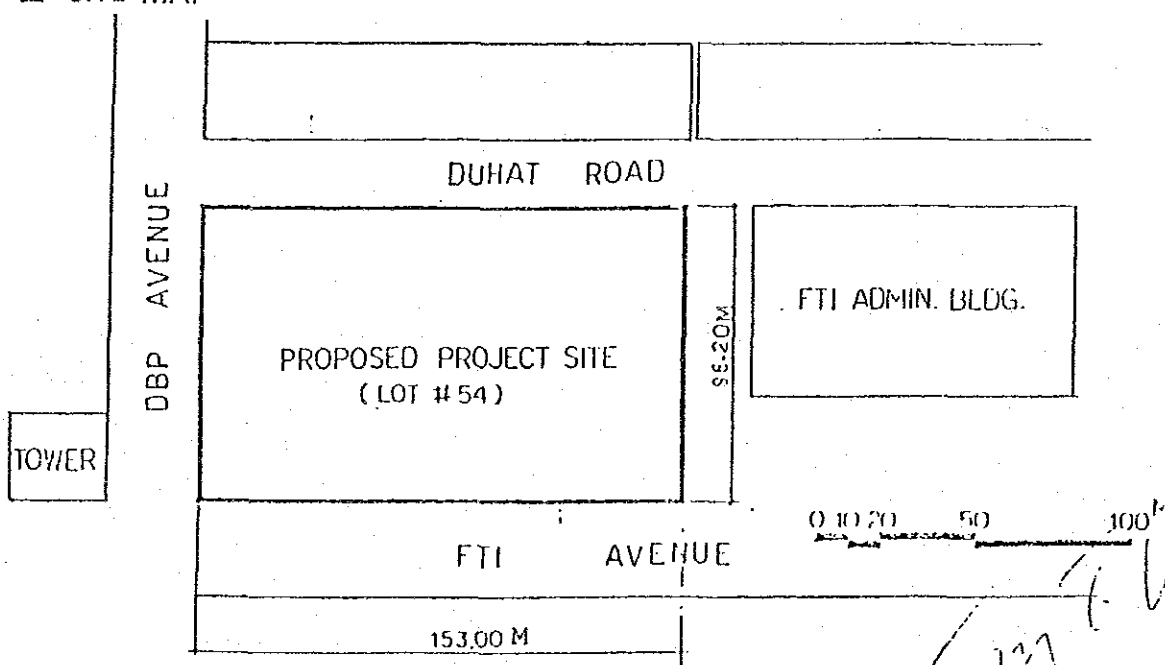
- a. Equipment for food technology laboratory
- b. Equipment for food science laboratory
- c. Equipment for Training and extension services

ANNEX II

■ SITE LOCATION MAP



■ SITE MAP



Annex III.

Following arrangements are requested to be taken by the Government of the Philippines, on the condition that the grant aid by the Government of Japan is extended to the project.

1. To secure a lot necessary for the construction of facilities and to clear, fill and level the said site as needed before the start of the construction.
2. To provide necessary data and information for the basic design study.
3. To provide facilities for distribution of electricity, telephone, water supply, drainage, sewage and other incidental facilities leading and up to the proposed project site.
4. To ensure prompt unloading, tax exemption, customs clearance at ports of disembarkation in the Philippines, and prompt internal transportation therein of the products purchased under the grant.
5. To maintain and use properly and effectively the facilities constructed and equipment purchased under the grant.
6. To provide general furniture and undertake civil works such as gardening, fencing, gates and exterior lighting.
7. To bear the following commissions to the Japanese foreign exchange bank for the banking services based upon the banking Arrangement.
 - Advising commission of Authorization to pay
 - Payment commission
8. To exempt Japanese nationals engaged on the Project from customs duties, internal tax and other fiscal levies which may be imposed in the Philippines with respect to the supply of the products and the services under the verified contracts.
9. To accord Japanese nationals whose services may be required in connection with the supply of products and the services under the verified contract such facilities as may be necessary for their entry into the Philippines and stay therein for the performance of their work.
10. To bear all the expenses other than those to be borne by the Grant, necessary for construction of the facilities as well as for the storage and transportation of the equipment.

2) Basic Design Study Draft Report

Minutes of Discussion

on

The Construction Project

for

Food Development Center

in

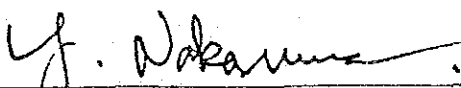
The Republic of the Philippines

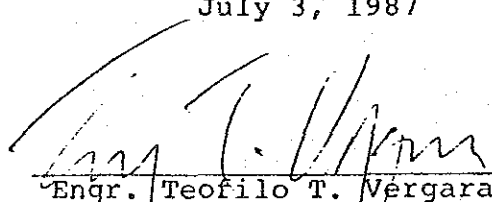
In response to the request made by the Government of the Republic of the Philippines, the Government of Japan decided to conduct a basic design study on the Project for the construction of the Food Development Center (hereinafter referred to as "the Project") and entrusted the study to the Japan International Cooperation Agency (JICA). JICA sent to the Republic of the Philippines the study team from March 22 to April 9, 1987.

As a result of the study, JICA prepared a draft report and dispatched a mission, headed by Mr. Yoshikatsu Nakamura, First Basic Design Study Division, Grant Aid Planning and Survey Department, JICA, to explain and discuss it from June 29 to July 5, 1987.

Both parties had a series of discussions on the Report and, after clarifying its contents, agreed to recommend to their respective Governments that the major points of understanding reached between them, attached herewith, should be examined towards the realization of the Project.

July 3, 1987


Mr. Yoshikatsu Nakamura
Leader
Draft Report Team
of Basic Design Study
Japan International Cooperation
Agency


Engr. Teofilo T. Vergara
Chairman
FDC-NFA Working Committee
for the FDC Expansion Project

Major Points of Understanding:

1. The Philippine side principally agreed to the basic design proposed in the Draft Final Report.
2. The Philippine side understood the system of Japan's Grant Aid Program and confirmed the measures to be taken by the Philippine side towards the realization of the Project, particularly the site development and other related activities required before the start of the actual constructions.
3. The Final Reports (10 copies in English) on the Project will be submitted to the Republic of the Philippines in August 1987.

[Handwritten signature]

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APPENDIX 5 CONDITION OF THE PROPOSED CONSTRUCTION SITE

- 1) FTI Lease Contact
- 2) NFA Lease Contact
- 3) FDC Constraction Site
- 4) Survey Date
- 5) Boring Data

1) FTI Lease Contact

CONTRACT OF LEASE

KNOW ALL MEN BY THESE PRESENTS:

THIS CONTRACT, made and executed in the ^{Manila} ~~City of Manila~~ this 10th day of ^{October} ~~September~~, 1968, by and between the Republic of the Philippines, represented herein by the Honorable Jose J. Leido, Jr., Acting Executive Secretary, with office address at Malacañang Palace, Manila, hereinafter referred to as the LESSOR;

- and -

the Greater Manila Terminal Food Market, Inc., a corporation duly organized and incorporated in accordance with the laws of the Republic of the Philippines, with office address at Ayala Avenue, Makati, Rizal, and represented herein by the Honorable Julio V. Macuja, in his capacity as Acting Chairman and President of the said corporation, hereinafter referred to as the LESSEE;

WITNESSETH:

WHEREAS, the LESSOR is the owner of the parcels of land, consisting of 120.4 hectares, situated in Barrio Bicutan, Municipality of Taguig, Province of Rizal, particularly described as follows:

PARCEL No. 1

A parcel of land (Lot 3-A-1 of the subdivision plan (LRC) Psd-being a portion of Lot 3-A, described on plan (LRC) psd- 13124, LRC Record No. C-2484), situated in the Barrio of Bicutan, Municipality of Taguig, Province of Rizal. Bounded on the N.E., points 6 to 8 by Lot 3-A-2, and points 8 to 9 to 1 by Lot 3-B-2-A, both of the subdivision plan; on the SW., points 1 to 3 by the United Housing Corporation, points 3 to 4 by the Philippine National Railways; on the NW., points 4 to 6 by Lot 3-B-2-B of the subdivision plan. Beginning at a point marked "1" on plan, being S. 55 deg. 05' E., 5086, 17 m. from BLIM 1, Maricaban;

thence N. 65 deg. 49' W., 398.90 m. to point 2;
thence S. 69 deg. 08' W., 205.77 m. to point 3;
thence N. 27 deg. 43' W., 350.00 m. to point 4;
thence N. 69 deg. 08' E., 250.00 m. to point 5;
thence N. 69 deg. 08' E., 136.47 m. to point 6;
thence S. 27 deg. 43' E., 150.53 m. to point 7;
thence S. 62 deg. 17' E., 64.57 m. to point 8;
thence S. 27 deg. 58' E., 191.82 m. to point 8;
thence S. 27 deg. 58' E., 300.00 m. to point of

beginning; containing an area of ONE HUNDRED EIGHTY TWO THOUSAND THREE HUNDRED FORTY ONE (182,341) SQUARE METERS, more or less. All points referred to are indicated on the plan and are marked on the ground as follows: points 6 to 8 by PS Cyl. Conc. Mons. 15 x 60 cms. and the rest by Old Points; bearing true, date of original survey, Nov. - Dec. 1909, and that of the subdivision survey, Jan. 15-22, 1968.

PARCEL NO. 2

A parcel of land (Lot 3-B-2-A of the subdivision plan (LRC) Psd- , being a portion of Lot 3-B-2 described on plan (LRC Psd-29306, LRC Record No. C-2484, situated in the Barrio of Bicutan, Municipality of Taguig, Province of Rizal. Bounded on the NW. and NE., points 10 to 14 and 14 to 17 by Lots 3-B-2-B of the subdivision plan; on the SE., points 17 to 1 and 1 to 2 by Lot 3-B-1B, and points 2 to 6 by Lot 3-B-1-A, both of plan Psd- 11810; on the SW., points 6 to 8 by the United Housing Corporation, and points 8 to 10 by Lot 3-A-1 of the subdivision plan. Beginning at a point marked "1" on plan, beginning S. 61 deg. 40' E., 5952.12 m. from BLIM I, Maricaban:

thence S. 46 deg., 59' W., 209.64 m. to point 2;
thence S. 50 deg., 19' W., 196.02 m. to point 3;
thence S. 59 deg., 47' W., 123.14 m. to point 4;
thence S. 57 deg., 25' W., 117.22 m. to point 5;
thence S. 54 deg., 53' W., 63.24 m. to point 6;
thence N. 62 deg., 24' W., 360.52 m. to point 7;
thence N. 46 deg., 51' W., 257.42 m. to point 8;
thence N. 27 deg., 58' W., 300.00 m. to point 9;
thence N. 27 deg., 58' W., 191.82 m. to point 10;
thence N. 62 deg., 17' E., 235.53 m. to point 11;
thence N. 62 deg., 17' E., 300.00 m. to point 12;
thence N. 62 deg., 17' E., 300.00 m. to point 13;
thence N. 62 deg., 17' E., 265.52 m. to point 14;
thence S. 27 deg., 43' E., 300.00 m. to point 15;
thence S. 27 deg., 43' E., 300.00 m. to point 16;
thence S. 27 deg., 43' E., 284.00 m. to point 17;
thence S. 48 deg., 48' W., 115.94 m. to the point

of beginning; containing an area of ONE MILLION TWENTY ONE THOUSAND NINE HUNDRED THIRTY NINE (1,021,939) SQUARE METERS, more or less. All points referred to are indicated on the plan and are marked on the ground as follows: points 10, 14, 15, 16, and 17 by PS Cyl. Conc. Mons. 15 x 60 cms. and the rest by Old Points; bearing true; date of original survey, Nov.-Dec. 1909, and that of the subdivision survey, Jan. 15-22, 1968.

WHEREAS, under Proclamation No. 347 dated February 22, 1968, the above-described properties were excluded from the operation of Proclamation No. 423 dated July 12, 1967, which established the Fort Andres Bonifacio Military Reservation, and reserved as site for the Greater Manila Terminal Food Market;

WHEREAS, the LESSEE needs the above-described property for the construction of permanent improvements thereon to meet the purposes of a national marketing system for farmers and producers that will bring down and stabilize prices of prime commodities, encourage and increase food production, as well as help said farmers and producers market their crops and products;

WHEREAS, under Section 567 of the Revised Administrative Code, when the Republic of the Philippines is party to, among others, any lease relating to real property belonging to said government, said deed or contract shall be executed on behalf of said government by the President of the Republic of the Philippines or his duly authorized officer;

NOW, THEREFORE, for and in consideration of the foregoing premises, LESSOR hereby leases and lets unto the LESSEE the above-described property under the following terms and conditions:

1. TERM.

- a. The term of this contract shall be for a period of FIFTY (50) years, effective upon the execution of this Contract;
- b. All permanent improvements, exclusive of machineries and equipment, found and existing on the premises at the expiration of the term of this contract shall pertain in exclusive ownership to the LESSOR without further formality or need of reimbursement for their value.

2. RENTAL.

- a. The LESSEE shall pay an annual rental of ONE HUNDRED TWENTY THOUSAND (P120,000.00) PESOS payable semi-annually within the first five days of the months of July and January of each year, starting July 1, 1969, until fiscal year 1975-76. At the end of this period, and every tenth year thereafter, an appraisal of the property herein leased and the improvements or construc-

tion that may hereafter be introduced by the LESSEE, excluding machineries and equipments, shall be conducted by the LESSOR with a duly authorized representative of the LESSEE for purposes of determining and fixing the subsequent rentals to be based on the latest appraised value. In case of disagreement, the reasonable rental shall be fixed with the assistance of a third person mutually agreed upon by the parties.

