



03 January 2024

No. 0 0 9 . 2024

ADVISORY ON THE IMPLEMENTATION OF SCHOOL-BASED FEEDING PROGRAM SY 2024-2025

To: Assistant Regional Director Schools Division Superintendents Others Concerned

- Relative to OUOPS No. 2023-03-11587, the Bureau of Learner Support Services Division released an Advisory on the Implementation of School-Based Feeding Program (SBFP) SY 2024-2025 where directions for the implementation of the FY 2023 Milk Funds and for the early and efficient implementation of FY 2024 funds were identified.
- 2. The Institutional Guidelines for SBFP is still for finalization due to the needed major revisions on the procurement of milk in compliance with the GPPB Resolution 07-2022 titled "Approving the Guidelines on the Engagement of Procurement Agent and Related Amendments to Sections 7.3.3.A, 11.2.2.E and 47.1 of the 2016 Revised Implementing Rules and Regulations of RA No. 9184."
 - 3. A copy of the Memorandum is attached as Enclosure 1.
 - For concerns and clarifications, please contact Diane B. Joaquin, Nutritionist
 Dietitian II through email address <u>diane.joaquin@deped.gov.ph</u> or mobile number
 0956-4078-478.
 - 5. Immediate dissemination of this Memorandum is directed.

Digitally signed by Carino Estela Leon

Date: 2024.01.04 10:11:29 +08'00'

ESTELA P. LEON-CARIÑO Edd, CESO III

Director IV/Regional Director

Enclosure: As stated Reference: As stated

ESSD/GCD/dbj/SBFP January 3, 2024





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Republic of the Philippines

Department of Education OPERATIONS

OUOPS No. 2022 - 03 - 11587 MEMORANDUM

TO

: REGIONAL DIRECTORS

Regions I- XII, CARAGA, CAR, & NCR

FROM

ATTY. REVSEE A. ESCOBEDO

Undersecretary for Operations

ROVINAIAMES F. CANJA

Project Development Officer IV

Officer-in-Charge

Office of the Assistant Secretary for Operations

NENNETH ESPLANA-ALAMA, PhD

Director IV, BLSS

SUBJECT: ADVISORY FOR THE IMPLEMENTATION OF SCHOOL-BASED

FEEDING PROGRAM (SBFP) SY 2024-2025

DATE

21 December 2023

The Department is pleased to inform you of the continuous implementation of the School-Based Feeding Program for FY 2024 to address undernutrition among learners from Kinder to Grade 6, through the provision of hot meals/nutritious food products (NFP) and pasteurized/sterilized milk in all public elementary schools in accordance with RA 11037 or the "Masustansyang Pagkain Para sa Batang Pilipino Act."

The Institutional Guidelines for SBFP is still for finalization due to the needed revisions on the procurement of milk in compliance with Government Policy Procurement Board (GPPB) Resolution 07-2022 titled "Approving the Guidelines on the Engagement of Procurement Agent and Related Amendments to Sections 7.3.3.A, 11.2.2.E, and 47.1 of the 2016 Revised Implementing Rules and Regulations of RA No. 9184." The said GPPB Resolution specifies conditions when a government office

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Room 305, 3F Mabini Bldg., DepEd Complex, Meralco Avenue, Pasig City Telephone No.: (02) 8635-3763, 8636-3602, 8637-8422 | blss.od/a/deped.gov.ph can engage the services of a Procurement Agent, which is the case between DepEd and the National Dairy Authority (NDA) and Philippine Carabao Center (PCC). Major revisions in the guidelines are imperative to comply with the said policy. Thus, the following are the directions for the implementation of the FY 2023 Milk Funds and for the early and efficient implementation for FY 2024:

