



Intellectual Property Center, 28 Upper McKinley Rd.  
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 Tel. No. 238-6300 Website: <http://www.ipophil.gov.ph> e-mail: [mail@ipophil.gov.ph](mailto:mail@ipophil.gov.ph)

**Number: Vol 16 No 131**  
**Date Released: December 2, 2013**

[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>			
[12]	<b>UTILITY MODEL PUBLICATION</b>			
[21]	Application Number:	2/2012/000105	Document Code:	U1
[22]	Date Filed:	01/03/2012		
[54]	Title:	THE PROCESS OF MAKING QUICK MELT COOKIES ENRICHED WITH VEGETABLES		
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]		
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]		
[73]	Assignee(s):			
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN		
[30]	Priority Data:	NONE		
[51]	International Class 8:	A 21D 13/00, 13/08, A 23L 1/052		
[57]	Abstract:	<p>The utility model relates to snack food but more particularly to a process of making quick melt cookies enriched with fresh vegetable puree to increase its nutrient content, enhance flavor and appearance without using artificial food coloring and preservatives.</p> <p>The process of making quick melt cookies comprises the following: preparing of vegetable puree by cleaning, washing, chopping or sometimes shredding into smaller sizes the vegetables/root crop, drying until it becomes brittle, then pounding or grinding until it becomes very fine in texture; weighing and sifting flour and sugar; mixing all the ingredients in a mixer until it becomes well blended and fluffy; pouring in a baking sheets or cookie molder; baking in 1500C for at least 15-20 minutes or until it becomes golden brown; then quick melt cookies are taken out, cooled, packed and sealed.</p>		
	Representative Drawing(s):			
	Relevant docs:			



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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>		
[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	<b>2/2012/000106</b>	Document Code: <b>U1</b>
[22]	Date Filed:	<b>01/03/2012</b>	
[54]	Title:	<b>PROCESS OF MAKING RICE NOODLES ENRICHED WITH VEGETABLE</b>	
[71]	Applicant(s):	<b>BENGUET STATE UNIVERSITY [PH]</b>	
[72]	Maker(s):	<b>VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]</b>	
[73]	Assignee(s):		
[74]	Attorney / Agent:	<b>JESSON Y. DEL-AMEN</b>	
[30]	Priority Data:	<b>NONE</b>	
[51]	International Class 8:	<b>A 23L 1/10, 1/052, 1/16</b>	
[57]	Abstract:	<p>The utility model relates to a process for making rice noodles vegetable selected to enhance food nutrient value, color and appearance and without utilization of artificial food colorings and preservatives. The process of making vegetable enriched rice noodles comprising of preparation of vegetable fresh puree, washing and soaking the long grain rice for at least 3 hours, grinding the soaked rice in a rice grinder together with the puree and the water, pouring the grinded rice with vegetable puree in a baking sheets and steaming for at least 5-10 minutes, cutting the pre-gelatinized rice by about 1-2mm x 1-2mm or desired size, drying the rice noodles and weighing, packing and sealing it tightly.</p>	
	Representative Drawing(s):		
	Relevant docs:		



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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>		
[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	<b>2/2012/000107</b>	Document Code: <b>U1</b>
[22]	Date Filed:	<b>01/03/2012</b>	
[54]	Title:	<b>PROCESS OF MAKING FETTUCCINE PASTA ENRICHED WITH VEGETABLE</b>	
[71]	Applicant(s):	<b>BENGUET STATE UNIVERSITY [PH]</b>	
[72]	Maker(s):	<b>VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]</b>	
[73]	Assignee(s):		
[74]	Attorney / Agent:	<b>JESSON Y. DEL-AMEN</b>	
[30]	Priority Data:	<b>NONE</b>	
[51]	International Class 8:	<b>A 23L 1/10, 1/052, 1/16</b>	
[57]	Abstract:	<p>The utility model relates to a process for making pasta but more particularly to a fettuccine pasta enriched to increase its nutrient content, enhance flavors and colors without using artificial food coloring and preservatives.</p> <p>The process of making vegetable enriched fettuccine pasta comprising the preparation of at least one selected vegetable into vegetable fresh puree; sifting and mixing the flour with salt and vegetable puree in a mixer until a dough is formed, resting the dough for a few minutes, passing the dough through a sheeter for several times, adjusting the thickness from thick to thin until the surface becomes smooth and it reaches 1-2mm thickness, cutting the sheeted dough by 5mm either using knife or noodle cutter, boiling the fresh fettuccine for at least 4-5 minutes, cold-washing the boiled pasta and draining it well, weighing, packing and sealing; drying of fettuccine pasta includes steaming the fresh the fresh fettuccine, drying and packing.</p>	
Representative Drawing(s):			
Relevant docs:			