3. a. The LESSEE shall use the leased area exclusively as a site for a farmers and/or producers marketing complex and the other purposes stated in its Articles of Incorporation incorporated hereto by way of reference.
- b. Except for securing credit facilities and/or accommodation for the construction of the marketing complex, the LESSEE shall not, directly or indirectly, sublease or assign the above-described premises or rights therein without the written consent of the LESSOR.
- c. The preceding paragraph shall be without prejudice to the LESSEE'S right to sublease or rent out stalls in the market complex as well as grant concessions in the area for the construction and/or establishment of facilities and conveniences to meet the needs or purposes of a national marketing system.
4. IMPROVEMENTS.
- a. The LESSEE is hereby authorized to undertake any and all constructions necessary for the establish-

ment of a producers and/or farmers market as well as to meet the objectives of its incorporation;

- b. All permanent improvements including the fences then existing shall, upon the termination of the term or any extension of this agreement, pertain in exclusive ownership to the LESSOR upon the voluntary withdrawal of the LESSEE per stipulation No. 1-B hereof;

5. The LESSOR or its agents are hereby authorized to enter and view the condition of the leased premises at reasonable hours and in a convenient manner.

6. No modification or alteration of the provisions of this agreement shall be deemed effective unless stipulated in writing.

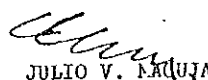
7. Any breach or violation of the terms, conditions or stipulations hereof shall be a ground for the revocation or rescission of this contract.

IN WITNESS WHEREOF, the parties have hereunto affixed their signature in the ~~City of Manila~~ ^{Makati, Rizal}, this 10th day of October, 1968.

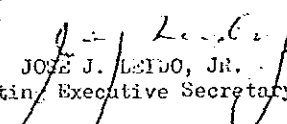
GREATER MANILA TERMINAL FOOD
MARKET, INC.
(Lessee)

REPUBLIC OF THE PHILIPPINES
(Lessor)

By:

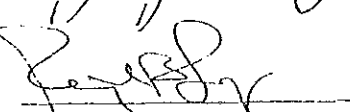

JULIO V. MACUJA
Acting Chairman and President
of the Board

By:


JOSE J. LEIDO, JR.
Acting Executive Secretary

SIGNED IN THE PRESENCE OF:





ACKNOWLEDGMENT

REPUBLIC OF THE PHILIPPINES } S. S.
~~City of Manila~~
MAKATI, RIZAL

Before me, a Notary Public for and within the ~~City of Manila~~ ^{Makati, Rizal},
this 10th day of October, 1968, personally appeared Hon. Jose
J. Leido, Jr., in his capacity as Acting Executive Secretary of

the Republic of the Philippines, exhibiting to me his Residence Certificate No. A-000025, issued at Manila on January 3, 1968, and Hon. Julio V. Macuja, in his capacity as Acting President and Chairman of the Board of the Greater Manila Terminal Food Market, Inc., with Residence Certificate No. A-105749 issued at Manila on Jan. 5, 1968, known to me and to me known to be the same persons who executed the foregoing contract and acknowledged that the same is their free act and voluntary deed and the free act and voluntary deed of their respective principals.

WITNESS MY HAND AND SEAL at the place and on the date first above written.

[Signature]
LIDIO B. HERRERA
NOTARY PUBLIC
Until December 31, 1969

Doc. No. 104;
Page No. 22;
Book No. 1;
Series of 1966.

- 2 -

✓ RESOLUTION NO. 47-68. Lease Contract Covering GMTFM Site.

The Executive Vice-President & General Manager submitted the proposed lease contract between the Republic of the Philippines and the GMTFM covering the 120.4 hectares of land at Do. Blanton, Taguig, Rizal, which, under Presidential Proclamation No. 347, was set aside from the Fort Bonifacio reservation, expressly for the site of a farmers' national marketing system. The salient features of the lease, as embodied in the contract, prepared by the Office of the President, are as follows:

1. Period of lease shall be 50 years effective upon execution of contract.
2. Rental is ₱120,000, or approximately ₱1,000 per hectare, per annum payable semi-annually starting July 1, 1969 until Fiscal Year 1975-1976, subject to adjustment at end of the period and every tenth year thereafter.
3. The leased area shall be used exclusively for a farmers' and/or producers' marketing complex in accordance with the purposes stated in the GMTFM Articles of Incorporation.
4. The GMTFM may assign all lease rights in the area for purposes of securing credit facilities and/or accommodations for the construction of market structures and facilities.

Upon consideration of the foregoing, and upon recommendation of the Acting President and Chairman, the Board APPROVED the proposed lease contract between the Republic of the Philippines and GMTFM, Inc. and AUTHORIZED the Acting President and Chairman to sign the same for and in behalf of GMTFM.

The Board also NOTED Presidential Proclamation No. 467 dated September 23, 1968 which amended Presidential Proclamation No. 347, dated February 22, 1968 by authorizing the lease of the parcels of land therein reserved for said market site by the Government.

2) NFA Lease Contact

CONTRACT OF LEASE

KNOW ALL MEN BY THESE PRESENTS:

This CONTRACT OF LEASE, made and entered into by and between:

FOOD TERMINAL INC. a Corporation duly organized and existing under and by virtue of the laws of the Philippines, with offices at South Superhighway, Taguig, Metro Manila represented in this Act by RODOLFO S. AYALDE, in his capacity as General Manager hereinafter referred to as the LESSOR.

-- and --

NATIONAL FOOD AUTHORITY, an agency of the government created pursuant to Proclamation No. 1081, by virtue of Presidential Decree No. 4 as amended by Presidential Decree Nos. 1485 and 1770 with principal office and place of business at Matimyas Building, 101 E. Rodriguez Sr. Avenue, Quezon City, represented herein by its Administrator EMIL L. ONG, hereinafter referred to as LESSEE.

W I T N E S S E T H THAT:

WHEREAS, the LESSOR is the holder of a fifty year lease commencing from _____ to _____ from the Government of the Republic of the Philippines of two (2) parcels of land denominated as Lot 3-A-A of the subdivision plan being a portion of Lot No. 3-A described in plan (LRC) Psd-13124, LRC Record No. C-2484 and Lot 3-B-2-A of the subdivision plan being a portion of Lot-3-B-2 described in plan (LRC) Psd-29306, LRC Record No. C-2484, situated in the Municipality of Taguig, Province of Rizal, with a total area of about 120.42 hectares decreed as the site of the Food Terminal Inc. complex per Presidential Proclamation Nos. 347 and 467, S. 1968;

WHEREAS, the above-mentioned Contract of Lease expressly authorizes the herein LESSOR to sublease or grant concession in the area for the construction and/or establishment of facilities and convenience to meet the needs or purposes of a national marketing system;

WHEREAS, the LESSEE has the required resources and desires to lease a lot in the FTI Agro-Industrial Commercial Estate for the establishment of a Food Development Center under the terms and conditions acceptable to the LESSOR;

NOW THEREFORE, for and in consideration of the foregoing premises, the parties hereto, by these presents do hereby contract as follows:

I. AREA LEASED:

The LESSOR hereby leased and demises unto the LESSEE Lot No. 54 of the FTI Agro-Industrial Commercial Estate in the Municipality of Taguig, Metro Manila, more particularly described as Lot No. 54-14,720.00 sq. m.

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II. CONSTRUCTION AND IMPROVEMENTS:

The LESSEE shall in the preparation of the aforesaid plans and specifications, observe the following guidelines:

- Reston*
- a. In case the leased property line falls on a main or feeder utility line exposes or underground, no fence shall be constructed on top of the utility line but shall be offsat one to three meters inside the leased property. No fence shall be constructed within three (3) meters of the curb line or edge of the drive way;
 - b. No building or fence shall be constructed on top of any main utility line. The building line and/or structure shall furthermore, be subject to zoning and other similar requirements and/or limitations to be imposed by the LESSOR;
 - c. Roof of buildings shall be either reinforced concrete or galvanized iron (G.I.) sheets on structural steel frames;
 - d. Exterior walls of buildings shall be either reinforced concrete or load bearing blocks with reinforcements;
 - e. Lumber used for any and all framings with the exception of hardwood shall be treated;
 - f. Manholes drainage trenches and laterals within the leased property maybe covered, plugged or removed when necessary, to suit LESSEE's plans, but replacement and/or reconstruction of said manholes, trenches and laterals at other locations as needed shall be at the expense of the LESSEE;
 - g. The LESSOR may, when necessary to suit the LESSEE's plans relocate exterior lighting and public address system, other electrical or feeder lines, and water mains existing within the leased premises;
 - h. It is understood that the LESSOR retains sole discretion to determine the necessity for the covering, plugging or removal and/or relocation mentioned in paragraph (f) and (g) hereof;
 - h. All power lines from existing FTI power center/s pp to the meter shall be installed by the LESSEE at its expense. The LESSOR may, however, if it so elects undertakes the same but for the account of the LESSEE. Expenses shall include restoration cost for any improvement damaged by reason of such installation;

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Alfredo T. T. 1/6

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In the event that the LESSEE's power requirements cannot be supplied by existing FTI power centers, the LESSEE shall secure power direct from other source, in which case, the installation of power lines shall be subject to such conditions and/or limitations as may be imposed by the LESSOR.

For purposes of implementing the provisions of this section, the LESSEE is hereby obliged upon submission of the plans and specifications aforementioned, to inform the LESSOR regarding its power requirements and in all cases to proceed only upon prior approval of and in coordination with the LESSOR;

- 12/24/77
- i. Without prejudice to the provisions of utility service in Item 13 hereof, all other utility service connections from the nearest FTI main/s up to the boundary of the leased premises shall be done by the LESSEE at its expense. The LESSOR may, however, if so elects undertake the same but for the account of the LESSEE. The expense shall likewise include damages by reason of such installation.

It is hereby expressly agreed that the LESSOR shall retain sole discretion to determine the necessity for the installation of the power lines/or utilitysservice connections mentioned in paragraphs(h) and (l) hereof;

- j. The LESSEE shall, unless excepted therefrom upon prior written notification by the LESSOR, construct its own sewer treatment plant from which effluent can safely be discharge pipes shall be for the LESSEE's account and expense. Restoration of any improvement damaged during or by reason of such installation shall likewise be for the LESSEE's account and expense;
- k. All service entrance facilities for the electrical power telephone, telex, fire alarm and other utilities shall be installed underground from the source to the leased premises. It is understood that all expense therefore shall be for the account of the LESSEE in accordance with the provisions of the foregoing;
- l. The LESSEE shall require its building contractor to obtain a Contractor's All Risk (CAR) insurance coverage on the proposed constructions on the leased premises.

It is understood that nothing in the foregoing shall limit or otherwise preclude the LESSOR from requiring the LESSEE to observe such other standards which the former may deem necessary upon examination of the LESSEE's plans and specifications.

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III. DURATION OF LEASE AND SURRENDER OF PREMISES:

This Agreement shall be for a period of thirty-one (31) years effective October, 1987.

At the expiration of this lease, the LESSEE agrees that the LESSOR shall have the right to enter the leased premises and repossess itself thereof. Should a building be constructed on the leased property, the LESSOR upon the termination of the lease shall pay the LESSEE one half (1/2) of the value of the building at that time. With regards to other useful or ornamental improvement which can be removed without impairing the leased property, the LESSEE has the right to remove the same at the termination of the Contract.

If said premises be not surrendered at the expiration of the term, the LESSEE shall pay the rentals actually occurring during such period.

At the expiration of this contract, the LESSEE shall have the first option to re-lease the premises and the building and improvements thereon at rental rates agreed upon by the parties.

IV. RATE OF RENTALS:

From October 1987 up to December 31, 1987, the LESSEE agrees to pay the LESSOR the sum of FORTY SIX (P46.00) PESOS per square meter per annum or a total of SIX HUNDRED SEVENTY SEVEN THOUSAND AND ONE HUNDRED TWENTY (P677,120.00) PESOS per annum.

From January 1, 1988 to December 31, 1989, the LESSEE agrees to pay the LESSOR the sum of FORTY EIGHT (P48.00) per square meter per annum or a total of SEVEN HUNDRED SIX THOUSAND FIVE HUNDRED SIXTY PESOS (P705,560.00) per annum.

From January 1, 1990 up to December 31, 1991, the LESSEE agrees to pay the LESSOR the sum of FIFTY PESOS (P50.00) per square meter per annum or a total of SEVEN HUNDRED THIRTY SIX THOUSAND PESOS (P736,000.00) per annum.

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From January 1, 1992 up to December 31, 1992, the LESSEE agrees to pay the LESSOR the sum of FIFTY TWO PESOS (52.00) per square meter per annum or a total of SEVEN HUNDRED SIXTY FIVE THOUSAND FOUR HUNDRED FORTY PESOS (P765,440.00) per annum.

Rental rates from January 1, 1993 up to the twenty fifth (25th) year shall be as prescribed by the FTL Board but in no case shall it exceed 15% of the appraised value of the land. Notice of such new rental rate shall be sent to the LESSEE at least three (3) months prior to effectivity.

Considering that the LESSEE has receivables due from the LESSOR arising from the extension of various loan, the LESSOR hereby agrees that the monthly rental fees during the effectivity of this Contract shall be deducted from the accounts payable by the LESSOR to the LESSEE.

V. INSURANCE ON IMPROVEMENTS

The LESSEE shall keep the buildings and improvements on the leased premises insured against loss and damage by fire, earthquake, and typhoon for their full insurable value and shall furnish the LESSOR with complete list of all such insurance coverages and shall pay all premiums necessary for these purposes immediately as they become due.

Provided, however that in case of destruction of the buildings and improvements during the existence of the contract LESSOR shall be entitled to half of the proceeds of the insurance policies unless LESSEE desires to use the proceeds thereof in reconstructing the destroyed buildings/improvements.

VI. COMPLIANCE WITH LAWS, RULES AND REGULATIONS

The LESSEE shall comply with all the proclamations and decrees issued by the President of the Philippines, the laws and ordinance promulgated by the National Government, the Provincial Government or the Municipality of Tagig, as well as the rules and regulations including traffic, security, sanitary and safety rules and regulations ordered by the LESSOR, pertinent to his business, and shall obtain, at his own expense, any and all necessary permits and licenses for the operation thereof.