A. FY 2023 Milk Funds

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- In compliance with GPPB Resolution No. 07-2022, DepEd through the Schools Division Offices (SDOs) shall directly procure pasteurized or sterilized milk from the local dairy producers/cooperatives through Negotiated Procurement-Community Participation (NP-CP).
- Attached in this Memo is the final Milk Supply Map which is an output of the activities conducted in April-May and July 2023. This document indicates the partner-agency who shall supply the milk and the type of milk to be procured.
- 3. The SDO Milk Focal Person shall prepare the Authority to Procure pasteurized and/or sterilized milk from the local dairy producer/cooperative under the specific partner-agency (based from the Milk Supply Map) to include details on the approximate quantity of milk packs, number of beneficiaries, number of feeding days, delivery schedule, dropoff points, list of consignees, and the allotted funds for the program.
- 4. The SDO Milk Focal Person shall write NDA and/or PCC to provide certification on the possible local dairy producer/cooperative who can qualify to provide the milk requirements of the particular SDO. This is to comply with the requirement of NP-CP that a regulatory body (NDA/PCC) shall certify that the said local dairy producer/cooperative is an organized Community or Social Group (CSG).
- After NDA/PCC has issued a certification of the possible local dairy producer/cooperative who can qualify to provide the milk requirements, the SDO shall undertake the procurement of pasteurized and/or sterilized milk using NP-CP in January-February 2024. A template for the contract and terms and conditions shall be issued in January 2024 as reference of the SDOs.
- 6. The SDOs shall also prepare and sign the Operating MOA (OpMOA) between the SDO and NDA/PCC. The said OpMOA define the policy and general framework of cooperation and coordination between DepEd and NDA/PCC for market scoping, quality assurance, supervision, monitoring, and evaluation. For this function, the SDO shall pay NDA/PCC the amount equivalent to one and a half percent (1.5%) of the contract amount for pasteurized and/or sterilized milk. The details of payment are specified in the OpMOA to be issued in January 2024.
- 7. Milk distribution is expected to commence in March to June 2024.
- SDOs are encouraged to ensure timely and staggered payment for milk.

B. FY 2024 Funds for Hot Meals (HM), Nutritious Food Products (NFP), and Program Support Funds (PSF)

 The target beneficiaries for FY 2024 is 1,678,704 severely wasted and wasted Kinder to Grade 6, the Regular Component (HM and/or NFP) will cover 220 feeding days (200 school days + 20 days in learning camp) and 55 days for the milk component. Funds for the regular and milk components is for direct release to the ROs, while the PSF for FY 2024 funds will be downloaded by BLSS-SHD by February 2024;

2. All Regional Offices and School Division Offices (SDOs) SBFP Focal Persons and all involved in the implementation of SBFP are requested to start the preparatory activities and procurement process of NFPs by January 2024 and ensure that funds are obligated by April 2024 while the procurement process for pasteurized/sterilized is scheduled in

April-May 2024;

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3. For the Regular Component (HM/NFP), the budget cost per day is at P22.00 or P110 for five (5) days). However, if the market survey of some food commodities is below P22, the anticipated excess budget can be used as additional budget for other days or as additional funds for hot meals, as long as the total amount for the week will not exceed P110.00.

4. The use of Program Support Funds (PSF) should include the nutritional analysis to be requested from DOST-FNRI Regional Offices or FDA accredited laboratories. The need for nutritional analysis (Carbohydrates and Energy) of other NFPs and Milk shall be decided by the SDO.

 DO No. 31 s. 2021, DO No. 38, s. 2022, and DO No. 10 s. 2022 shall be used until the new issuance of SBFP guidelines is signed by the Vice

President and Secretary Sara Z. Duterte.

Serving of NFP and Milk shall be school-based only, except for IFR which may be cooked in school or brought home. Distribution to the homes of the learners will only be allowed in cases of community quarantines.

7. For the NFP component, attached is the new technical specifications.

- 8. It is reiterated that hot meals shall be allowed only in areas without community quarantine imposed, areas with central kitchens, and in schools with support of a volunteer group or hired helpers to ensure that teachers will not participate in the preparation and cooking of meals; this also needs the approval of the Regional Director and to be attached is a certification by the Schools Division Superintendent that teachers were not involved in the procurement, preparation, and cooking of hot meals and that there are dedicated manpower/volunteer for the procurement, preparation, and cooking; IFR is the preferred rice for hot meals as far as practicable.
- For combination of HM and NFP, SDOs may implement HM continuously for a number of days for efficient fund management and liquidation, to be followed by continuous implementation of NFP for the remaining feeding days.
- 10. Serving of Iron-fortified rice (IFR) is encouraged for once a week, the use of IFR is in compliance with RA 8976, "The Philippine Food Fortification Act of 2000." (Serving of IFR is a commitment of the Philippines to the United Nations' School Meals Coalition). The procured IFR can also be used to serve with viands for hot meals.
- 11. For pure NFP, Enhanced nutribun/KaraBun (MilkyBun) shall be served two (2) times a week. However, in areas where supply and delivery is a challenge, it can be served only once per week.