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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>		
[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	2/2012/000108	Document Code: U1
[22]	Date Filed:	01/03/2012	
[54]	Title:	A PROCESS OF PRODUCING COOKIES ENRICHED WITH VEGETABLE	
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]	
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN	
[30]	Priority Data:	NONE	
[51]	International Class 8:	A 21D 13/00, 13/08, A 23L 1/052	
[57]	Abstract:	<p>The present utility model relates to a process for making cookies enriched with vegetable puree.</p> <p>The process of making vegetable enriched cookies comprising the preparation of at least one selected vegetable into vegetable fresh puree; sifting and mixing the dry ingredients, creaming the butter and shortening followed by salt, sugar until well blended and becomes fluffy; adding the eggs, evaporated milk, and vegetable puree and mix well, gradually adding the flour mixture and mix well until it becomes well blended, forming a soft and naturally colored cookie dough, molding the cookie dough according to desired shape and size and arrange in an ungreased baking pan, baking for 8-10 minutes for thin size and 12-15 minutes for thicker size, removing immediately from the baking pans and cooling and packing and sealing.</p>	
	Representative Drawing(s):		
	Relevant docs:		



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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>		
[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	2/2012/000109	Document Code: U1
[22]	Date Filed:	01/03/2012	
[54]	Title:	PROCESS OF MAKING BREAD "PANDESAL" ENRICHED WITH VEGETABLE	
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]	
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]: JEOFREY BAYATING[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN	
[30]	Priority Data:	NONE	
[51]	International Class 8:	A 21D 13/00, 13/04, A 23L 1/052	
[57]	Abstract:	<p>The present utility model relates to a process for making bread (pandesal) enriched to enhance food nutrient value, color and appearance and without utilization of artificial food colorings and preservatives.</p> <p>The process of making vegetable enriched bread comprising the preparation of at least one selected vegetable into vegetable fresh puree; sifting the flour and adding the other dry ingredients such as milk bread improver including the yeast with it, mixing the vegetable puree, sugar and salt well, then pouring into a mixer, adding the flour mixture and mixing it for about 3 minutes, adding the shortening and margarine and mixing until the dough becomes very smooth and not easily cut when stretched, its doneness of the bread dough can be tested by getting a sample and stretching it, transferring the dough into a greased board or table, cutting the bread dough into equal parts, then rolling each part until a long and uniform round dough is formed, cutting the long dough into desired size but usually 1 inch thick and rolling into a bread crumbs until coated, arranging the bread crumbs coated dough into a baking sheet and letting it proof or rise for a few minutes depending on the temperature. Proofing may take longer when the temperature is cold and shorter when the temperature is warmer, baking for at least 180-200C for 8-15 minutes, taking out from oven when done, cooling in a tray racks, then packing and sealing.</p>	
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	Relevant docs:		



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[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	<b>Application Number:</b>	<b>2/2012/000110</b>	<b>Document Code: U1</b>
[22]	<b>Date Filed:</b>	<b>01/03/2012</b>	
[54]	<b>Title:</b>	<b>PROCESS OF MAKING UDON NOODLES ENRICHED WITH VEGETABLE</b>	
[71]	<b>Applicant(s):</b>	<b>BENGUET STATE UNIVERSITY [PH]</b>	
[72]	<b>Maker(s):</b>	<b>VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]: ESTELA B. ANNIBAN[PH]</b>	
[73]	<b>Assignee(s):</b>		
[74]	<b>Attorney / Agent:</b>	<b>JESSON Y. DEL-AMEN</b>	
[30]	<b>Priority Data:</b>	<b>NONE</b>	
[51]	<b>International Class 8:</b>	<b>A 23L 1/10, 1/052, 1/16</b>	
[57]	<b>Abstract:</b>	<p>The utility model relates to a process for making noodles but more particularly to a fresh and dried udon noodles (thick flour noodleS) enriched with at vegetable to increase its nutrient content, enhance flavors and naturally appealing colors without using artificial food coloring and preservatives.</p> <p>The process of making vegetable enriched udon noodles comprising the preparation of at least one selected vegetable into vegetable fresh puree; sifting and mixing the flour with salt and vegetable puree in a mixer until a dough a formed, resting the dough for a few minutes, passing the dough through a sheeter for several times, adjusting the thickness from thick to thin until the surface becomes smooth and it reaches 5mm thickness, cutting the sheeted dough by 4-5mm wide either using knife or noodle cutter, boiling the fresh udon for at least 4-5 minutes, cold-washing the boiled noodles and draining it well, weighing, packing and sealing; drying of udon noodles includes steaming the fresh udon, drying and packing.</p>	
<b>Representative Drawing(s):</b>			
<b>Relevant docs:</b>			