VII. CARE OF THE LEASED PREMISES

The LESSEE shall at all times and at his expense, maintain the leased premises in a clean and sanitary condition free from noxious odors, disturbing noises or other nuisances, and shall take steps to hinder and prevent all water and other pollution in the vicinity of the leased premises and its environs.

The LESSEE shall provide the leased premises with a tightly covered garbage receptacle wherein to keep all refuse, trash and debris, and shall dispose of all the rubbish only through the means and places indicated by the LESSOR.

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VIII. SIGNS AND ADVERTISEMENTS:

To insure uniformity of design, the LESSEE shall cause to be affixed, inscribed or painted on any part of the leased premises only such notice, signs or other advertising medium as may have been previously approved in writing by the LESSOR.

IX. UTILITY SERVICE:

The LESSEE shall pay for its water, gas, telephone service, electricity and other facilities in the leased premises. Any such charges when advanced by the LESSOR during any given month by virtue of any agreement and/or arrangement with the LESSEE, shall be reimbursed to the LESSOR within five (5) days of the succeeding month.

The installation of initial and any additional water, gas, electric, telephone connections and/or other utilities in the leased premises as well as in the building/s and/or improvements constructed thereon shall be for the account and at the expense of the LESSEE, who is hereby authorized to make the same only after obtaining the prior written consent of the LESSOR, except installation of telephone connections which shall, in all cases, including the maintenance thereof be undertaken by the LESSOR but at the expense of the LESSEE. Such installation shall be made in such a way as to cause no injury or damage to the premises provided, however, that in the installation of additional electrical appliances wherein extra outlets will be needed, the LESSEE shall first furnish the LESSOR with a plan of such additional outlets for its approval and the LESSEE shall employ only the service of a licensed electrician or otherwise hire the licensed electrician of the LESSOR so that proper load of current is ensured at all times in the leased premises. The LESSEE shall likewise comply with the requirements of the Municipal Fire Department and the Municipal Electrician of the Municipality of Tagig, with respect thereto.

X. INSPECTION OF PREMISES:

The LESSOR through its duly authorized representative and in coordination with the LESSEE, shall have the right to enter inspect and examine the leased premises at reasonable times for the purpose of enforcing any of the provision of this Agreement.

XI. MAINTENANCE AND REPAIR OF IMPROVEMENTS:

- a. In case of destruction of the buildings or improvements on the leased premises by fire or otherwise, the LESSEE shall repair, restore or rebuild the buildings and improvements on the leased premises, in accordance with the plans and specifications to be approved by the LESSOR;

- over -

- b. The LESSEE likewise warrants to keep the building or facility so erected and all other improvements which may at anytime during the said term be erected upon the leased premises and the drain and the appurtenance thereto, in good condition and repair;
- c. The LESSEE shall not make any alteration in the external elevation or architectural design of the building or facility for the time being on the leased premises or injure or remove any of the principal walls or parts thereof without the written consent of the LESSOR;
- d. The LESSEE, shall not erect or permit to be erected on the leased premises any new building or improvements, or make nor permit to be made any addition to the said building or improvement so to be erected or to any buildings which may at anytime during the said terms be erected upon the land hereby leased, except in accordance with plans and specifications previously approved by the LESSOR.

It is understood that the provisions of the foregoing paragraphs relate solely to buildings and/or improvements which the LESSEE may construct on the leased premises and do not apply to FTI buildings within the area, the maintenance and repair of which shall be for the account of the LESSOR.

- e. The LESSEE shall answer for all costs and expenses in the maintenance and repair of all improvements, service installations, and utilities already existing, or which may exist, within the leased premises including but not limited to the following:
1. Roadways, parking and landscape areas;
 2. Electric power lines from the meter up to the connected loads;
 3. Water service connection pipes from the meter up to the building and the surrounding areas, if any;
 4. Sewer and drainage connections from the main going to the building;
 5. Telephone lines and sets, the installation and maintenance of which, upon the execution of the corresponding telephone subscription agreement, shall be done by the LESSOR or its agent but for the account of the LESSEE.

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- g. Any and all costs for the maintenance and repair of the power lines, utility service connections and discharge pipes mentioned in paragraphs(h), (i) and (l) in item 2 hereof on construction and improvements, shall be for the LESSEE's account and expense.

XII. TRANSPORTATION SYSTEM, PAINTING OTHER JOINT USE AREAS:

The transportation system and/or innovations thereto which the LESSEE shall from time to time adopt, operate and/or maintain in going to and coming from the leased premises and the vicinity of the FTI Agro-Industrial Commercial Estate shall be submitted and be subject to the prior written consent of the LESSOR.

It is likewise understood that the right of the LESSEE to use parking areas and other portions of the estate dedicated to common use is not exclusive. The right to such use by the LESSEE, his employees, clients or customers is not an integral part of the leased premises. It may, therefore, be restricted or regulated by the LESSOR.

The LESSOR reserves the right at anytime to relocate driveways, entrances and exits common to the Estate, change the boundaries and/or locations of the various automobile parking areas, diminish and/or rearrange the parking pattern therein, or add additional or elevated parking spaces.

XIII. INJURY OR DAMAGE TO THIRD PERSONS OR TO THE LESSOR:

The LESSEE hereby assumes full responsibility for any damage which may be caused to the person or property of third persons, without fault of LESSOR or any of its employees, while remaining either casually or on business in any part of the premises leased to the LESSEE, and further binds himself to hold the LESSOR free and harmless from any such claim for injury or damage. The LESSOR shall not be responsible for any injury, loss or damage which the LESSEE may sustain within the leased premises unless negligence or malice of the LESSOR or any of its employees, supervenes. Neither shall the LESSOR be liable for the presence of bugs, vermins, ants, insects, if any, in the leased premises; for failure of water supply and/or electrical current, for any damage done occasioned by or arising from plumbing, gas, water and/or other pipes or the destruction of any cistern, tank, washtank, water closet, or waste pipe in, above, or about said leased premises, nor for any damages arising from acts or negligence of LESSEE or its agents, employees representative or any and all other persons.

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XIV. EXPROPRIATION:

In the event that expropriation proceedings are instituted during the period of this lease by any instrumentality of the Government or by any other entity with authority to exercise such power, either party may rescind this contract, should the leased premises become no longer useful for purposes of this lease, upon giving the other party thirty (30) days previous written notice thereof. In case of such expropriation, the LESSEE hereby unconditionally relieves and releases the LESSOR from any and all liability under this contract in connection with or arising out of such expropriation proceedings, without prejudice to whatever recourse the LESSEE may have against the expropriating entity on account of damage done or caused to it or to its properties.

Compensation for loss of or damage to the permanent improvement by reason of the expropriation shall be shared by the LESSOR and the LESSEE in proportion to the unexpired portion of the lease, the share of the LESSOR being equal to the total proceeds times the number of years the LESSEE has occupied the leased premises divided by twenty-five (25) years.

XV. BREACH OF DEFAULT:

The parties agree that all the covenants and agreements herein contained shall be deemed both as condition as well as covenants and in the event of default, in, or breach of, any or all of them, this lease shall be deemed terminated and cancelled forthwith, and the party at fault shall be liable for any and all damages, actual, moral, consequential or exemplary, resulting from any such breach and/or default. Should the innocent party be compelled furthermore, to resort to judicial proceedings to enforce any of its rights under this contract, the party at fault, in addition to the damages mentioned herein, shall pay the other party attorney's fees in an amount equal to twenty (20%) percent of overall demands or a minimum of TWENTY THOUSAND (P20,000.00) PESOS, whichever is higher, in addition to costs of the suit and other expenses of litigation. Provisions of a penal character in the other paragraphs of this contract shall be construed as cumulative to the relief granted by this paragraph.

XVI. NON-WAIVER:

The failure of the LESSOR to insist upon a strict performance of any of the terms, conditions, and covenants hereof shall not be deemed or relinquishment or waiver of any right or remedy which the LESSOR may have, nor shall it be construed as a waiver of any subsequent breach of default of the terms, conditions and covenants, which terms, conditions and covenants shall continue to be in full force and effect. No waiver by the LESSOR of any of its rights under this contract shall be deemed to have been made unless expressed in writing and signed by the LESSOR.

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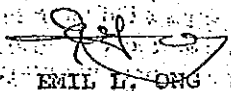
XVII. NON-REGISTRATION OF LEASE:

The parties hereto agree that this lease shall not be registered with the proper Registration of Deeds, but, in the event of sale, transfer or disposition of the leased property, the LESSOR binds itself to require the transferee on vendee to respect and abide by all the terms and conditions of this contract.

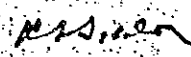
XVIII. VENUE:

Any controversy arising out of or relating to this Contract shall be settled in accordance with the laws of the Philippines and shall be filed at the option of the aggrieved party.

IN WITNESS WHEREOF, we have hereunto set our hands this third day of July, 1987 at FTI, Inc., Tagig, Metro-Manila, Philippines.

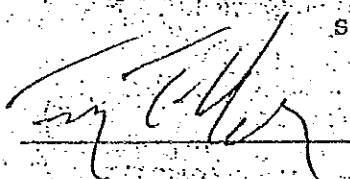
NATIONAL FOOD AUTHORITY (NFA)
BY: 

EMIL L. ONG
Administrator

FOOD TERMINAL, INC. (FTI)
BY: 

RODOLFO S. AYALDE
General Manager

SIGNED IN THE PRESENCE OF:



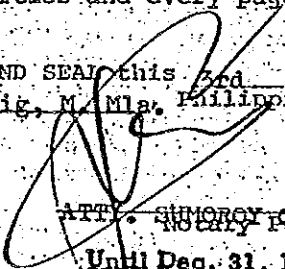


A C K N O W L E D G M E N T

REPUBLIC OF THE PHILIPPINES)
Tagig, Metro Manila) S.S.

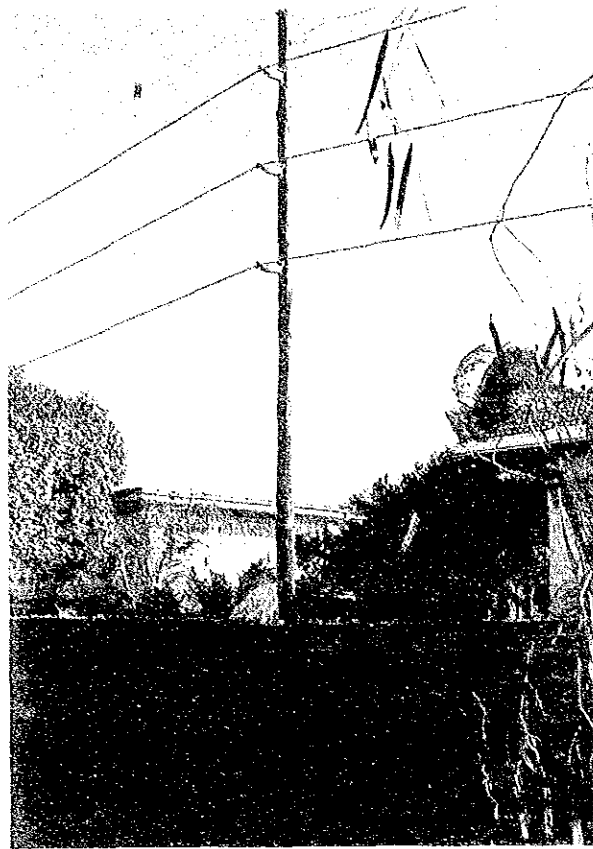
BEFORE ME, a Notary Public for and in Tagig, Metro Manila Philippines, this 3rd day of July, 1987, personally appeared EMIL L. ONG in his capacity as Administrator of the National Food Authority with Res. Cert. No. 1580 issued at Manila on February 11, 1987 and Mr. RODOLFO S. AYALDE in his capacity as General Manager of FTI with Res. Cert. No. 11979367-E issued at Pasay City on March 7, 1986, both known to me to be known to be the same persons who executed the foregoing instrument and acknowledged to me that the same is their free and voluntary act and deed and that of the corporation herein mentioned. This instrument consists of ten (10) pages including this page on which this acknowledgment is written signed by the parties and every page thereof, and their instrumental witnesses.

WITNESS MY HAND AND SEAL this 3rd day of July 1987, at FTI, Inc., Tagig, M. Manila, Philippines.