- 12. All central kitchens shall serve pure hot meals or combination of HM and NFP.
- 13. The food items to be served to the beneficiaries shall comply with the following revised levels of nutrients:

Nutrients	Revised Allowable Amounts	
Added Sugar	<10-30 grams	
Saturated Fat	0-7 grams	
Sodium	<120-200 mg	

The revision in the level of nutrients for the food items served in the SBFP was done in consideration of the need to increase the caloric intakes of the undernourished beneficiaries. Also, increasing the levels of sugar, fat, and sodium may possibly result in the improvement of the palatability of the foods to be served, therefore influencing better consumption of food items by the beneficiaries.

- 14. The SDO has the option to retain or to re-allocate the School Operational Expenses (P3.00 for Hot meals/NFP and P1.00 for milk) in consideration of the varying needs of the schools (e.g. geographic location, enrolment,
- 15. Attached are the following documents for ready reference:

 - Breakdown of Allocation for FY 2024
 Technical Specification for Nutritious Food Products (NFP)
 - > FY 2024 Implementation Timeline

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Final Milk Supply Map for FY 2023

For further details, Ms. Magdalene Portia T. Cariaga, Ms. Mei-Ling V. Duhig, or Mr. Ferdinand M. Nuñez, BLSS-SHD, may be contacted at cellphone no. 09993056058 or 09175620849 or email at sbfp@deped.gov.ph.

SCHOOL-BASED FEEDING PROGRAM (SBFP) BREAKDOWN OF ALLOCATION BY REGION (FY 2024)

REGION	2019 Beneficiaries	Cost of Hot Meals/NFP (P25.00 for 220 days)	Cost of Milk (P22.00 for 55 days)	Total (Hot Meals + Milk)	PSF (E*3.50% + 800,000 (CO+RO+SDO))	TOTAL
CO-BLSS- SHD					40,000,000	40,000,000
Region I	75,835	417,092,500	91,760,350	508,852,850	18,609,850	527,462,700
Region II	38,709	212,899,500	46,837,890	259,737,390	9,890,809	269,628,199
Region III	147,418	810,799,000	178,375,780	989,174,780	35,421,117	1,024,595,897
Region IV-A	240,944	1,325,192,000	291,542,240	1,616,734,240	57,385,698	1,674,119,938
Region IV-B	80,688	443,784,000	97,632,480	541,416,480	19,749,577	561,166,057
Region V	170,254	936,397,000	206,007,340	1,142,404,340	40,784,152	1,183,188,492
Region VI	153,380	843,590,000	185,589,800	1,029,179,800	36,821,293	1,066,001,093
Region VII	120,081	660,445,500	145,298,010	805,743,510	29,001,023	834,744,533
Region VIII	89,456	492,008,000	108,241,760	600,249,760	21,808,742	622,058,502
Region IX	83,883	461,356,500	101,498,430	562,854,930	20,499,923	583,354,853
Region X	84,861	466,735,500	102,681,810	569,417,310	20,729,606	590,146,916
Region XI	78,385	431,117,500	94,845,850	525,963,350	19,208,717	545,172,067
Region XII	99,854	549,197,000	120,823,340	670,020,340	24,250,712	694,271,052
CARAGA	53,778	295,779,000	65,071,380	360,850,380	13,429,763	374,280,143
NCR	150,997	830,483,500	182,706,370	1,013,189,870	36,261,645	1,049,451,515
CAR	10,181	55,995,500	12,319,010	68,314,510	3,191,008	71,505,518
TOTAL	1,678,704	9,232,872,000	2,031,231,840	11,264,103,840	447,043,635	11,711,147,475

