



Republic of the Philippines  
**Benguet State University**  
 2601 La Trinidad, Benguet  
 www.bsu.edu.ph

Telefax No. (074) 661-1839; Email: procurement@bsu.edu.ph

**REQUEST FOR QUOTATION (RFQ)**  
**(ALL ENTRIES ARE MANDATORY)**

Name of Owner/ Corporation/ Cooperative/ Agency: \_\_\_\_\_ QUOTATION NO. 1146  
 Name of Business : \_\_\_\_\_ DATE: SEP 21 2023  
 Address: \_\_\_\_\_ P.R. NO. : 2023-02-193  
 Email address: \_\_\_\_\_ Telephone No. \_\_\_\_\_ ABC: Php. 150,000.00  
 FUND SOURCE: 911

The Benguet State University through its Bids and Awards Committee will undertake NP- SVP  
 \_\_\_\_\_ for the item/s listed below under the following terms and conditions:

- All entries must be written legibly and accurately.
- Delivery period is within 15 calendar days.
- Warranty period shall be for a minimum of three months, in case of expendable supplies, and a minimum of one year in case of non- expendable supplies from date of acceptance by the University.
- Price validity shall be for a period of 30 calendar days.
- Compliance with specifications: Kindly specify in the column provided below whether the offer fully complies with the specifications or a counter offer.
- Deadline of submission of quotation is on or before 5:00 PM of Sept. 27, 2023. Offers may be submitted in sealed or open quotation in person, or through facsimile (074-661-1839) or email (procurement@bsu.edu.ph)
- The item/s shall be procured by: \_\_\_\_\_ a) line item;  b) lot; \_\_\_\_\_ c) sub-lot
- Business Permit Number : \_\_\_\_\_, date of issue: \_\_\_\_\_, place of issue: \_\_\_\_\_, (If renewal of Business Permit is still on process, please indicate OR No: \_\_\_\_\_, date of OR : \_\_\_\_\_ for the payment of renewal).
- \* PhilGEPS Registration Number: \_\_\_\_\_

**REYNANTE B. BASCO**  
 Chairperson, BAC (Goods & Services)  
9-21-23

College/Dept./Office: **CHET SP ETAG-BASED PROJECT**

Item No.	Qty	Unit	Item	Technical Specifications (Brand and Model)		ABC	Unit Cost	Total Cost
				COMPLY	COUNTER OFFER			
1	55	copies	Printing & Binding / IEC Materials A4 Landscape 56 pages fully colored, Hardcover (coffee table style) 220 gsm inside pages as per attached design			95,000.00		
2	8	copies	17x23 poster fully colored hard copy, as per attached design			3,000.00		
3	8	set	T sign poster Standard Non-slip Mat base, adjustable pedestal sign Stand up to 78 inch, Double side floor Banner Stand fro Board and Foam display with 18"x24" inches acrylic wall frame			40,000.00		
4	400	pcs	Vinyl Sticker water proof 2"x3" inches in size fully colored			12,000.00		
<b>TOTAL</b>						150,000.00		
XXXXXXXXXXXX								

Counter offers:

Delivery Period: \_\_\_\_\_  
 Warranty: \_\_\_\_\_  
 Price Validity: \_\_\_\_\_

We hereby submit our quotations, accept the general conditions for the above items and be bound by our offer.

\_\_\_\_\_  
 Signature over Printed Name

\_\_\_\_\_  
 Date and Time of Receipt of RFQ

\* Not a ground for disqualification for failure to indicate but required as a condition for award.