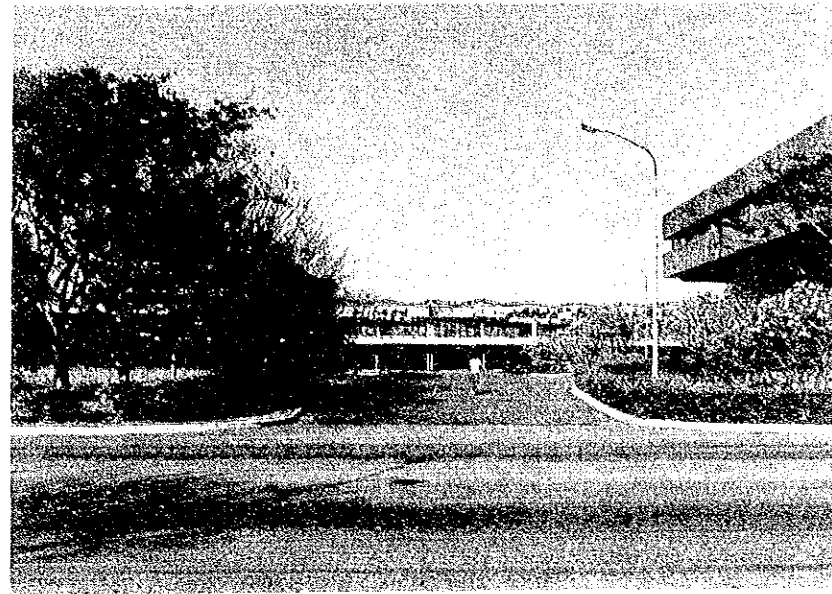

ATTEST: SHIMORCY ORTIZ
Notary Public

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Page No. 67
Book No. 3
Series of 3

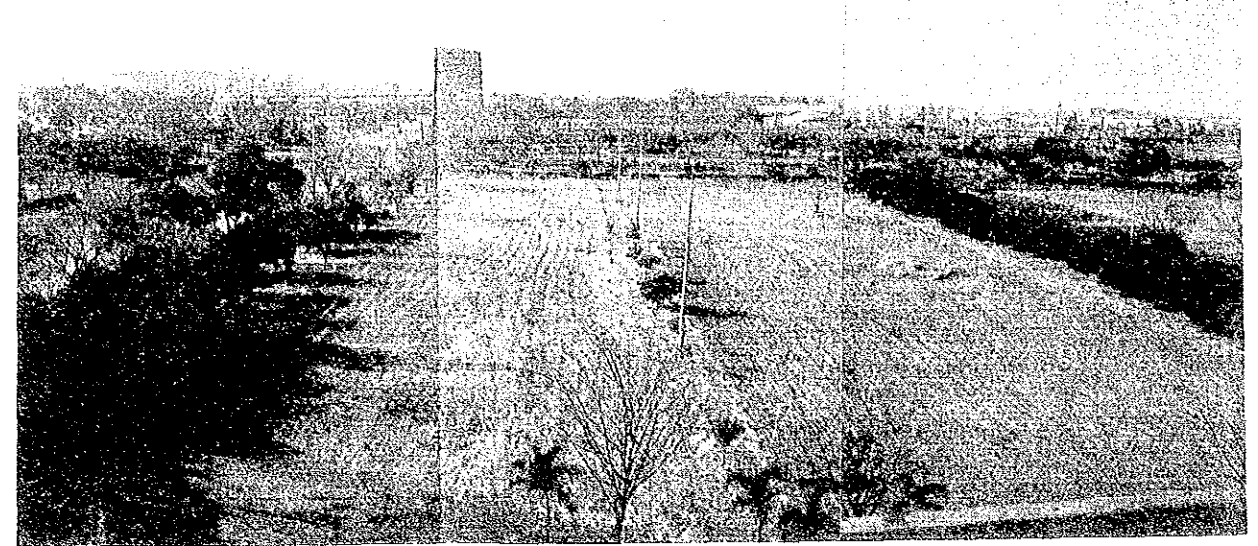
Until Dec. 31, 1987
(R.N. No. 6714057-)
Issued March 4, 1987
at Tagig, Metro Manila



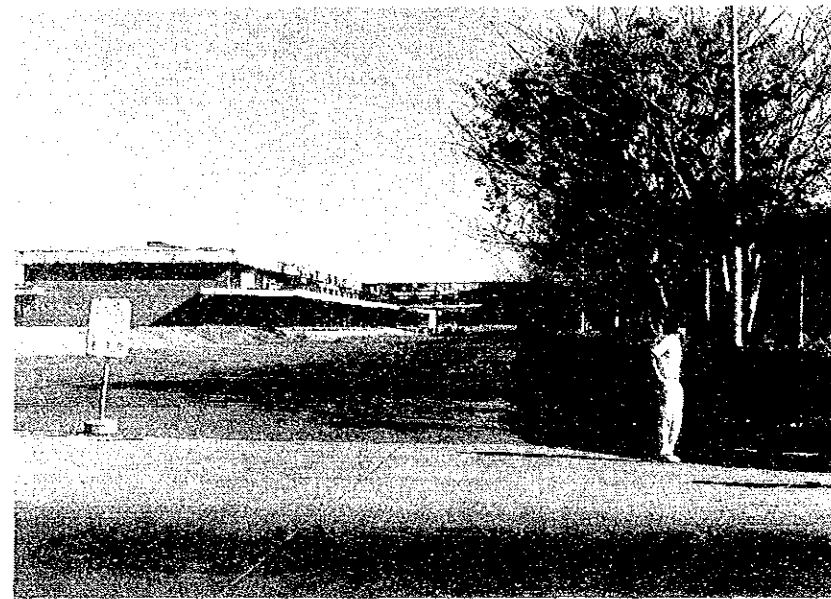
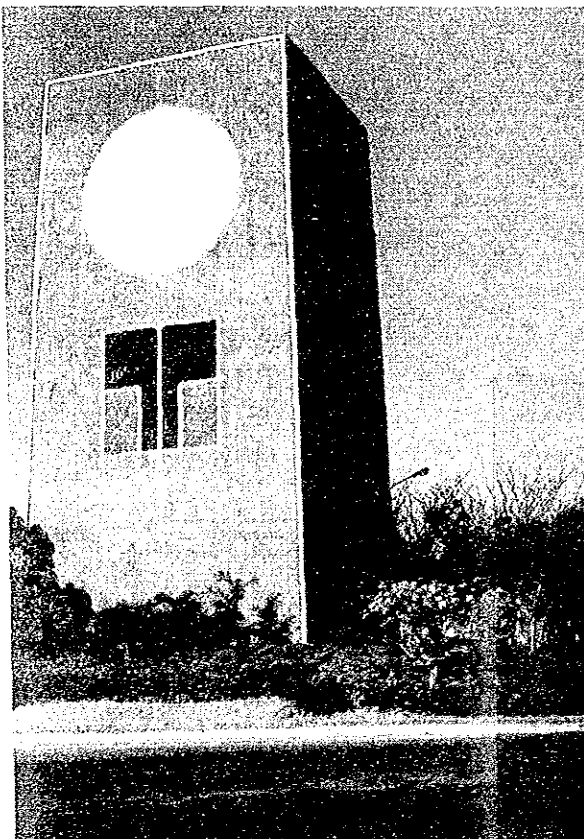
1. MERALCO power line