TECHNICAL SPECIFICATIONS FOR NUTRITIOUS FOOD PRODUCTS

Type of Food	Enhanced Nutribun (with certification from FNRI)		
Serving Size	40 g x 2 pcs in one pack or 1 pc 80 g		
Quality	Bread received in good condition, not expired, no signs of molds, no foul smell, and soft in texture.		
Packaging	Individually packed in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "DepEd-SBFP, NOT FOR SALE".		
Expiration	Expiration date should be at least 5 days from the date of manufacturing		
Nutritional Content			
		Minimum Amount Per Serving	
	Energy	250> Kcal	
	Saturated Fat	0-3 g	
	Protein	9 g	
	Sugar	14 g or Less	
	Calcium	130 mg or more	
	Sodium*	187 mg or Less	
	Iron	3 mg or more	
	Vit. A	185 mcg or more	
	*The level of sodium for Enutribun is acceptable because the serving size of Enutribun for SBFP is equivalent to 2 rice exchanges.		
Technical Requirements for Suppliers	The suppliers should be certified by DOST-FNRI as Technology Adopte for Enhanced Nutribun		
Delivery Schedule	(to be supplied by the End-user, should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Karabun (Milky Bun) by Phil. Carabao Center (PCC)		
Serving Size	40 g x 2 pcs in one pack or 1 pc 80 g		
Quality	Bread received in good condition, not expired, no signs of molds, no foul smell, and soft in texture.		
Packaging	Individually packed (or 40 g x 2 pcs in one pack) in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date and/or the Expiration Date. If possible, provide a imprinted sign per pack which indicates "DepEd-SBFP, NOT FOR SALE".		
Expiration	Expiration date should be at least 5 days from the date of manufacturing		
Nutritional Content		,	
		Minimum Amount Per Serving	
	Energy	267 Kcal	
	Saturated Fat	0-7 g	
	Protein	9 g	
	Sugar	Less than 10 g	
	Calcium	432 mg	
	Sodium*	209 mg	
	Iron	6 mg	
	Vit A	162 (IU)	
	*The level of sodium for Karabun is acceptable because the serving of Karabun for SBFP is equivalent to 2 rice exchanges.		
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Fortified/Enriched Breads		
Flavor	Plain/Any Flavor		
Serving Size	50 g x 2 pcs in one pack or 1 pc 100 g		
Quality	Bread received in good condition, not expired, no signs of molds, no foul smell, and soft in texture.		
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE".		
Expiration	Expiration date should be at least 5 days from the date of manufacturing		
Nutritional Content			
		Minimum Amount Per Serving	
	Energy	250 Kcal or more	
	Saturated Fat	0-7 g	
	Protein	0-9 g	
	Sugar	Less than 10-25 g	
	Sodium	Less than 120-200 mg	
Delivery Schedule	(to be supplied by the End-user, should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	High-Protein Biscuit (with certification from FNRI)			
Flavor	Plain/Any Flavor			
Serving Size	30 g x 2 in one pack of	30 g x 2 in one pack or 60 g		
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired.			
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE".			
Expiration	Expiration date should be at least 5 months from the date of manufacturing			
Nutritional Content				
		Minimum Amount Per Serving		
	Energy	400 Kcal or more		
	Saturated Fat	0-7 g		
	Protein	40 g or more		
	Sugar	Less than 10-25 g		
	Sodium	Less than 120-200 mg		
	Calcium	50 mg or more		
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)			
Drop-off Points	(to be supplied by the End-user)			
Payment Schedule	Staggered payment once distribution is started			
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests			