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[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	2/2012/000112	Document Code: U1
[22]	Date Filed:	01/03/2012	
[54]	Title:	A PROCESS OF PRODUCING MUFFINS ENRICHED WITH VEGETABLE	
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]	
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]: JEOFREY BAYATING[PH]: MARILOU B. BANAS[PH]	
[73]	Assignee(s):		
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN	
[30]	Priority Data:	NONE	
[51]	International Class 8:	A 21D 13/00, 13/08, A 23L 1/052	
[57]	Abstract:	<p>The present utility model relates to snack food but more particularly the process for making muffins enriched with vegetable.</p> <p>The process of making muffins enriched with vegetable comprises the following: Preparing of vegetable puree wherein the vegetable/root crop are cleaned, washed, chopped into small pieces and blenderize with little amount of water, just enough for the blender machine to operate well; Sifting and mixing the flour with other dry ingredients such as baking powder, baking soda and milk powder; Mixing the butter and shortening in a mixer; Adding the eggs and mix well; Adding the evaporated milk and the puree and adding gradually to the butter mixture, simultaneously with the flour mixture until all ingredients are well mixed; Greasing the muffin pans with shortening and put each with muffin paper; Pouring the muffin mixture to the pans with muffin paper; Baking the mixture at 180-200 °C for 20 minutes or until the muffins tops becomes golden brown in color; Removing immediately the hot muffins from the baking pans, and Cooling for few minutes; Packing in a container and are tightly sealed.</p>	
	Representative Drawing(s):		
	Relevant docs:		