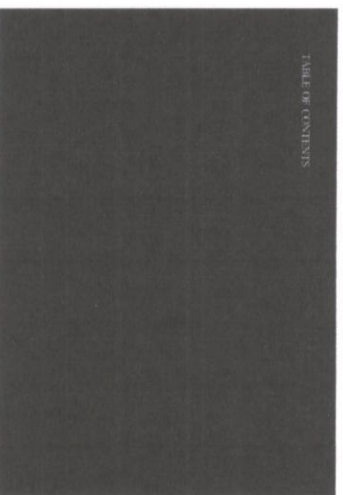
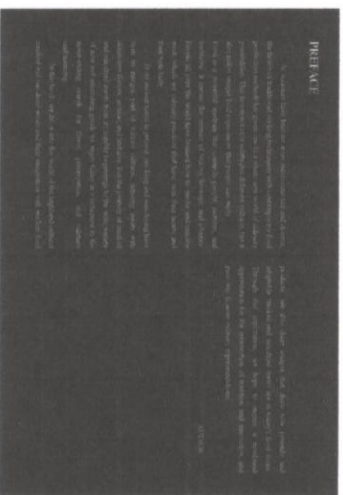
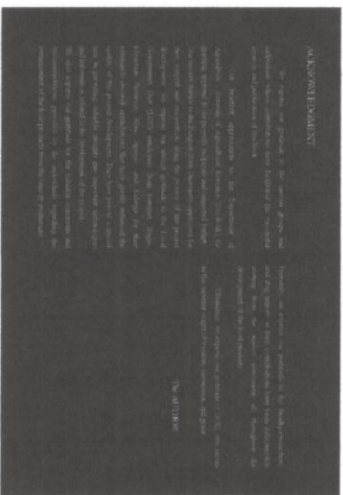
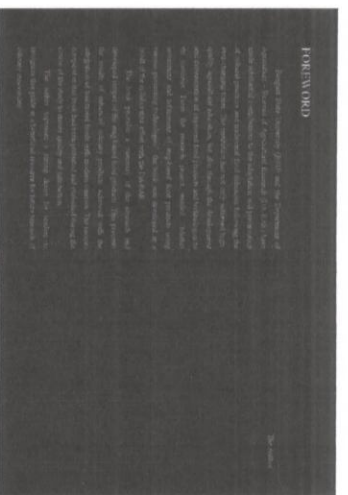
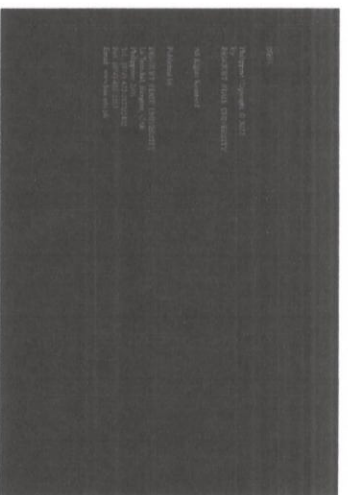
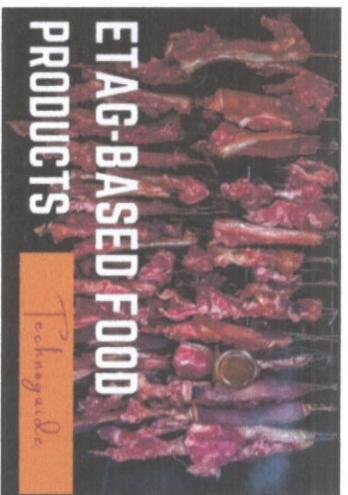




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**BENGUET  
STATE  
UNIVERSITY**  
PORTFOLIO PRIMER





ITEM NO 2.

Drying Methods

Elisavinda

Advancing meat drying for improved functionality, preservation, and safety. The process of drying meat involves removing moisture to extend shelf life and enhance flavor. This process is crucial for various meat products, including jerky, biltong, and dried sausages. The drying process is influenced by factors such as temperature, humidity, and airflow. Proper drying techniques ensure that the meat remains safe and retains its nutritional value while achieving the desired texture and taste.



Confilena Native Pig

Elisavinda

The Confilena native pig is a traditional breed from the Confilena region in Italy. It is known for its unique characteristics, including its large size and distinctive black and white markings. This breed is highly valued for its meat quality and is often used in traditional Italian cuisine. The Confilena pig is a result of crossbreeding between different pig breeds, which has led to its unique traits and adaptability to the local environment.



MARKET ASSIGNMENT

Elisavinda

1a. Source Classification  
 The source classification of meat products is determined by the type of animal from which they are derived. This classification is crucial for understanding the nutritional value and safety of the meat. Common sources include beef, pork, and poultry. Each source has its own characteristics and is used in different ways in various cuisines.



1c. Standardization of Pigs in the Market

The standardization of pigs in the market is essential for ensuring quality and safety. This involves implementing strict regulations and standards for pig breeding, raising, and processing. Standardization helps to reduce the risk of disease and ensures that consumers receive high-quality meat products. It also helps to maintain the integrity of the market and protect the interests of producers and consumers alike.

Standardized protocol for the Sun-dried and Hot-Smoked Meat

Standardized protocols for sun-dried and hot-smoked meat are essential for ensuring safety and quality. These protocols outline the steps from selection of raw materials to final packaging. Key steps include proper cleaning, drying, and smoking conditions. Adhering to these protocols helps to prevent foodborne illnesses and ensures that the final product is safe for consumption. The protocols also specify the required equipment and environmental conditions for each step.

Parameter	Value
Temperature	140-160°C
Humidity	20-30%
Time	2-3 hours
Smoking	180-200°C
Time	1-2 hours

MARKET ASSIGNMENT

Elisavinda

2a. Source Classification  
 The source classification of meat products is determined by the type of animal from which they are derived. This classification is crucial for understanding the nutritional value and safety of the meat. Common sources include beef, pork, and poultry. Each source has its own characteristics and is used in different ways in various cuisines.