Type of Food	Coco Bisc (with certification from FNRI)		
Flavor	Plain/Any Flavor		
Serving Size	30 g per pack		
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired.		
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE".		
Expiration	Expiration date should be at least 5 months from the date of manufacturing		
Nutritional Content			
	Minimum Amount Per Serving		
	Energy	147 Kcal or more	
	Saturated Fat	0-7 g	
	Protein	2 g or more	
	Sugar	Less than 10-25 g	
	Sodium	197 mg	
	Calcium	23 mg or more	
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Crackers		
Flavor	Plain/Any Flavor		
Serving Size	30 g x 2 in one pack or 60 g		
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired.		
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, provide an imprinted sign per pack which indicates "NOT FOR SALE".		
Expiration	Expiration date should be at least 5 months from the date of manufacturing		
Nutritional Content			
		Minimum Amount Per Serving	
	Energy	240-300 Kcal	
	Saturated Fat	0-7 g	
	Protein	3-4 g	
	Sugar	Less than 10-25 g	
	Sodium	Less than 120-200 mg	
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Iron Fortified Rice (IFR)		
Serving Size	250 g per serving (raw, uncooked)		
Quality	IFR is in good condition, not expired, no signs of molds or discoloration, no foul smell, no pests, and no lump grains.		
Packaging	250 g individually packed or bulk packaging in food-grade plastic pouches. The packaging must clearly and readably indicate the Manufacturing Date. and the Expiration Date. If possible, there must be an imprinted sign per pack which indicates "DepEd-SBFP, NOT FOR SALE".		
Expiration	Expiration date should be at least 6 months from the date of delivery		
Nutritional Content		Minimum Amount Per Serving	
51	Energy	800 Kcal or more	
	Saturated Fat	0-7 g	
	Protein	15 g or more	
	Total Carbohydrate	200 g or more	
	Iron	5 mg or more	
Technical Requirements for Suppliers	The suppliers should be certified by DOST-FNRI as Technology Adoptor for IFR		
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)		
Drop-off Point	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Fruits, e.g. Banana	
Serving Size	80 gm (1 pc of 14 x 3.5 cm) (Approximately Contains: 146 kcal, 1.6 gm Protein, 24 mg Calcium mcg Vit A)	
Quality	Preferences: Locally Produced; Fruits received in good condition, not rotten, smells fresh, and no pests or insect bites	
Packaging	Packed in paper bag/cling wrap	
Signs of Expiration	Appearance of rotten parts	
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Nutri-packs
Flavor	Any Flavor
Serving Size	50 - 100 g
Quality	Nutripacks received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired
Packaging	Individually packed in food-grade pouches or 1 pouch for the number of feeding days. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".
Expiration	Expiration date should be at least 6 months from the date of delivery

Nutritional Content		
)		Minimum Amount Per Serving
	Energy	250-450 kcal
	Saturated Fat	0-7 g
	Protein	2 g or more
	Sugar	Less than 10-25 g
	Sodium	Less than 120-200 mg
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Banana Chips	
Flavor	Any Flavor	
Serving Size	50 g	
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content		
		Minimum Amount Per Serving
	Energy	250 kcal or more
	Saturated Fat	0-7 g
	Protein	More than 2 g
	Sugar	Less than 10-25 g
	Sodium	Less than 120-200 mg
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Rice-mongo curls (with certification from FNRI)	
Flavor	Any Flavor	
Serving Size	30 g	
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content		
		Minimum Amount Per Serving
	Energy	130 kcal
	Saturated Fat	0-7 g
	Protein	4 g or more
	Sugar	Less than 10-25 g
	Sodium	Less than 120-200 mg
	Iron	More than 2 mg
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Rice-mongo crunchi	Rice-mongo crunchies (with certification from FNRI)		
Flavor	Any Flavor	Any Flavor		
Serving Size	30 g			
Quality		Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired		
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".			
Expiration	Expiration date shou	Expiration date should be at least 6 months from the date of delivery		
Nutritional Content				
		Minimum Amount Per Serving		
	Energy 160 kcal or more			
	Saturated Fat 0			
	Protein	More than 2 g		
	Sugar	Less than 10-25 g		
	Sodium Less than 120-200			
	Iron	More than 2 mg		
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)			
Drop-off Points	(to be supplied by the End-user)			
Payment Schedule	Staggered payment once distribution is started			
Sensory evaluation an acceptability test	d Should pass the sen	Should pass the sensory evaluation and acceptability tests		