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[12]	<b>UTILITY MODEL PUBLICATION</b>																										
[21]	Application Number:	2/2012/000113	Document Code: U1																								
[22]	Date Filed:	01/03/2012																									
[54]	Title:	COMPOSITION OF MAKING LOAF BREAD ENRICHED WITH VEGETABLES																									
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]																									
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]: JEOFREY J. BAYATING[PH]																									
[73]	Assignee(s):																										
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN																									
[30]	Priority Data:	NONE																									
[51]	International Class 8:	A 21D 13/00, 13/04, A 23L 1/052																									
[57]	Abstract:	<p>The utility model relates to a process for making bread but more particularly to a loaf bread enriched with vegetable selected to increase its nutrient content, enhance flavors and colors without using artificial food and preservatives.</p> <p>The composition of making loaf bread composed of the following:</p> <table border="0"> <thead> <tr> <th>INGREDIENTS</th> <th>PERCENTAGE (by weight)</th> </tr> </thead> <tbody> <tr> <td>Flour</td> <td>53.13%</td> </tr> <tr> <td>Vegetable puree</td> <td>16.05%</td> </tr> <tr> <td>Sugar</td> <td>10.62%</td> </tr> <tr> <td>Yeast</td> <td>0.74%</td> </tr> <tr> <td>Salt</td> <td>0.69%</td> </tr> <tr> <td>Margarine</td> <td>2.12%</td> </tr> <tr> <td>Shortening</td> <td>3.18%</td> </tr> <tr> <td>Skim milk</td> <td>5.31%</td> </tr> <tr> <td>Evaporated milk</td> <td>2.65%</td> </tr> <tr> <td>Bread improver</td> <td>0.2%</td> </tr> <tr> <td>Whole eggs</td> <td>5.31%</td> </tr> </tbody> </table>		INGREDIENTS	PERCENTAGE (by weight)	Flour	53.13%	Vegetable puree	16.05%	Sugar	10.62%	Yeast	0.74%	Salt	0.69%	Margarine	2.12%	Shortening	3.18%	Skim milk	5.31%	Evaporated milk	2.65%	Bread improver	0.2%	Whole eggs	5.31%
INGREDIENTS	PERCENTAGE (by weight)																										
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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>												
[12]	<b>UTILITY MODEL PUBLICATION</b>												
[21]	Application Number:	2/2012/000114	Document Code: U1										
[22]	Date Filed:	01/03/2012											
[54]	Title:	COMPOSITION OF MAKING FETTUCCHINE PASTA ENRICHED WITH VEGETABLE											
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]											
[72]	Maker(s):	VIOLETA B. SALDA[PH]; CRISTINE B. ESNARA[PH]											
[73]	Assignee(s):												
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN											
[30]	Priority Data:	NONE											
[51]	International Class 8:	A 23L 1/10, 1/16, 1/052											
[57]	Abstract:	<p>The present utility model relates to noodles and pasta but more particularly the composition for making fettuccine enriched with at least one vegetable selected from the group of crucifers, carrot, sweetpotato, squash, malunggay, pechay and others to enhance food nutrient value, color and appearance and without utilization of artificial food colorings and preservatives. Our very own formulations composed of the following:</p> <table><thead><tr><th>INGREDEINTS</th><th>PERCENTAGE (by weight)</th></tr></thead><tbody><tr><td>Flour</td><td>70.92%</td></tr><tr><td>Vegetable puree</td><td>24.83%</td></tr><tr><td>Salt</td><td>0.71%</td></tr><tr><td>Eggs</td><td>3.43%</td></tr></tbody></table>		INGREDEINTS	PERCENTAGE (by weight)	Flour	70.92%	Vegetable puree	24.83%	Salt	0.71%	Eggs	3.43%
INGREDEINTS	PERCENTAGE (by weight)												
Flour	70.92%												
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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>										
[12]	<b>UTILITY MODEL PUBLICATION</b>										
[21]	Application Number:	2/2012/000115	Document Code: U1								
[22]	Date Filed:	01/03/2012									
[54]	Title:	COMPOSITION OF MAKING UDON NOODLES ENRICHED WITH VEGETABLE									
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]									
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]									
[73]	Assignee(s):										
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN									
[30]	Priority Data:	NONE									
[51]	International Class 8:	A 23L 1/10, 1/052, 1/16									
[57]	Abstract:	<p>The utility model relates to a composition for making noodles but more particularly to a fresh and dried udon noodles (thick flour noodles) enriched with vegetable to increase its nutrient content, enhance flavors and naturally appealing colors without using artificial food coloring and preservatives. Our very own formulations composed of the following:</p> <table><thead><tr><th>INGREDEINTS</th><th>PERCENTAGE (by weight)</th></tr></thead><tbody><tr><td>Flour</td><td>70%</td></tr><tr><td>Vegetable puree</td><td>29%</td></tr><tr><td>Salt</td><td>1%</td></tr></tbody></table>		INGREDEINTS	PERCENTAGE (by weight)	Flour	70%	Vegetable puree	29%	Salt	1%
INGREDEINTS	PERCENTAGE (by weight)										
Flour	70%										
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[21]	Application Number:	2/2012/000116	Document Code: U1																								
[22]	Date Filed:	01/03/2012																									
[54]	Title:	COMPOSITION OF COOKIES ENRICHED WITH VEGETABLES																									
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]																									
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]																									
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[30]	Priority Data:	NONE																									
[51]	International Class 8:	A 21D 13/00, 13/08, A 23L 1/052																									
[57]	Abstract:	<p>The present utility model relates to cookies enriched. Our very own formulations composed of the following:</p> <table><thead><tr><th>INGREDIENTS</th><th>PERCENTAGE (by weight)</th></tr></thead><tbody><tr><td>Wheat Flour</td><td>42%</td></tr><tr><td>Vegetable puree</td><td>13.75%</td></tr><tr><td>Sugar</td><td>16.66%</td></tr><tr><td>Salt</td><td>0.33</td></tr><tr><td>Baking powder</td><td>0.41%</td></tr><tr><td>Baking soda</td><td>0.02%</td></tr><tr><td>Margarine</td><td>8.3%</td></tr><tr><td>Shortening</td><td>11.57%</td></tr><tr><td>Whole eggs (large)</td><td>4.16%</td></tr><tr><td>Skim milk</td><td>2.00%</td></tr><tr><td>Evaporated milk</td><td>0.80%</td></tr></tbody></table>		INGREDIENTS	PERCENTAGE (by weight)	Wheat Flour	42%	Vegetable puree	13.75%	Sugar	16.66%	Salt	0.33	Baking powder	0.41%	Baking soda	0.02%	Margarine	8.3%	Shortening	11.57%	Whole eggs (large)	4.16%	Skim milk	2.00%	Evaporated milk	0.80%
INGREDIENTS	PERCENTAGE (by weight)																										
Wheat Flour	42%																										
Vegetable puree	13.75%																										
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[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	<b>2/2012/000117</b>	Document Code: <b>U1</b>
[22]	Date Filed:	<b>01/03/2012</b>	
[54]	Title:	<b>COMPOSITION OF RICE NOODLES ENRICHED WITH VEGETABLES</b>	
[71]	Applicant(s):	<b>BENGUET STATE UNIVERSITY [PH]</b>	
[72]	Maker(s):	<b>VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]</b>	
[73]	Assignee(s):		
[74]	Attorney / Agent:	<b>JESSON Y. DEL-AMEN</b>	
[30]	Priority Data:	<b>NONE</b>	
[51]	International Class 8:	<b>A 23L 1/10, 1/052, 1/16</b>	
[57]	Abstract:	<b>The utility model relates to a formulation for noodles but more particularly to a rice noodles enriched with vegetable to increase its nutrient content, enhance flavors and colors without using artificial food coloring and preservatives. The formulation of vegetable enriched rice noodles comprising of 43.5% long grain rice, 13% vegetable puree, and 43.5% water.</b>	
	Representative Drawing(s):		
	Relevant docs:		