2c. Standardization of Pigs in the Market

The standardization of pigs in the market is essential for ensuring quality and safety. This involves implementing strict regulations and standards for pig breeding, raising, and processing. Standardization helps to reduce the risk of disease and ensures that consumers receive high-quality meat products. It also helps to maintain the integrity of the market and protect the interests of producers and consumers alike.

RT ADV TO CAT

Elisavinda

RT ADV TO CAT  
 HOT-SMOKED PORK SLIVERS  
 This product is a hot-smoked pork sliver, which is a popular snack or appetizer. It is made from high-quality pork and is smoked to achieve a rich, smoky flavor. The product is easy to eat and can be enjoyed on its own or with other dishes. It is a great option for those looking for a quick and delicious meal.



Standardized protocol for the Sun-dried and Hot-Smoked Meat

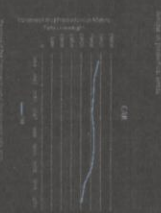
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Parameter	Value
Temperature	140-160°C
Humidity	20-30%
Time	2-3 hours
Smoking	180-200°C
Time	1-2 hours

MARKET ASSIGNMENT

Elisavinda

3a. Source Classification  
 The source classification of meat products is determined by the type of animal from which they are derived. This classification is crucial for understanding the nutritional value and safety of the meat. Common sources include beef, pork, and poultry. Each source has its own characteristics and is used in different ways in various cuisines.



King and Kecipic

Elisavinda

King and Kecipic  
 This product is a combination of King and Kecipic, which are traditional ingredients used in various cuisines. The combination creates a unique flavor profile that is both savory and slightly spicy. It is a popular choice for those looking for a new and exciting taste. The product is easy to use and can be added to a variety of dishes.



**HOT SAOBI DO PORK SAÍ SÓC**

Este prato é uma combinação de sabores e texturas, com o suco de laranja adicionando um toque de frescura e acidez ao molho quente e picante. O arroz branco é servido como acompanhamento para equilibrar o prato.

- 1. 1kg de carne de porco sem osso
- 2. 2 colheres de sopa de óleo
- 3. 2 colheres de sopa de alho picado
- 4. 2 colheres de sopa de cebola picada
- 5. 2 colheres de sopa de molho de soja
- 6. 2 colheres de sopa de molho de pimenta
- 7. 2 colheres de sopa de suco de laranja
- 8. 2 colheres de sopa de vinagre de maçã
- 9. 2 colheres de sopa de açúcar
- 10. 2 colheres de sopa de sal



€1

**HOT SAOBI DO PORK AND BEANS**

Este prato é uma combinação de sabores e texturas, com o suco de laranja adicionando um toque de frescura e acidez ao molho quente e picante. O arroz branco é servido como acompanhamento para equilibrar o prato.

- 1. 1kg de carne de porco sem osso
- 2. 2 colheres de sopa de óleo
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- 5. 2 colheres de sopa de molho de soja
- 6. 2 colheres de sopa de molho de pimenta
- 7. 2 colheres de sopa de suco de laranja
- 8. 2 colheres de sopa de vinagre de maçã
- 9. 2 colheres de sopa de açúcar
- 10. 2 colheres de sopa de sal



€1

**HOT SAOBI DO PORK SHIITAKE**

Este prato é uma combinação de sabores e texturas, com o suco de laranja adicionando um toque de frescura e acidez ao molho quente e picante. O arroz branco é servido como acompanhamento para equilibrar o prato.

- 1. 1kg de carne de porco sem osso
- 2. 2 colheres de sopa de óleo
- 3. 2 colheres de sopa de alho picado
- 4. 2 colheres de sopa de cebola picada
- 5. 2 colheres de sopa de molho de soja
- 6. 2 colheres de sopa de molho de pimenta
- 7. 2 colheres de sopa de suco de laranja
- 8. 2 colheres de sopa de vinagre de maçã
- 9. 2 colheres de sopa de açúcar
- 10. 2 colheres de sopa de sal



€1

**HOT SAOBI DO PORK SHIITAKE**

Este prato é uma combinação de sabores e texturas, com o suco de laranja adicionando um toque de frescura e acidez ao molho quente e picante. O arroz branco é servido como acompanhamento para equilibrar o prato.

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- 8. 2 colheres de sopa de vinagre de maçã
- 9. 2 colheres de sopa de açúcar
- 10. 2 colheres de sopa de sal



€1

**HOT SAOBI DO PORK SING**

Este prato é uma combinação de sabores e texturas, com o suco de laranja adicionando um toque de frescura e acidez ao molho quente e picante. O arroz branco é servido como acompanhamento para equilibrar o prato.