Type of Food	Rice-mongo blend (w	Rice-mongo blend (with certification from FNRI)	
Flavor	Any Flavor	Any Flavor	
Serving Size	100 g		
Quality		Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	and readably indicate	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date shoul	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content	12		
		Minimum Amount Per Serving	
	Energy	400-450 kcal	
	Saturated Fat	0-7 g	
	Protein	More than 3 g	
	Sugar	Less than 10-25 g	
	Sodium	Less than 120-200 mg	
	Iron	More than 3 mg	
Delivery Schedule		(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the	(to be supplied by the End-user)	
Payment Schedule	Staggered payment or	Staggered payment once distribution is started	
Sensory evaluation acceptability test	and Should pass the sens	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Brown Rice Nutty Fruity Bar	
Flavor	Chocolate Flavor	
Serving Size	50 g	
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date shot	ald be at least 6 months from the date of delivery
Nutritional Content		Minimum Amount Per Serving
	Energy	400-500 Kcal
	Saturated Fat	0-18 g*
	Protein	More than 2 g
	Sugar	Less than 10-25 g
	Sodium	Less than 120-200 mg
	Calcium	20-25 mg
	*Saturated fat of 18 grams was accepted for nutty-fruity bar considering that it is a DOST-FNRI technology product and its high vitamins and mineral content. However, it will only be allowed for a maximum of 2x a month	
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Brown Rice Nutty Fr	Brown Rice Nutty Fruity Bar	
Flavor	Honey Flavor	Honey Flavor	
Serving Size	25 g		
Quality		Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	and readably indicate	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content		,	
	1	Minimum Amount Per Serving	
	Energy	110 Kcal	
	Saturated Fat	0-7 g	
	Protein	More than 2 g	
	Sugar	Less than 10-25 g	
	Sodium	Less than 120-200 mg	
Delivery Schedule		(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the	(to be supplied by the End-user)	
Payment Schedule	Staggered payment	Staggered payment once distribution is started	
Sensory evaluation acceptability test	and Should pass the se	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Fruit Juices	
Flavor	Any Flavor (Kalamansi, dalandan, melon, water melon, mango, pineapple, passion fruit, coconut, guyabano etc)	
Serving Size	200 ml or more	
Quality	Fruit juice comes from real fruit juice, not synthetic flavorings, received in good condition, no signs of damage in packs, not expired, Sno signs of bulging/dents	
Packaging	Individually packed in food-grade bottles. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should be at least 6 months from the date of manufacturing.	
Nutritional Content		
		Minimum Amount Per Serving
	Energy	100 Kcal or more
	Sugar	Less than 10-25 g
	Vit C	More than 20 mg
Delivery Schedule	(to be supplied by the End-user, should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Cereals	
Flavor	Plain/Any Flavor	
Serving Size	35 gm x 2 packs	
Quality	Cereals received in good condition, no signs of damage in packs, no lumps, no signs of holes, pest-free, and not expired	
Packaging	Individually packed in food-grade pouches or 1 pouch for the number of feeding days. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content		
		Minimum Amount Per Serving
	Energy	130 Kcal (2 packs/260 Kcal)
	Saturated Fat	0-7 g
	Protein	1 g
	Sugar	Less than 10-25 g
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Grains, e.g. Corn	Grains, e.g. Corn		
Plavor	Plain	Plain		
Serving Size	180 g As Purchas	180 g As Purchase (64 g Edible Portion)		
Quality	# 1000000000000000000000000000000000000	Grains received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not rotten		
Packaging		Individually packed in food-grade pouches or 1 pouch container for the number of feeding days.		
Signs of Expiration (If possible)	Dry or wilted hus	Dry or wilted husks, kernels are hard and dry, with molds and black spots		
Nutritional Content		Minimum Amount Per Serving		
	Energy	284 kcal or more		
	Protein	7.2 g or more		
	Calcium	13 mg or more		
	Iron	1.3 mg or more		
Delivery Schedule		(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by	(to be supplied by the End-user)		
Payment Schedule	Staggered paymen	Staggered payment once distribution is started		
Sensory evaluation acceptability test	and Should pass the	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Dimsum - Siomai (Na	Dimsum - Siomai (Nutripack)	
Flavor	## 1 GARATUL THE LA CONTRACTOR THE LANGUAGE STATE OF THE	Pork-Carrot, Pork-Mushroom, Pork-Malunggay, Chicken-Carrot, Chicken-Mushroom, Chicken-Malunggay	
Serving Size	25 g per pc x 4-8 pcs	in a pack	
Quality		Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	and readably indicate	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content		,	
		Minimum Amount Per Serving	
	Energy	140-250 Kcal	
	Saturated Fat	0-7 g	
	Protein	More than 18-20 g	
	Sugar	Less than 10-25 g	
	Sodium	Less than 120-200 mg	
Delivery Schedule		(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the	(to be supplied by the End-user)	
Payment Schedule	Staggered payment	Staggered payment once distribution is started	
Sensory evaluation acceptability test	and Should pass the se	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Dimsum - Balls (Nutripack)	
Flavor	Pork-Carrot, Pork-Mushroom, Pork-Malunggay, Chicken-Carrot, Chicken-Mushroom, Chicken-Malunggay	
Serving Size	25 g per pc x 4-8 pcs	in a pack
Quality	Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".	
Expiration	Expiration date should be at least 6 months from the date of delivery	
Nutritional Content		1
A.		Minimum Amount Per Serving
	Energy	150-250 Kcal
	Saturated Fat	0-7 g
	Protein	More than 15-20 g
	Sugar	Less than 10-25 g
X*	Sodium	Less than 120-200 mg
Delivery Schedule	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)	
Payment Schedule	Staggered payment once distribution is started	
Sensory evaluation and acceptability test	Should pass the sensory evaluation and acceptability tests	