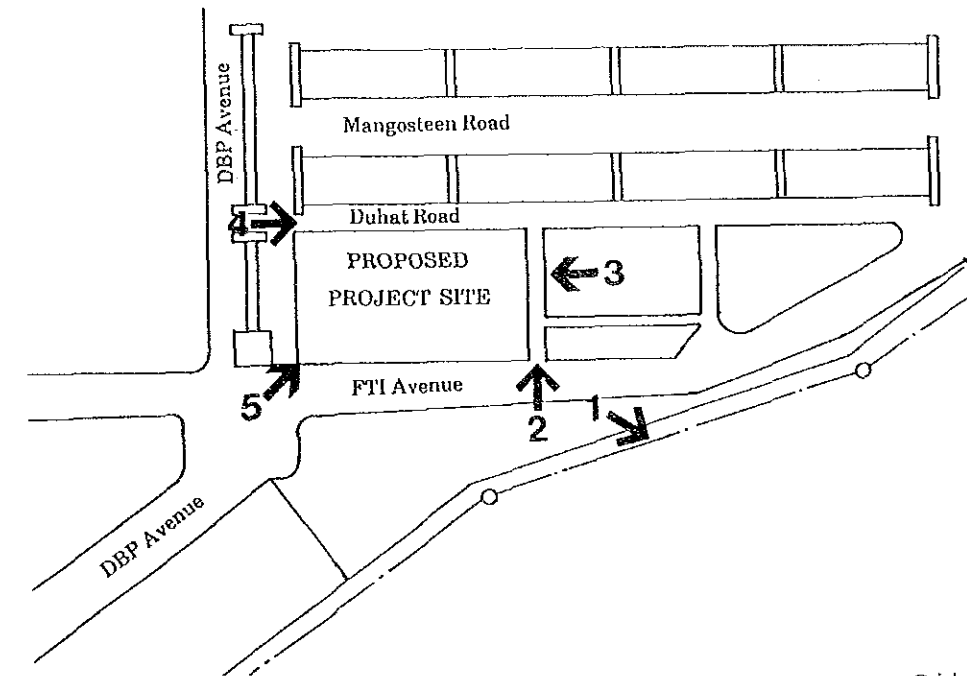
2. South side road of construction site



3. Panoramic view of construction site



4. East side road of construction site

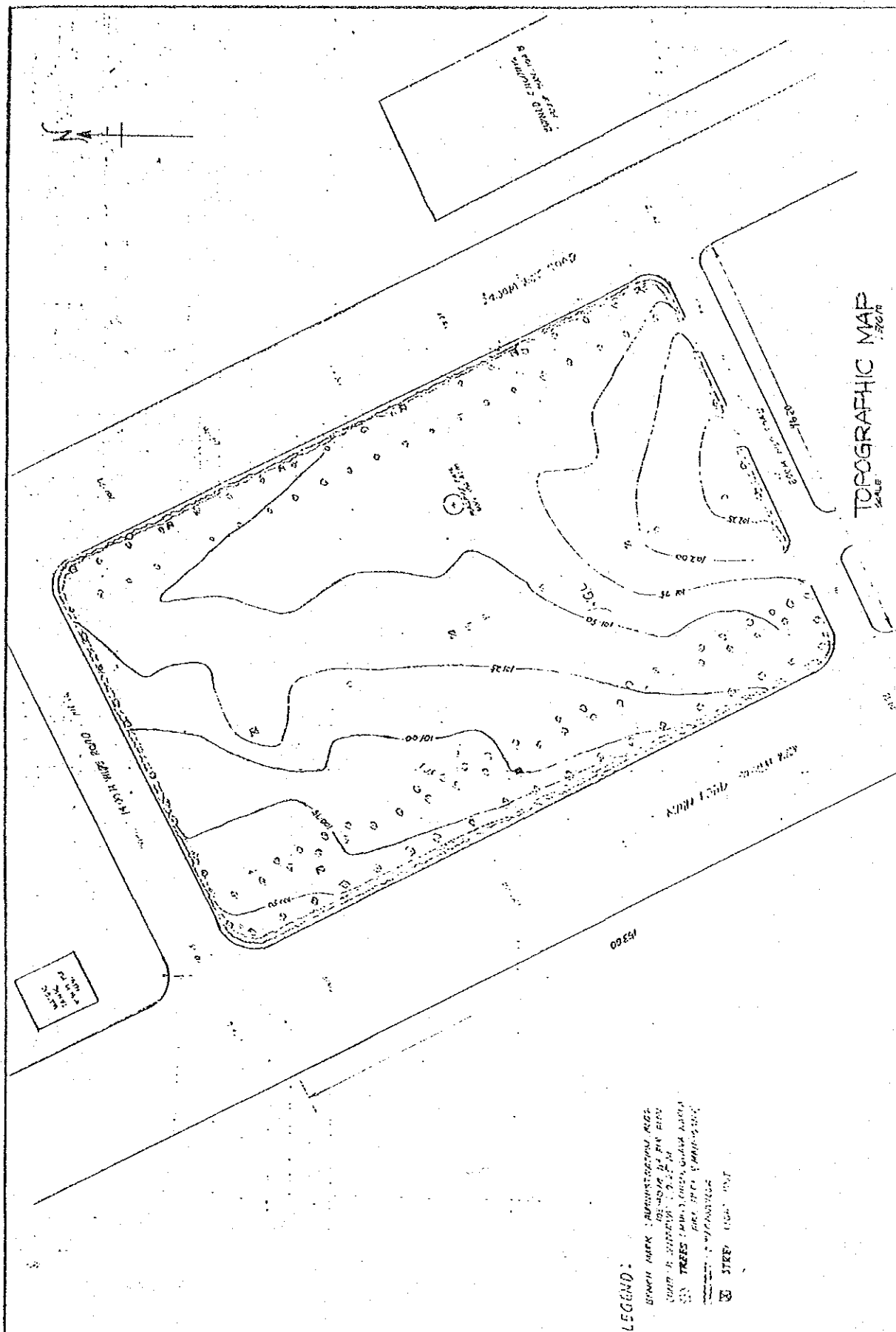


3) FDC Construction Site



5. Panoramic view from DBP Ave.

4) Survey Date



NATIONAL FOOD AUTHORITY

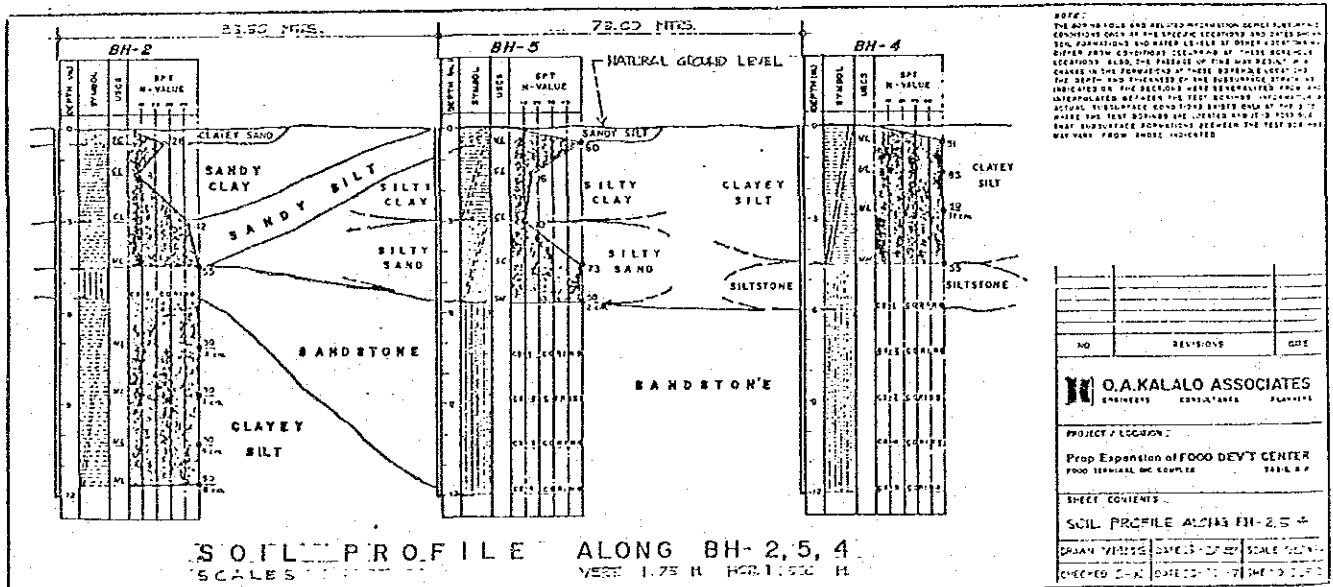
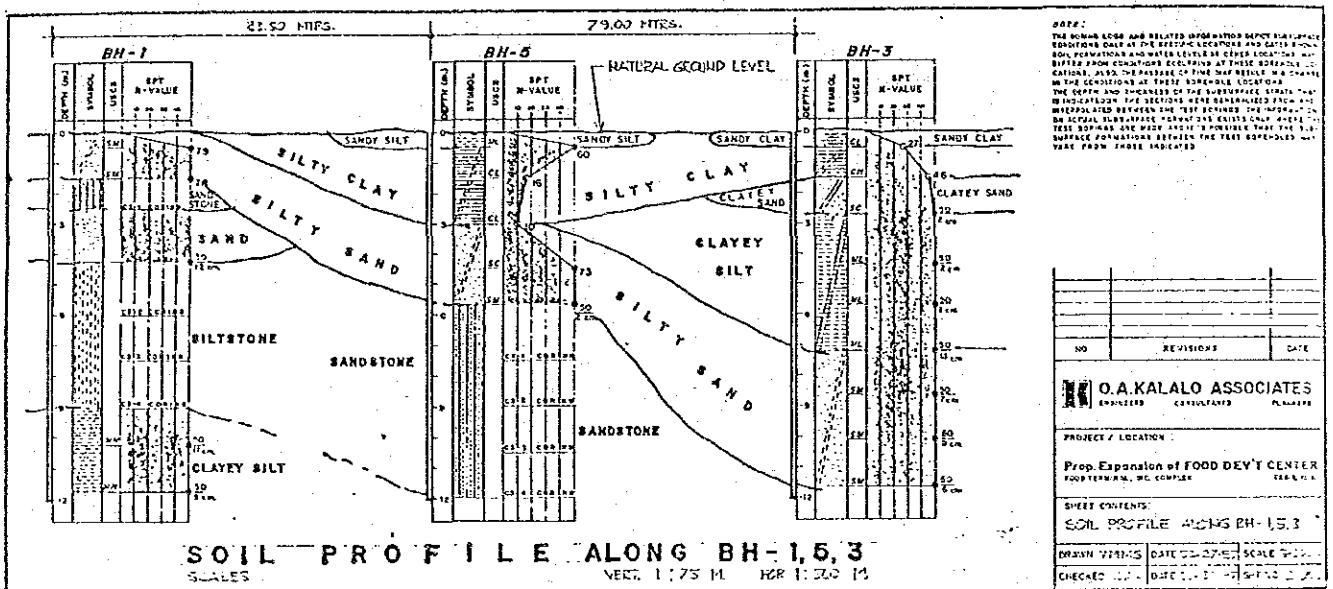
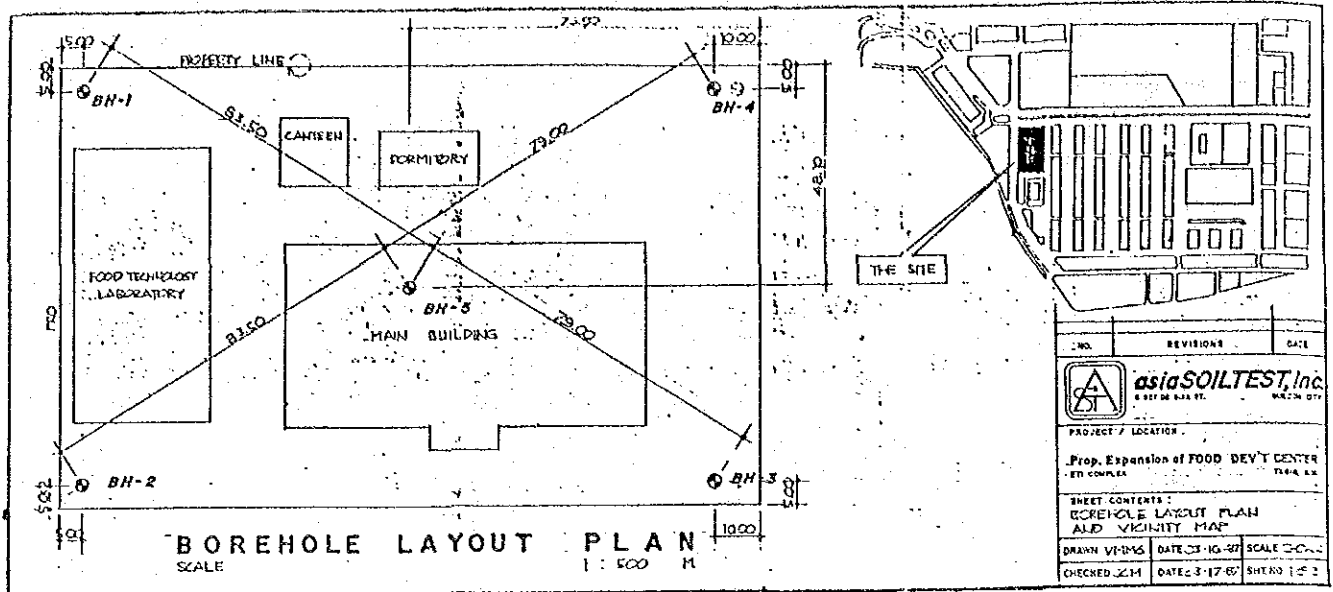
PROJECT FOOD DEVELOPMENT CENTER

SHEET CONTENTS.

NATIONAL
ECC AUTHORITY

23/02/2025

5) Boring Data



APPENDIX 6 LIST OF FDC EXISTING EQUIPMENT

V-2.

for

LIST OF EXISTING EQUIPMENT FOOD SCIENCE
LABORATORY

A. CHEMISTRY

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Volts</u>
1. Mettler Analytical Balance Model H - 64	1979	Weighing	220
2. Sartorius Analytical Balance* Model 2842	1985	Weighing	220
3. Sartorius Analytical Microbalance* Model 2405	1985	Weighing	220
4. Mettler Analytical Balance Model H - 54	1977	Weighing	220
5. Corning pH Meter Model 7	1978	Determination of pH	220
6. Corning pH/ion Meter, 2 Units* Model 150 - 2	1985	pH and ion analysis	110
7. Fisher Accumet pH /ion Meter, 2 Units* Model 825	1985	pH and ion analysis	220
8. Mettler Top Loading Balance Model PN 1210	1976	Weighing	220
9. Chromatvue UV - Viewing Cabinet Model CC - 20	1978	Aflatoxin analysis	
10. Rotronic Water Activity Meter*	1985	Water Activity determination	220

* Purchased from ADB loan

X *Out of stock*

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Volts</u>
11. Vari Hi - Speed Centrifuge Cat No. 67390	1976	For sample preparation	110
12. Ultrasonic Cleaner	1976	Cleaning	110
13. Ohaus Moisture Balance, 4 Units	1980	Moisture Analysis	220
14. Velasco Fluorotoxin Meter *	1985	Aflatoxin Analysis	110
15. Dr. Steeg and Reuter Polarimeter	1974	Sugars Analysis	220
16. Vari - whirl Test Tube Shaker - Mixer	1978	Extraction	110
17. Thomas Spectroanalytical Colorimeter System 720	1976	Colorimetric Analysis	220
18. Eber Bach Shaker (Flask) \	1976	Extraction	110
19. Varian Gas Chromatograph X Series 400	1974	Pesticide and other	220
20. Shimadzu UV-Vis Recording Spectrophotometer* UV - 240 with printer PR - 2	1985	Colorimetric Analysis	220
21. Perkin Elmer Atomic Absorption Spectrophotometer * Model 2380	1985	Metal and Mineral	110
22. Barnstead Water Deionizer * Cat No. D0808	1985	Water purification	220
23. Memmert Mechanical Convection Oven * UL - 40	1985	Drying and Moisture	220

Name and Type of Equipment	Year of Purchase	Main Use	Volts
24. Memmert Air Oven Model IV - 1513	1974	Drying and moisture	220
25. Memmert Air Oven * Model U - 40	1985	Drying and Moisture	220
26. Napco Vacuum Oven	1978	Moisture analysis	110
27. Sargent Welch Vacuum Pump	1978	Filtration and drying	110
28. Labconco Distillation Apparatus	1974	Protein analysis	110
29. Heating Mantle 500 ml	1974	Heating	220
30. Heating Mantle 1000 ml*	1983	Heating	110
31. Heating Mantle 2000 ml*	1985	Heating	110
32. Cemotec Sample Mill *	1985	Sample preparation	220
33. Sorvall Super Speed Centrifuge	1975	Sample preparation	220
34. Vacuum - Air Pressur e Pump *	1985	Filtration and drying	110
35. Cork Borer	1978	Cork boring	-
36. Corning Hot Plate Stirrer* PC - 351	1985	Heating and titration	220
37. Buchi Distillation Apparatus * Model 320	1985	Heating and titration	220
38. Buchi Distillation Apparatus* Model 430	1985	Protein and metal analysis	220
39. Vari Heat Extraction Apparatus	1978	Fat Analysis	110
40. Labconco Crude Fiber Extraction Apparatus	1980	Crude Fiber Analysis	110

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Volts</u>
41. Labconco Micro Digester	1974	Protein and Metal	110
42. Parr Oxygen Bomb Calorimeter*	1985	Combustion	110
43. Garver Robcock Centrifuge*	1985	Fat Analysis in Milk	110
44. Waring Blender* Model 7011	1985	Sample preparation	110
45. Thermolyne Hot Plate * Model 2200	1985	Heating	230
46. Precision Water Bath*	1985	Heating	110
47. Burrel Wrist Action Shaker * Model 75	1985	Extraction	110
48. Naber Furnace, 2 Units * Model N 3P	1985	Ashing	220
49. White Westinghouse Refrigerator	1984	Storage of Samples	220
50. Air Compressor*	1985	Air Supply for Atomic Absorption Spectrophotometer	110
51. Acme Voltage Stabilizer *	1985	Voltage regulator	110
Model T 57585			
52. Power Lab Voltage Stabilizer*	1985	Voltage regulator	110/220
53. Philab Fumehood, 2 Units* Model P-FC59; P-FG 47	1985	For protection	220
54. Gakken Airjet Dryer*	1985	For drying	110
55. Desaga Thin Layer Chromatograph Set*	1985	Aflatoxin analysis	-
56. Nauer Hand Refractometer , 15 units*	1985	Measuring Total soluble solids	-

B. MICROBIOLOGY

Volts

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Volts</u>
1. Binocular Microscope Series SRIMA 738. With 4 objective lenses X and 2 eyepieces. Black	1975	For viewing and differentiating microorganisms.	110
2. Stomacher Lab-Blender 400 *	1985	For blending samples with diluent to insure a more efficient recovery of microorganisms.	110
3. Pressure Cooker	1978	For sterilization of glasswires and media	-
4. Freezer. 12 cu. ft. Model CUI2-350 152 x 63 x 62 cm	1983	For keeping frozen samples	220
5. Heavy Duty Gas Stove. LPG PAT No. 650 Rusty black	1982	For sterilizing and melting of media	-
6. VWR Incubator 30-70°C. With 2 shelves 31.0 x 30.0 x 30.0 in.	1982	For maintaining plate and broth cultures at 35°C	220
7. Memmert Incubator 30-120°C with 1 shelf	1975	For maintaining cultures at 55°C	220
8. Shimadzu Incubator Stac - 1200 * Room Temp. -60°C. With 3 shelves	1985	For maintaining cultures at 35°C	220
9. Refrigerator, Kelvinator 8 cu. ft. Model # GK7P-O. White	1983	For keeping perishable food samples at 0-4°C	220
10. Hot Air Sterilizer, Memmert Stainless 30-200°C 52 x 53 x 68 cm	1975	For hot air sterilization of plates	220

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Value</u>
11. Hot Air Sterilizer Memmert, 50-300°C * Series S-3H	1986	For sterilizing glasswares and media	220
12. Sterilmatic Autoclave Sterilizer * Electric Model 51N-E Merkel Forge Co.	1986	For sterilizing glasswares and media	225
13. Ohaus Digital Brainweigh Scale Model B500	1983	For weighing reagents and media preparations	226
14. Triple Beam Balance, Ohaus, 2 Units Digital Dial-O-gram 2610 g.	1983	For weighing samples	-
15. Turbido Colony counter. With digital counter and lamp.	1975	For more efficient counting of colonies	228
16. Water Bath, 30-100°C	1975	For maintaining uniform bath temperature	140
17. Howard Mold Count Determination *	1986	For mold count determination	-
18. Ultraviolet(UV Lamp, Short Wave), 2 Units *	1983	For sterilization of isolation rooms	140

C. MICROANALYSIS

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Volts</u>
1. Swift Stereomicroscope Magnification: 10x and 30x	1975	Generally used for scanning filter papers for filth.	220
2. Bristol Stereomicroscope * Magnification: 20x and 40x	1985	- do -	110
3. Magnifying Lens with fluorescent light*	1986	Aide in macroscopic examination of food.	110
4. OHAUS Nettler Balance	1982	For weighing samples	110
5. Corning Stirrer hot plate *	1986	For preparation of samples	110
6. Vacuum Pump *	1986	For vacuum filtration	110
7. Sieves of different mesh numbers * US Standard sieve nos. 25, 30, 40, 35, 45, 50, 8, 60 70, 80, 100, 120, 140, 170, 230, 270, 200, 325 (2 units)	1986	Used for wet sieving techniques required for other food products.	-
8. Wildman Wafer Stopper supported in metal rod	1986	Generally used for separating and trapping off light filths in a closed system.	-
9. Percolators, 6 Units	1985 & 1986	Used also for separation and flotation technique for light filth in an open system.	-
10. Water Aerator	1986	For attaching to faucet to provide smooth-flowing aerated water stream.	-
11. Fume hood *	1985	Used during extraction of filth elements with organic solvents.	-