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 McKinley Hill Town Center, Fort Bonifacio, Taguig City 1634 Philippines  
 Tel. No. 238-6300 Website: <http://www.ipophil.gov.ph> e-mail: [mail@ipophil.gov.ph](mailto:mail@ipophil.gov.ph)

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**Date Released: December 2, 2013**

[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>																				
[12]	<b>UTILITY MODEL PUBLICATION</b>																				
[21]	Application Number:	2/2012/000118	Document Code: U1																		
[22]	Date Filed:	01/03/2012																			
[54]	Title:	COMPOSITION OF QUICK MELT COOKIES ENRICHED WITH VEGETABLES																			
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]																			
[72]	Maker(s):	CRISTINE B. ESNARA[PH]: VIOLETA B. SALDA[PH]																			
[73]	Assignee(s):																				
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN																			
[30]	Priority Data:	NONE																			
[51]	International Class 8:	A 21D 13/00, 13/08, A 23L 1/052																			
[57]	Abstract:	<p>The utility model relates to cookies, crackers and the like but more particularly the composition for making quick melt cookie enriched with at least one vegetable powder selected from a group consisting of carrot, squash, malunggay, sweetpotato, cabbage and other crucifers, gabi and the like to enhance nutrient value, color and appearance.</p> <p>The formulations composed of the following:</p> <table border="0"> <thead> <tr> <th>INGREDIENTS</th> <th>PERCENTAGE (by weight)</th> </tr> </thead> <tbody> <tr> <td>Flour</td> <td>11.46%</td> </tr> <tr> <td>Starch</td> <td>27.52%</td> </tr> <tr> <td>Vegetable puree</td> <td>8.25 %</td> </tr> <tr> <td>Salt</td> <td>0.23%</td> </tr> <tr> <td>Sugar</td> <td>22.93%</td> </tr> <tr> <td>Baking powder</td> <td>0.20%</td> </tr> <tr> <td>Margarine</td> <td>11.46%</td> </tr> <tr> <td>Whole egg (large)</td> <td>18.34%</td> </tr> </tbody> </table>		INGREDIENTS	PERCENTAGE (by weight)	Flour	11.46%	Starch	27.52%	Vegetable puree	8.25 %	Salt	0.23%	Sugar	22.93%	Baking powder	0.20%	Margarine	11.46%	Whole egg (large)	18.34%
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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>		
[12]	<b>UTILITY MODEL PUBLICATION</b>		
[21]	Application Number:	<b>2/2012/000119</b>	Document Code: <b>U1</b>
[22]	Date Filed:	<b>01/03/2012</b>	
[54]	Title:	<b>COMPOSITION OF MAKING SIOMAI WRAPPER ENRICHED WITH VEGETABLES</b>	
[71]	Applicant(s):	<b>BENGUET STATE UNIVERSITY [PH]</b>	
[72]	Maker(s):	<b>VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]</b>	
[73]	Assignee(s):		
[74]	Attorney / Agent:	<b>JESSON Y. DEL-AMEN</b>	
[30]	Priority Data:	<b>NONE</b>	
[51]	International Class 8:	<b>A 21D 2/36, A 23L 1/10</b>	
[57]	Abstract:	<b>The utility model relates to food processing bur particularly to a formulation for making siomai (dimsum) wrapper enriched with vegetable. Our very own formulations composed of the following: 74% flour, 22%vegetable puree, 0.30% salt, 3.70% whole eggs.</b>	
	Representative Drawing(s):		
	Relevant docs:		