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- 8. 2 colheres de sopa de vinagre de maçã
- 9. 2 colheres de sopa de açúcar
- 10. 2 colheres de sopa de sal



€1

**SIN SAOBI DO PORK SING**

Este prato é uma combinação de sabores e texturas, com o suco de laranja adicionando um toque de frescura e acidez ao molho quente e picante. O arroz branco é servido como acompanhamento para equilibrar o prato.

- 1. 1kg de carne de porco sem osso
- 2. 2 colheres de sopa de óleo
- 3. 2 colheres de sopa de alho picado
- 4. 2 colheres de sopa de cebola picada
- 5. 2 colheres de sopa de molho de soja
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- 7. 2 colheres de sopa de suco de laranja
- 8. 2 colheres de sopa de vinagre de maçã
- 9. 2 colheres de sopa de açúcar
- 10. 2 colheres de sopa de sal



€1



**SOFTENED PORK MEAT CRAWLLE WITH DEHYDRATED VEGETABLES FOR INSTANT NOODLE PLAVORING**

The process of softening pork meat and preparing it for use in instant noodle flavoring involves several steps:

- Preparation:** The pork meat is cut into small pieces and is cleaned thoroughly.
- Softening:** The pork meat is cooked in a pot with water and salt until it is tender and soft.
- Preparation of Dehydrated Vegetables:** Various vegetables are cut into small pieces and are dehydrated to remove their moisture content.
- Blending:** The softened pork meat and dehydrated vegetables are blended together to create a uniform mixture.
- Flavoring:** The mixture is combined with other ingredients such as spices, oils, and seasonings to create the final instant noodle flavoring.

The process of softening pork meat and preparing it for use in instant noodle flavoring is a crucial step in the production of instant noodle products. It ensures that the pork meat is tender and easy to eat, while the dehydrated vegetables provide a natural, fresh flavor to the noodles.



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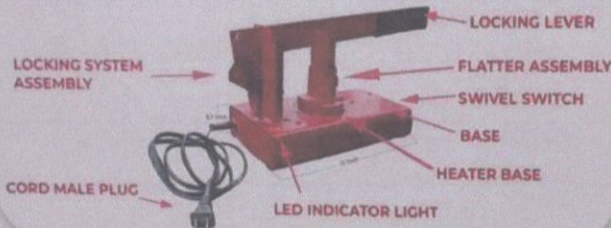
# PORTABLE VULCANIZER

Keep your Tires Rolling!

IPO Patent No. 22017000444



## Parts and Features



## Specifications

Scope of application:	Vulcanization Time:
Inner Tube	5-10 minutes
Voltage:	Weight:
220V	4.4 kilos
Rated Power:	Average Heating time:
1 KW	36.6 seconds
Temperature Range:	
250 °F (121 °C) to 360 °F (182 °C).	

## KEY FEATURES

- ✓ Fast-heating and less consumption in electricity
- ✓ Environmental-friendly
- ✓ Faster Locking Mechanism
- ✓ Compact design, easier to transport or carry
- ✓ High efficiency and durable metal body

## THE MARKET

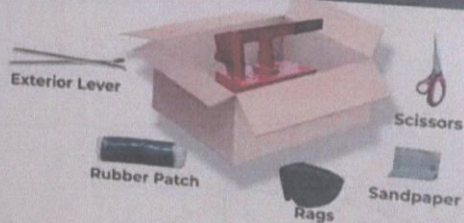


Farmers, Vulcanizing Shops, Motorcycle Dealers

Total Start-Up Cost: **PHP44,000.00**  
(20 units for 1 month production)

Return of Investment: **218%**

## PORTABLE VULCANIZER KIT



SRP: **PHP2,000.00**  
PROFIT RATIO: **20%**



Biglaang **ABERYA**  
Walang **PROBLEMA!**  
Kuyo **ARNEL**, Farmer

## THE TEAM



Ferdinand P. Hoenda  
Technology Developer



Daniela S. Bucas  
Parent Agor



Lei Francis E. Ribar  
Financial Officer

**BE OUR PARTNER!**  
THIS TECHNOLOGY IS OPEN FOR PARTNERSHIP



CONTACT US  
fb.com/mmsu.lptbm  
uitso@mmsu.edu.ph  
0956-286-7769

ITEM No. 3



ILOCOS NORTE

# Black Garlic

*The Black Diamond of the North*

- ✓ Loaded with antioxidants
- ✓ Helps fight cancer growth
- ✓ Increases immunity
- ✓ Boosts heart health
- ✓ Preserves cognitive function
- ✓ Stabilizes blood sugar
- ✓ High in fructan, A soluble fiber that helps clean the gut



[uitso@mmsu.edu.ph](mailto:uitso@mmsu.edu.ph)



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A



B



C.



Item no. 4