D. PHYSICAL AND SENSORY EVALUATION

Name and Type of Equipment	Year of Purchase	Main Use	Volts
1. Tappan Microwave +	1982	For thawing/cooking samples for sensory evaluation	110
2. Ohaus Top Loading Balance B - 500	1981	For weighing samples	220
3. TEM Impulse Heat Sealer *	1981	For sealing plastic bags used to keep samples	220
4. Northern Hill Electric Range *	1978	For cooking samples	220
5. Technogas Gas Range #62210	1982	For cooking samples	-
6. La Germania Gas Range	1985	For cooking samples	220
7. General Electric Chest Freezer	1984	For storing frozen samples	220
8. Dixie Can Seam Test Kit, 5 sets*	1985	For checking quality of double seam of cans	-
9. Vernier Caliper, 5 units *	1985	For linear measurement of samples	-
10. Vacuum gauge, 5 units *	1983 & 1985	For measuring vacuum in canned goods	-
11. Heavy Duty can opener*	1985	For opening canned goods	-
12. Sieve #8, 2 units	1984	For drained weight evaluation	-
13. Mauer Refractometer, 3 units *	1985	For measuring total soluble solids	-

LIST OF EXISTING EQUIPMENT FOR FOOD TECHNOLOGY LABORATORY
PRODUCT/PROCESS DEVELOPMENT EQUIPMENT

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	
1. Nanco Oven Dryer Model 630	1976	For drying food products	250
2. Supervac Vacuum Sealer X	1978	For vacuum sealing of plastic packages	220
3. TEW Impulse Heat Sealer	1981	For sealing plastic packages	220
4. Ditto Dean Food Cutter, Slicer and Dicer*	1986	For cutting, dicing, shredding of vegetables	110
5. Colloid Mill * Type N60	1985	For comminution of fruits and meat emulsion	220
6. Fitzpatrick Comminuting Machine* Model DA 806	1986	For grinding and pulverizing dried spices	230
7. Enviro-pak Smokehouse* Model CVU - 150	1986	For smoking meat and fish products	220 220
8. Ross Portable Power Mixer*	1986	For homogenizing fruit purees	110
9. Sartorius Top Loading Balance* Model 1403 NP 8	1986	For weighing ingredients	110
10. Ohaus Triple Beam Balance	1982	For weighing small quantity of ingredients	-
11. Oster Osterizer	1984	For blending, liquifying, grinding of food	110
12. Deep Fat Fryer*	1985	For deep frying of food	220
13. Waring Ice crusher	1978	For crushing ice	110

<u>Name and Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>
14. Air Velometer*	1986	For measuring air velocity inside dryer, storage
15. pH meter, portable*	1986	For pH determination during in-line inspection of fruits and vegetables in processing plant
16. Ellab Temperature Recorder and F_0 Computer*	1985	To determine thermal process time to attain commercial sterility of canned goods.
17. Press. Inst. Ster. Sterilizer	1978	For retorting/heat processing canned food
18. Recording Thermometer*	1986	For temperature recording inside storage
19. Heraeus Temperature Humidity Test chambers, 2 Units *	1985	For shelf life room testing of food
20. Recording Thermometer for Retort *	1985	For recording temperature for retort
21. Kelvinator Refrigerator*	1985	For storing perishable foods
22. Kelvinator Electric Range*	1985	For cooking samples
23. Dixie Can Seamer*	1985	For closing round cans up to 307" diam
24. Pressure Canner*	1985	For retorting
25. Sabroe Plate Freezer*	1986	For freezing

TRAINING & EXTENSION SERVICE

<u>Name & Type of Equipment</u>	<u>Year of Purchase</u>	<u>Main Use</u>	<u>Vols</u>
1. Slide Viewer . Battery Operated GAF Panavision Automatic	1993	for viewing slides	220 Y
2. Overhead Projector EICO-HR 1 X	1993	for projecting transparencies, materials	220 Y
3. Slide Projector KODAK 5-2 AR, with Zoom lens, remote control and carousel tray (30 capacity)	1995	for projecting slides	220 Y

* Purchased from AUP Loan

APPENDIX 7 LIST OF REQUESTED EQUIPMENT

Food Technology Laboratory

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
1. Freezing Room	TD-001	Freezer Trolleys	25 units	A	
	-002	Tray for Shrimp	1,600 pans	A	
	-003	Tray for Mango	400 pans	A	
	-004	Rack in Freezer Storage Room	3 units	A	
	-005	Rack in Chiller Storage Room	2 units	A	
	-006	Rack in Chilled Room	3 units	A	
	-007	Freezer Room Uniform	24 sets	A	
2. Dryer Room	TD-101	Cabinet Dryer	1 unit	A	
	-102	Trolleys and Trays for Cabinet Dryer	6 units	A	
	-103	Spray Dryer	1 unit	A	
	-104	Drum Dryer	1 unit	B	
3. Thermal Processing Room	TD-201	Vacuum Can Seamer	1 unit	A	
	-202	Vacuum Can Seamer for Institutional	1 unit	A	
	-203	Parts of Seamer	10 kinds	A	
			of		
			can size		
	-204	Can Coder	1 unit	A	
	-205	Horizontal Retort with Pressure Cooling	1 unit	A	
	-206	Plate Heat Exchanger with Deaerator	1 unit	A	
	-207	Exhaust Box with Conveyor	1 unit	A	
	-208	Vacuum Pan Concentrator with Essence Recovery	1 unit	A	
	-209	Fryer	2 units	A	
	-210	Filling and Capping Machine	1 unit	A	
	-211	Torque Meter	1 unit	A	
	-212	Steam Jacketted Kettle with Agitator	4 units	A	
	-213	Sanitary Pump	2 units	A	
	-214	Hoist and Rale	1 set	A	
	-215	Storage Tank	2 units	A	
	-216	Platform	1 unit	A	
	-217	Basket	10 units	A	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
4. Preparation Room	TD-301	Gas Blancher	1 unit	A	
	-302	Expeller	1 unit	A	
	-303	Pulper and Finisher	1 unit	A	
	-304	Pineapple Peeling Decoring Machine	1 unit	A	
	-305	Pineapple Ring Slicing Mold	1 unit	A	
	-306	Fruit and Vegetable Cutter Dicer	1 unit	A	
	-307	Vegetable Tuber Peeler	1 unit	A	
	-308	Brine Injector With Pump	2 units	A	
	-309	Raw Material Carts	5 units	A	
	-310	Jacklifts	2 units	A	
	-311	Platform Truck	4 units	A	
	-312	Aluminum Dolley	33 units	A	
	-313	High Density Polyug	200 units	A	
	-314	Plastic Crate	140 units	A	
	-315	Plastic Utility Drum	25 units	A	
	-316	Plastic Platter	50 units	A	
	-317	Plastic Nesting Tray	50 units	A	
	-318	Band Saw	1 unit	B	
	-319	Curing Tank	1 unit	B	
	-320	Essence Distillation Equipment	1 unit	B	
	-321	Shrimp Sizer	1 unit	B	
	-322	Bacon Hanger	24 pcs	A	
	-323	Basket Centrifuge	1 unit	B	
	-324	Washing Machine	1 unit	A	
	-325	Weighing Scale	19 units	A	
5. Processing Room	TD-401	Preparation Table	18 units	A	
	-402	Mango Preparation Conveyor	2 units	A	
	-403	Weigher Table	10 units	A	
	-404	High Pressure Cleaning Equipment	2 units	A	
	-405	Spray Equipment	2 units	A	
	-406	Cutter and Knife	50 units	A	
	-407	Cutting Board	20 units	A	
	-408	Processing Uniform	200 sets	A	
	-409	Storage Cabinets	10 units	A	
	-410	Power Consumption Meter	1 unit	A	
	-411	Mass Flow Meter	1 unit	A	
	-412	Air Flow Meter	1 unit	A	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
	TD-413	PH Meter	3 units	A	
	-414	Thermometer	35 units	A	
	-415	Room Hygrometer	5 units	A	
	-416	Digital Wallclock	2 units	A	
6. Packaging Room	TD-501	Impulse Sealer	5 units	A	
	-502	Heat Sealer for PVC Tray	1 unit	A	
	-503	Vacuum Packaging Machine	1 unit	A	
7. Sample	TD-601	Handy Thermometer	1 unit	A	
Production Room	-602	Upright Freezer	1 unit	A	
	-603	Refrigerator Freezer	1 unit	A	
	-604	Food Processor	2 units	A	
	-605	Can Opener	5 units	A	
	-606	Gas Stove	3 units	A	
	-607	Electric Stove	3 units	A	
	-608	Double Boiler	6 units	A	
	-609	Cooking Pot	4 sets	A	
	-610	Fermentor	1 unit	B	
	-611	Ice Maker	1 unit	A	
	-612	Potentiometer 10 Channel	1 unit	A	
	-613	TDT Equipment	2 sets	A	
	-614	Post Harvest Treatment	2 rooms	A	
	-615	Low Temperature Incubator	1 unit	B	
	-616	Constant Temperature Incubator	1 unit	B	