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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>																						
[12]	<b>UTILITY MODEL PUBLICATION</b>																						
[21]	Application Number:	2/2012/000120	Document Code: U1																				
[22]	Date Filed:	01/03/2012																					
[54]	Title:	COMPOSITION OF MAKING MUFFINS ENRICHED WITH VEGETABLES																					
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]																					
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]: JEOFREY J. BAYATING[PH]: MARELOU B. BAWAS[PH]																					
[73]	Assignee(s):																						
[74]	Attorney / Agent:	JESSON Y. DEL-AMEN																					
[30]	Priority Data:	NONE																					
[51]	International Class 8:	A 21D 13/00, 13/08, A 23L 1/052																					
[57]	Abstract:	<p>The present utility model relates to snack food but more particularly the composition for making muffins with vegetable. Our very own formulations composed of the following:</p> <table border="0"> <thead> <tr> <th>INGREDIENTS</th> <th>PERCENTAGE BY WEIGHT</th> </tr> </thead> <tbody> <tr> <td>Wheat flour</td> <td>38.46%</td> </tr> <tr> <td>Vegetable/Root crop</td> <td>11.37</td> </tr> <tr> <td>Sugar</td> <td>19.00</td> </tr> <tr> <td>Baking Soda</td> <td>0.04</td> </tr> <tr> <td>Evaporated Milk</td> <td>7.69</td> </tr> <tr> <td>Margarine</td> <td>6.34</td> </tr> <tr> <td>Skim Milk</td> <td>7.69</td> </tr> <tr> <td>Baking Powder</td> <td>1.92</td> </tr> <tr> <td>Whole Eggs</td> <td>7.49</td> </tr> </tbody> </table>		INGREDIENTS	PERCENTAGE BY WEIGHT	Wheat flour	38.46%	Vegetable/Root crop	11.37	Sugar	19.00	Baking Soda	0.04	Evaporated Milk	7.69	Margarine	6.34	Skim Milk	7.69	Baking Powder	1.92	Whole Eggs	7.49
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[19]	<b>INTELLECTUAL PROPERTY PHILIPPINES</b>																						
[12]	<b>UTILITY MODEL PUBLICATION</b>																						
[21]	Application Number:	2/2012/000121	Document Code: U1																				
[22]	Date Filed:	01/03/2012																					
[54]	Title:	COMPOSITION OF MAKING BREAD (PANDESAL) ENRICHED WITH VEGETABLES																					
[71]	Applicant(s):	BENGUET STATE UNIVERSITY [PH]																					
[72]	Maker(s):	VIOLETA B. SALDA[PH]: CRISTINE B. ESNARA[PH]: JEOFREY J. BAYATING[PH]																					
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[74]	Attorney / Agent:	JESSON Y. DEL-AMEN																					
[30]	Priority Data:	NONE																					
[51]	International Class 8:	A 21D 13/00, 13/04, A 23L 1/052																					
[57]	Abstract:	<p>The present utility model relates to composition for making bread enriched with at least one vegetable. Our very own formulations composed of the following:</p> <table><thead><tr><th>INGREDIENTS</th><th>PERCENTAGE (by weight)</th></tr></thead><tbody><tr><td>Flour</td><td>60.60%</td></tr><tr><td>Vegetable puree</td><td>18.07%</td></tr><tr><td>Sugar</td><td>9.0%</td></tr><tr><td>Yeast</td><td>0.9%</td></tr><tr><td>Salt</td><td>0.9%</td></tr><tr><td>Margarine</td><td>1.20%</td></tr><tr><td>Shortening</td><td>6.06%</td></tr><tr><td>Skim milk</td><td>3.03%</td></tr><tr><td>Bread improver</td><td>0.24%</td></tr></tbody></table>		INGREDIENTS	PERCENTAGE (by weight)	Flour	60.60%	Vegetable puree	18.07%	Sugar	9.0%	Yeast	0.9%	Salt	0.9%	Margarine	1.20%	Shortening	6.06%	Skim milk	3.03%	Bread improver	0.24%
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