Food Science Laboratory

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
Chemical Analysis	FS-001	Single-Beam Spectrophotometer	1 unit	A	
	FS-002	TLC Densitometer Scanner	1 unit	A	
	FS-003	Centrifuge	1 unit	B	
	FS-004	Extraction Assembly	1 unit	AA	
	FS-005	Solvent Recovery System	2 sets	AA	
	FS-006	Vertical Cutter/Mixer	1 unit	AA	
	FS-007	Titration Assembly	1 set	A	
		Karl Fisher or equivalent			
	FS-008	Peristaltic Pump	1 set	C	
	FS-009	Kuderna Danish Concentrator	1 set	A	
	FS-010	TLC Set-up	1 set	A	
	FS-011	Water Pump	1 unit	A	
	FS-012	Glass Blowing Kit	1 unit	C	
	FS-013	Glove Box	1 unit	AA	
	FS-014	Flask Heater or Heating Mantle	3 units	AA	
	FS-015	Infrared Heat Lamp	1 unit	C	
	FS-016	Titration Lamp	1 unit	B	
	FS-017	Long Wave UV Lamp	1 unit	AA	
	FS-018	Dilutor	1 unit	B	
	FS-019	Shaker-Water Bath Incubator	1 unit	AA	
	FS-020	Thermoregulator	1 unit	A	
	FS-021	Multi-electric Tester	1 unit	B	
		(for maintenance)			
	FS-022	Thermoelectric Cold Plate	1 unit	A	
	FS-023	Flow Meter Kit	1 set	B	
	FS-024	Refrigerator and Freezer	each 1 unit	A	
	FS-025	Thermistor Thermometer and Probes	1 set	A	To Food Tech.
	FS-026	Aw Meter/Hygrometer	1 unit	A	
	FS-027	Chlorine Test Kit	5 sets	A	
	FS-028	Sulfite Test Kit	5 sets	B	
	FS-029	Water Hardness Test Kit	5 sets	B	
	FS-030	Vacuum Pump	1 unit	AA	
	FS-031	Vacuum Oven	1 unit	AA	
	FS-032	Ultrasonic Cleaner	1 unit	B	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
	FS-033	Block Heater	1 unit	AA	
	FS-034	Hydrometer Set	1 unit	A	
	FS-035	Waring Blender (Explosion Proof)	1 unit	AA	
	FS-036	Fume Hood	1 set	A	
	FS-037	Fluorescence Spectrophotometer	1 unit	A	For PTTC origi -nally
	FS-038	Gas Chromatography with Accessories for Pesticide Analysis	1 set	B	"
	FS-039	Rotary Evaporator	2 units	A	"
	FS-040	High Performance Liquid Chromatograph	1 unit	A	"
	FS-041	Water Distilling Apparatus	1 unit	AA	
	FS-042	Dry Ice Maker	1 unit	A	
PTTC Training Room	FS-043	Top Loading Balance	1 unit	AA	
	FS-044	Van Slyke Set	1 set	AA	
	FS-045	Electric Furnace	1 unit	AA	
	FS-046	Hot Plate	1 unit	AA	
	FS-047	Semi-Micro Kjeldahl Digesting Apparatus	1 set	AA	
	FS-048	Semi-Micro Distillation Apparatus	1 set	AA	
	FS-049	Manual Buret	2 units	AA	
	FS-050	pH Meter	2 units	AA	
	FS-051	Centrifugal Separator	1 unit	AA	
	FS-052	Magnetic Hot Plate Stirrer	2 units	AA	
	FS-053	Motorized Stirrer	1 unit	AA	
	FS-054	Quick Crude Fat Analyzer	1 unit	AA	
	FS-055	Quick Crude Fiber Analyzer	1 unit	AA	
	FS-056	Conway Microdiffusion Vessels	24 units	AA	
	FS-057	Recording Thermometer	2 units	AA	
	FS-058	Moisture Meter	2 units	AA	
	FS-059	Auto-titrator	2 units	AA	
	FS-060	Rheometer	1 unit	AA	
	FS-061	NaCl Meter	1 unit	AA	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
Micro Analysis	FS-101	Sample Splitter or Riffle Jones Type	1 unit	A	
	-102	Blender, Potterson Intensifier Twin Shell	1 unit	A	
	-103	Autoclave	1 unit	B	
	-104	Oven, Mechanical Convection	1 unit	C	
	-105	Furnace, Muffle	1 unit	C	
	-106	Water Bath	2 units	A	
	-107	Butter Stirrer	1 unit	A	
	-108	Water-Filtration System	1 unit	A	
	-109	Water-Heater	1 unit	A	
	-110	Analytical Balance	1 unit	C	
	-111	Refrigerator/Freezer (combined)	1 unit	AA	
	-112	Lamp, (Magnifying Lamp)	4 units	A	
	-113	Fume Hood	1 unit	A	
	-114	Dissecting and Mounting Equipment for Insects	5 sets	AA	2 sets for Training
	-115	Cabinet for Molding Specimen	1 unit	A	
PTTC Training Room	-116	Biological Microscope with Camera	1 set	AA	
	-117	Widefield Stereoscopic Microscope	5 units	AA	
	-118	Stirrer with Hot Plate	1 set	AA	
	-119	Top Loading Balance	1 unit	AA	
	-120	Vacuum Pump	1 unit	AA	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
Microbiology	FS-201	Incubator	3 units	AA	
	-202	Anaerobic Vacuum Incubator For thermophilic bacteria	1 unit	B	
	-203	Portable Incubator	1 unit	C	
	-204	Water Bath (High Performance)	3 units	AA	
	-205	Low Temperature Incubator, Over the Counter	1 unit	AA	
	-206	Portable Refrigerator	2 units	AA	
	-207	Portable Freezer	2 units	AA	
	-208	Refrigerator	1 unit	A	
	-209	Laboratory Upright Freezer	1 unit	A	
	-210	Biological Microscope (Brightfield)	1 unit	A	
	-211	Phase Contrast Microscope	1 unit	B	
	-212	Inverted Microscope	1 unit	A	
	-213	Pipet Dryer	1 unit	B	
	-214	Temperature Function Integrator	1 unit	C	To Food Tech.
	-215	Glassware Drier	1 unit	A	
	-216	Magnetic Stirrer Hot Plate	1 unit	A	
	-217	Maxi-mix Shaker	2 units	A	
	-218	Bacti-Cinerator	2 units	A	
	-219	Digi-Sense Digital pH Meter Kit LCD Model	2 units	A	
	-220	LCD Digital Thermometer Portable	1 unit	B	
	-221	Biotest RCS Centrifugal Air Sampling System	4 units	AA	
	-222	Timer	2 units	A	
	-223	Catalase Meter (battery operated)	1 unit	C	
	-224	Vibrio Spatula (Electric)	1 unit	B	
	-225	Luminometer (US Pecolite Model 6200 or equivalent)	1 unit	A	
	-226	Bench Board Area UV Lamps	2 units	B	
	-227	Lamp, General Purpose Illuminator	1 unit	C	
	-228	Mini Electric Bone Saw	1 unit	A	
	-229	Membrane Filtration for Water	2 units	B	
	-230	Digital Nephelometer	1 unit	B	
	-231	Electric Drill	1 unit	A	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
	FS-232	Hydrophobic Grid Membrane Filter	2 units	A	
	-233	Portable Water Bath	2 units	C	
	-234	Refrigerated Centrifuge 34,000 Xg	1 unit	B	
	-235	CO ₂ Incubator	1 unit	B	
	-236	Heating Block	2 units	B	
	-237	Laboratory Freezer, Cryogenic	1 unit	C	
	-238	Water Grab Sampler	3 units	AA	
	-239	Anaerobic System Vented Gaspak	5 units	A	
	-240	Clean Bench	3 units	AA	
	-241	Ultrasonic Glass Cleaner	1 unit	A	
	-242	Fluorescent Microscope with Exciter Filter, barrier filter, heat filters and other accessories	1 set	AA	
	-243	Automatic Plater	1 unit	A	
	-244	Drummond Pipet Aid	4 units	A	
	-245	Stomacher Lab Blender (35000)	1 unit	AA	
	-246	Single Burner Gas Stove	1 unit	A	
PTTC Training Room	-247	Biological Cabinet	1 unit	AA	
	-248	Biological Microscope (Bright Field)	5 units	AA	
	-249	Refrigerated Incubator	1 unit	AA	
	-250	Mini Electric Bone Saw	4 units	AA	
	-251	Electronic Top Loading Digital Balance	4 units	AA	
	-252	Pharmacy Refrigerator	1 unit	AA	
	-253	Incubator Bath	2 units	AA	
	-254	Shaker Bath	1 unit	AA	
	-255	Magnetic Stirrer, Hot Plate	1 unit	AA	
	-256	Petri Dish Turntable	5 units	AA	
	-257	Colony Counter	2 units	AA	
	-258	Blender	2 units	AA	
	-259	Sterilizer	1 unit	AA	
	-260	Autoclave	1 unit	AA	
	-261	Water Bath	1 unit	AA	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
Physical and Sensory Testing Room					
	FS-301	Pressed Weight Determination Set	1 unit	AA	
	-302	Lovibond Colorimeter	1 set	B	
Product	-303	Macbeth-Munsell Disk Colorimetry	1 set	A	
Kitchen		Equipment and Diagram			
	-304	Egg Haugh Unit Tester	1 unit	A	
	-305	Fruit Pressure Tester	1 unit	A	To Postharvest Lab
	-306	Texturo Meter	1 unit	A	
	-307	Refractometer	3 sets	AA	1 set/1 unit to Postharvest Lab.
	-308	7-Speed Blender	2 units	AA	1 unit to Food Tech.
	-309	Mixmaster Hand Mixer	1 unit	B	
	-310	Electric Sieve Shaker	1 unit	A	
	-311	Electric Top Loading Digital Balance	3 units	A	2 units to Food Tech.
	-312	Vacume Gauge	5 units	A	3 units for Training
	-313	Bostwick Consistometer	1 unit	A	
	-314	Capillary Viscometer	1 unit	A	
	-315	Dial Caliper	5 units	A	3 units for Training
	-316	Pocketsize Timer	10 pcs	A	
	-317	Dietary Scale	1 unit	B	
	-318	Portable Heat Sealer (Hand Operated)	3 units	A	1 unit Micro Anal. 1 unit Microblol.
	-319	Water Aerator	4 units	AA	2 units Micro Anal.
	-320	Thermometers, Glass and Dial Types	15 pcs	A	
	-321	Saw for Frozen Commodities	2 pcs	A	
	-322	Triple Beam Balance	2 units	A	
	-323	Can Seam Test Kit	5 sets	AA	for Training
	-324	Pea Sizer or Peanuts Sizer	1 unit	B	
	-325	Microwave Oven and Accessories	1 unit	A	
	-326	Microwave Bulb	2 pcs	A	
	-327	Glass Spattershield	2 pcs	A	
	-328	Electric Cooking Range	1 unit	A	To Food Tech.

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
	FS-329	Dishwasher and Drier	1 unit	B	
	-330	Food Processor	1 unit	B	To Food Tech.
	-331	Gas Stove, Heavy Duty	2 units	A	1 unit to Food Tech.
	-332	Refrigerator	1 unit	B	
	-333	Upright Freezer	1 unit	A	
	-334	Coffee Percolator with Accessories	1 unit	B	
	-335	Automatic Rice Cooker	2 units	A	
	-336	Airpot (Hot & Cold)	4 units	A	
	-337	Pressure Cooker	2 units	A	
	-338	Rolling Safety Stepladder with Handrails	2 units	B	1 unit Micro Anal.
	-339	Griller, Electric	1 unit	B	
	-340	Baking Pan, Assorted Sizes	5 pcs	B	
	-341	Casseroles, Assorted Sizes	12 pcs	A	
	-342	Tongs	24 pcs	B	9 pcs Micro Anal. 9 pcs Chemistry
	-343	Tablespoons/Teaspoons/Forks/ Table Knives	108 sets	B	
	-344	Sampling Scoop	24 pcs	A	
	-345	Steamer, Assorted Sizes	10 pcs	AA	
	-346	Tea Kettle	2 pcs	B	
	-347	Sampling Tray, Assorted Sizes	10 pcs	B	
	-348	Colander, Assorted Sizes	12 pcs	B	
	-349	Decapper	5 pcs	A	
	-350	Manual Vegetable (Potato) Peeler	6 pcs	A	2 pcs Food Tech.
	-351	Wiss Shears	2 pcs	A	
	-352	White Enameled Pan, Rectangular	12 pcs	A	6 pcs Micro Anal.
	-353	White Enameled Plates, Assorted Sizes	12 pcs	B	
	-354	White Enameled Bowl, Assorted Sizes	12 pcs	B	
	-355	Corning Ware	36 pcs	A	
	-356	Plate Bowl	50 pcs	B	
	-357	Soup Bowl	24 pcs	B	

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
	FS-358	Saucer	50 pcs	B	
	-359	Drinking Glass	50 pcs	AA	
	-360	Pitcher, Stainless Steel	10 pcs	A	
	-361	Plates, Plain White Dinner	50 pcs	B	
	-362	Cups	24 pcs	B	
	-363	Teflon Cookware	1 set	A	
	-364	Teflon Turner and Ladle Set	2 sets	A	
	-365	Polypropylene Basket	12 pcs	AA	
	-366	Cutting Board, Polypropylene	12 pcs	B	
	-367	Sample Container	50 pcs	A	
	-368	Utility Basin	6 pcs	AA	
	-369	Glass Carrying Rack	4 pcs	A	
	-370	Hand Cutlery (Assorted Knife Set)	1 set	A	
	-371	Kitchen Utility Knives	14 pcs	A	
	-372	Electric Knife	1 pc	A	
	-373	Knife Holster	1 set	B	
	-374	Jiggers, 20mL	100 pcs	B	
	-375	Meat Fork	5 pcs	B	
	-376	Dish Towel	100 pcs	C	
	-377	Hot Hand	50 pcs	C	
	-378	PVC Apron	12 pcs	C	
	-379	Laboratory Labelling System			
		- Dispenser	2 pcs	A	
		- Polyester Tapes	15 rolls	A	
	-380	Stretch Film	50 rolls	A	
	-381	Boilable Bags	5,000 pcs	A	
	-382	Lab-Lyter	24 pcs	A	
	-383	Wax Marking Pens	50 pcs	B	
	-384	Gloves	200 pcs	A	To Food Tech.

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY	REMARKS
Packaging Laboratory	FS-401	Internal Pressure Testing Apparatus for Glass Containers	1 set	C	
	-402	Drop Test Apparatus for Shipping Containers	1 set	A	
	-403	Volumetric Gas Transmission Cell	1 set	B	
	-404	FMC Burst Tester	1 set	AA	
	-405	Thermal Shock Test Apparatus for Glass Containers	1 set	C	
	-406	Mercury Manometer	2 units	AA	
	-407	Constant Low Temperature Incubator Oven	3 sets	A	
	-408	Can Enamel Rater	1 set	AA	
	-409	Water Vapor Permeation Tester	1 set	A	
	-410	Vacuum Leak Test Set	1 set	A	
	-411	Electronic Tinplate Coating Analyzer	1 set	AA	
	-412	Can Seam Projector and Accessories	1 set	AA	
PTTC Training Room					
	-413	Torque Meter	2 units	AA	
	-414	Mullen's Bursting Tester	1 unit	AA	
	-415	Tensile Strength Tester	1 unit	AA	
	-416	Pouch Air Burst Tester	1 unit	AA	
	-417	Thickness Gauge	5 units	AA	

General Laboratory Accessories

MATERIAL	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
I. Glasswares	FW-001	Beaker, Glass, assorted sizes	650 pcs	AA
	-002	Beaker, Vycor	12 pcs	AA
	-003	Bell Jar	4 pcs	A
	-004	Bottle, Balsam, Wheaton	6 pcs	A
	-005	Bottle, Dropping	12 pcs	A
	-006	Bottle, Immersion Oil, Wheaton	12 pcs	AA
	-007	Bottle, Gas Washing	6 pcs	A
	-008	Bottle, Media, Screw Cap	144 pcs	AA
	-009	Bottle, Milk Dilution, Screw Cap	450 pcs	AA
	-010	Bottle, Reagent, Small Mouth	170 pcs	AA
	-011	Bottle, Reagent, Wide Mouth	24 pcs	A
	-012	Bottle, Sampling	50 pcs	A
	-013	Bottle, Specific Gravity (Pycnometer)	24 pcs	AA
	-014	Bottle, Wash, Universal	24 pcs	B
	-015	Bottle, Weighing	78 pcs	B
	-016	Bottle With Stopper	2 pcs	B
	-017	Buret	22 pcs	A
	-018	Centrifuge Tubes	32 pcs	A
	-019	Condenser	24 pcs	AA
	-020	Crucible, Filter, Glass	36 pcs	AA
	-021	Cylinder, Graduated, Glass	108 pcs	AA
	-022	Dish, Petri	6,780 pcs	AA
	-023	Distilling Apparatus Adapters and Connecting Tubes	70 pcs	*A
	-024	Distilling Traps	8 pcs	AA
	-025	Durham Tube	3,500 pcs	AA
	-026	Flask, Boiling	24 pcs	AA
	-027	Flask, Culture	36 pcs	AA
	-028	Flask, Distilling	36 pcs	AA
	-029	Flask, Erlenmeyer, Screw Cap, Assorted Types	1,500 pcs	AA
	-030	Flask, Fat Extraction Mojonnier	24 pcs	AA
	-031	Flask, Filtering, assorted sizes	86 pcs	A
	-032	Flask, Florence	48 pcs	A

MATERIAL	ITEM NO.	ITEM	Q' TY/UNIT	PRIORITY
	FW-033	Fluorescent Antibody Micro Slides	2 gross	A
	-034	Funnel, Filter, 3-Piece Whatman	2 units	A
	-035	Funnel, Glass, assorted sizes	74 units	AA
	-036	Funnel, Kilborn	12 units	B
	-037	Funnel, Separatory, assorted sizes	72 units	AA
	-038	Glass Beads	7 kg	A
	-039	Glass Tubing	40 kg	A
	-040	Gram Control Test Slides	200 pcs	A
	-041	Hanging Drop Slide Slides	24 pcs	A
	-042	Hypodermic Syringe	12 pcs	AA
	-043	Imhoff Cone, Glass	8 pcs	AA
	-044	Jar, Glass	20 pcs	A
	-045	Kontes Microflex Vials	24 pcs	AA
	-046	Lamp, Alcohol	4 pcs	AA
	-047	Medicine Dropper	24 pcs	B
	-048	Micro Cover Glass	6 cases of 10 oz.	AA
	-049	Micrometer Discs, Eyepiece	10 pcs	AA
	-050	Microscope Slides	25 packs of 40	AA
	-051	Multiwell Slides, Agglutination, Kline	24 pcs	A
	-052	Nessler Tubes	48 pcs	A
	-053	Ocular Loupe	18 pcs	AA
	-054	Percolator	12 pcs	AA
	-055	Pipets, assorted types	1,000 pcs	AA
	-056	Pipet, Milk	12 pcs	AA
	-057	Pipet, Pasteur, assorted sizes	1,440 pcs	AA
	-058	Pipet, Serological, assorted sizes	450 cases of 10	AA
	-059	Policemen, Glass Rod, assorted types	112 pcs	A
	-060	Rohrig Fat Extraction Tube	8 pcs	B
	-061	Spreading Aids, Hockey Stick	70 pcs	B
	-062	Stage Micrometers	10 pcs	AA
	-063	Stirring Rod, Glass, assorted sizes	8 cases	A
	-064	Stopcock	82 pcs	C
	-065	Test Tubes, assorted types	12,000 pcs	AA

MATERIAL	ITEM NO.	ITEM	QTY/UNIT	PRIORITY
	FW-066	Tubing Connectors	140 pcs	A
	-067	Vial, specimen, assorted sizes	600 pcs	A
	-068	Volumetric Flask	550 pcs	AA
	-069	Watch Glass	288 pcs	A
H. Metalwares	FW-101	Beaker, Stainless Steel, assorted sizes	60 pcs	AA
	-102	Bottle Basket Carrier	12 pcs	A
	-103	Burner, assorted types	11 pcs	AA
	-104	Can Opener, Ordinary	6 pcs	A
	-105	Centrifuge Cans	12 pcs	B
	-106	Chisel, Councilman's	2 pcs	A
	-107	Clamp and Clamp Holder	48 pcs	AA
	-108	Clamp, Column	12 pcs	AA
	-109	Clamp, Pinchcock	3 pcs	AA
	-110	Cover Glass Dispenser	2 pcs	A
	-111	Crucible, Nickel	9 pcs	AA
	-112	Crucible, Platinum with Cover	6 pcs	AA
	-113	Culture Dish Cover	200 pcs	A
	-114	Culture Dish Holder	20 pcs	AA
	-115	Cylinder Support	1 pc	AA
	-116	Disc-Cutter Type Bacteriological Can Opener	10 pcs	AA
	-117	Draining Rack	2 units	A
	-118	Drum Pump, Stainless Steel	2 units	AA
	-119	Forceps, assorted types	54 pcs	AA
	-120	Funnel, Stainless Steel	12 pcs	A
	-121	Funnel Support	2 pcs	A
	-122	Holder for Test Tube	12 pcs	AA
	-123	Inoculating Loop with Holder	18 pcs	AA
	-124	Multi-Jack Support	4 pcs	A
	-125	Petri Dish Basket	12 pcs	AA
	-126	Pipet Can	24 pcs	AA
	-127	Pipet Rack, Aluminum	4 pcs	AA
	-128	Scalpel	10 pcs	A
	-129	Scoop, Aluminum	10 pcs	A

MATERIAL	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
	FW-130	Shears, assorted types	22 pcs	AA
	-131	Sieves, assorted sizes including cover and receiver	49 pcs	AA
	-132	Skimmer	3 pcs	A
	-133	Spatula, assorted types	66 pcs	AA
	-134	Spike with Shield	6 pcs	A
	-135	Staining Rack	5 pcs	AA
	-136	Support Ring	22 pcs	AA
	-137	Support Stand, Steel	18 pcs	AA
	-138	Swab Test Metal Template	12 pcs	A
	-139	Test Tube Basket, assorted sizes	50 pcs	AA
	-140	Test Tube Rack, assorted sizes	60 pcs	AA
	-141	Thermometer Holder	10 pcs	AA
III. Porcelainwares and Plasticwares	FW-201	Crucible, Porcelain, assorted types and sizes	200 pcs	AA
	-202	Dish, Evaporating	100 pcs	AA
	-203	Funnel Buchner, Porcelain	24 pcs	AA
	-204	Funnel, Hirsch	6 pcs	AA
	-205	Mortar and Pestle, assorted sizes	16 sets	A
	-206	Support Stand, Porcelain	8 pcs	AA
	-207	Biohazard Bag and Holder	3 cases, 2 holders	A
	-208	Bottle, Centrifuge, assorted types	48 pcs	C
	-209	Bottle, Drop-Dispenser, Squeeze Type	12 pcs	C
	-210	Bottle, Wash	12 pcs	AA
	-211	Brushes, assorted types	400 pcs	AA
	-212	Crocks	3 pcs	A
	-213	Cryogenic Storage Tube, Disposable, Polypropylene	100 pcs	A
	-214	Culture Dish, Disposable	2 cases of 500	A
	-215	Culture Tube Caps, Polypropylene	2,000 pcs	AA
	-216	Cylinder, Graduated, Polypropylene	30 pcs	AA
	-217	Desiccator, Vacuum Type, Plastic	2 pcs	A

MATERIAL	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
	FW-218	Flask, Erlenmeyer, Plastic, assorted types	125 pcs	A
	-219	Flask, Tissue Culture, assorted types	120 pcs	B
	-220	Funnel, Buchner, Polyethylene	2 pcs	AA
	-221	Funnel, Polypropylene	12 pcs	A
	-222	Goggles, Assorted Types	20 pcs	AA
	-223	Imhoff Cone, Plastic	25 pcs	A
	-224	Jar, Mason, Polypropylene assorted sizes	102 pcs	B
	-225	Micro Cover Slip, Plastic	200 pcs	AA
	-226	Micro Slide Box, Polypropylene	3 pcs	A
	-227	Microscope Slide Holder	6 pcs	A
	-228	Pans, Polypropylene	6 pcs	A
	-229	Pipet Filler, assorted types	40 pcs	AA
	-230	Pipet Rack, Polypropylene	4 units	A
	-231	Pipet, Serological, Disposable	500 pcs	AA
	-232	Policemen, Plastic Rod, assorted types	50 pcs	B
	-233	Slant Rack	5 pcs	AA
	-234	Slide Dispenser, Plastic, Automatic	2 units	A
	-235	Stir Bar, Floating	3 pcs	AA
	-236	Stir Bar, Magnetic	5 pcs	AA
	-237	Stir Bar Retrievers	3 pcs	AA
	-238	Stirring Rod, Plastic assorted types	42 pcs	A
	-239	Tank, Round with Spigot and Cover	2 pcs	A
	-240	Thermometer Reading Magnifier	5 pcs	A
IV. Rubberwares	FW-301	Dropper Bulb for Pasteur Pipets	3 pks of	A
Woodenwares			24	
and Utilities	-302	Gloves, assorted types	3 pks/cs	AA
	-303	Respirator, assorted types		AA
		Double Filter	10 units	
		Disposable	8 box×100	

MATERIAL	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
	FW-304	Rubber Stopper		AA
		- Solid rubber, assorted sizes	20 bags of 5 lb	
	-305	Wafer Stopper	12 units	AA
	-306	Tubing, assorted types	30 reels of 50 ft	AA
	-307	Funnel support	6 pcs	A
	-308	Imhoff Cone Rack	4 pcs	A
	-309	Micro Slide Box	8 pcs	A
	-310	Needle Support Rack	6 pcs	A
	-311	Bench Covers	5 rolls	B
	-312	Utility Container	6 pcs	A
	-313	Glassware Cart	6 pcs	AA
	-314	Tabletop Chest	1 unit	B

Training and Extension Service

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
Training Room	FT-001	Slide Projector, Portable, with Dissolve System	1 set	A
		Accessories :		
	1	Slide Projector with Built-in Monitor and Sound, Portable	1 set	A
	2	Rectangular Magazine	500 pcs	A
	3	Carousel Trays	15 pcs	A
	4	Slide Viewer, Table Model	1 set	A
	5	Slide Film, 135×24	50 rolls	A
	6	Slide Frame, Plastic, 50mm	5,000 pcs	A
	7	Slide Album, 200-slide Capacity	50 pcs	A
	TF-002	Overhead Projector, Portable	1 set	A
		Accessories :		
	1	Transparency Sheet Material	5,000 sheets	A
	2	Telescoping Pointer	5 pcs	A
	3	Extension cord	2 sets	A
	4	Overhead Projector Markers	500 pcs	A
	FT-003	Speech Sound System:		
		Components :		
	1	Complete Sound System-Speaker, Recorder/Player, Amplifier, 40 watts	2 sets	A
	2	Microphones and Stand		
		a. Clip-on	4 pcs	A
		b. Handy, with Stand	4 pcs	A
	3	Extension Speaker, 40 watts	1 unit	B
	4	Megaphones	1 unit	A
	5	Blank Casette Tapes, (30, 60, 120 min.)	300 pcs	A
	FT-004	Personal Computer:		
		Local Area Network for 5-Work Station		
		Components :		
	1	Main System Unit	1 unit	A

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
	2	Monitor, Keyboard, Diskette Drive Cables and Other Accessories to Connect to Main System Unit	5 sets	A
	3	Printers		
		a. Computer Print (Dot-Matrix)	1 set	A
		b. Letter Quality print	1 set	A
	4	Voltage Regulator	1 set	A
	5	Programs for		A
		a. Work Proccessing		
		b. Mathematical and Statistical Calculations		
		c. Database		
		d. Othes		
		Include following:		
		a. Hard Disk		
		b. Diskettes		
		c. Typestyles		
		d. Consummables as Ink, Paper, Ribbon for minimum 2 years operation		
FT-005		Copying Machine with Consumable for Minimum 50,000 Copy Life	1 set	A
FT-006		21-Hole Punch Binder	1 unit	A
		Accessories :		
	1	2 to 3-Hole Punch Binder	1 unit	B
	2	Paper Cutter	1 uint	A
	3	Binders for 500-pp	1 unit	A
	4	Paper Jogger	1 unit	B
FT-007		Lettering System	2 sets	A
FT-008		Magnetic Whiteboard with Marking Pens and Magnetic Buttons		
		2' x 3'	2 sets	A
		4' x 8'	1 set	A

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
	FT-009	White/Projection Screen with Tripod	1 sets	A
	FT-010	Opaque Projector and Accessories	1 set	B
	FT-011	Assorted Training Aids: Stapler, Marker, Puncher, etc.	1 set	A
	FT-012	Video System: Consist of :		
		1 Betamax Machine with Revinder	1 set	A
		2 Television Screen	1 set	A
		3 Video Camera Recorder/Player	1 set	B
		4 Blank Video Tapes, (30, 60 and 120 min.)	3,600 pcs	B
	FT-13	Microfilm System: Consist of		
		1 Reader	1 set	A
		2 Printer	1 set	B
	FT-14	Photographic Equipment and Accessories: Consist of:		
		1 Nikon Camera F3	1 set	A
		2 Camera Tripod	2 sets	A
		3 Luna Pro Flash Meter	2 sets	A
		4 Broncolor Flash C-171	2 sets	A
		5 Omega Black and White Enlarger	1 set	A
		6 Nikon Slide Duplicator	1 set	B
		7 Seamless Background Paper	20 pcs	A
		8 B & W Photoprints Chemicals	1 set	B
		9 B & W Printing Utensils (trays, clps, hangers, etc.)	1 set	B
	FT-15	Drafting Table and Accessories	1 set	A
	FT-16	Automatic Color Copier and Slide Processor	1 set	C

ROOM NAME	ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
	FT-17	Automatic Copier and Slide Processor	1 set	C
	FT-18	Blue Slide Processor	1 set	C

Others

ROOM NAME	ITEM NO.	ITEM	Q' TY/UNIT	PRIORITY
Telecommunication System	FT-101	Telex System	2 units	A
	-102	2-Way Radio Communication System	10 terminals	A
Vehicles	-103	Coaster, 25 seater	1 unit	AA
	-104	Car	2 units	B
	-105	Wagon-jeeeps/Land Cruiser/Pajero 5-7 seater	3 units	AA A
	-106	Motorbike-Scooter	1 unit	AA
Maintenance	-107	For Vehicles	1 set	AA
	-108	For Electronic/Electric Equipment in Food Technology and Food Science Laboratories	1 set	AA
	-109	For Plumbing Facilities and Equipment	1 set	AA
	-110	For Building Facilities	1 set	AA
Laboratory Furniture	-111	Center Table	1 lot	AA
	-112	Side Table	1 lot	AA
	-113	Balance Table	1 lot	AA
	-114	Shelves	1 lot	AA
	-115	Desks	1 lot	AA
	-116	Stools	1 lot	AA
	-117	Drinking Fountain	1 unit	B
	-118	Washing Machine	1 unit	A
	-119	Clothes Drier	1 unit	A
	-120	Flat Iron and Board	1 unit	A
	-121	Vacuum Cleaner, heavy Duty and Accessories	1 unit	A
	-122	Floor Polisher, Heavy Duty and Accessories	1 set	B
	-123	White Laboratory Uniform : gown, shoes, gloves	200sets	100A 100B

ITEM NO.	ITEM	Q'TY/UNIT	PRIORITY
FT-201	Reference Books	96 pcs	B
-202	Journal Subscriptions	7 journals	B
-203	Membership to The Institute of Food Technologists		B
-204	Audio-Visual Aid	3 sets	B
-205	Prepared Microscope Slides	27 pcs	B

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