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Siopao (Fortified/En	Siopae (Fortified/Enriched Bread)	
Flavor	Any		
Serving Size	25 g		
Quality		Products received in good condition, no signs of damage in packs, no signs of holes, pest-free, and not expired	
Packaging	Individually packed in food-grade pouches. The packaging must clearly and readably indicate the Manufacturing Date and the Expiration Date. If possible, an imprinted sign per pack which indicates "NOT FOR SALE".		
Expiration	Expiration date should be at least 6 months from the date of delivery		
Nutritional Content		Minimum Amount Per Serving	
	Energy	500-650 Kcal	
	Saturated Fat	0-7 g	
	Protein	More than 2 g	
	Sugar	Less than 10-25 g	
	Sodium	Less than 120-200 mg	
Delivery Schedule		(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)	
Drop-off Points	(to be supplied by the End-user)		
Payment Schedule	Staggered payment once distribution is started		
Sensory evaluation an acceptability test	Should pass the sensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

Type of Food	Ready-to-Eat Viands o			
Flavor	Monggo with Dilis, Mix Caldo, and others	ed Fruits with Cocomilk, Champorado, Arroz		
Serving Size	150 g			
Quality	Products received in go signs of holes, pest-fre	ood condition, no signs of damage in packs, no e, and not expired		
Packaging	1 debly indicate	food-grade pouches. The packaging must clearly the Manufacturing Date and the Expiration mprinted sign per pack which indicates "NOT		
Expiration	Expiration date should	d be at least 6 months from the date of delivery		
Nutritional Content		Minimum Amount Per Serving		
	Poermi	300-350 Kcal		
	Energy Saturated Fat	0-7 g		
	Protein	More than 3-20 g		
	Sugar	Less than 10-25 g		
	Sodium	Less than 120-200 mg		
Delivery Schedule	(to be supplied by the schedule in the appro	(to be supplied by the End-user; should be in accordance with the schedule in the approved cycle menu)		
Drop-off Points	(to be supplied by the End-user)			
Payment Schedule	100	Staggered payment once distribution is started		
Sensory evaluation and acceptability test	Should pass the se	ensory evaluation and acceptability tests		

^{*}Provide samples for sensory evaluation and acceptability tests.

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
A. Supplemental Guidelines		
SBFP Supplemental Guidelines for SY 2024-2025	Jan-March 2024	The SG will only contain information on the Breakdown of Allocation and the Implementation Arrangements for FY 2024
B.Memo of Agreement (MOA) for Milk		
Legal Review of Mother MOA & Operating MOA	November 2023-Jan 2024	
 Signing of MOA between DepEd & NDA/PCC 	May 2024	
 Signing of Operating MOA between SDOs and NDA/PCC Field Offices 	July 2024	

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
C. Funds		
Comprehensive release of funds to ROs Downloading of PSF to ROs and SDOs	January 2024 February 2024	
D. Vetting of Cycle Menu	November- December 2023	c/o ROs
E. Supply Mapping for Milk	March 2024	CO, ROs, & SDOs

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
F. Procurement Process by SDOS NFP -Conduct of Market Survey and preparation of documents (Cycle Menu, Tech Specs, WFP, PPMP, APP, Authority to Procure, Project Proposal -Conduct of Early Procurement Activities -Conduct of procurement process (Small value) -Awarding of Contract/NOA/NTP -Request of NCA from DBM -Distribution of food items	November- December 2023	% SDOs
	November-December 2023 January-February 2024 April 2024 June 2024 Aug 2024-Feb 2025	

SBFP FY 2024 General Implementation Plan

Process / Activity	Timeline	Remarks
F. Procurement Process by SDOS Milk -Signing of OpMOA -Request of NCA from DBM -Procurement by SDOs -Payment of Service Fee to NDA/PCC -Distribution of Milk	March 2024 June 2024 April-May 2024 August 2024-July 2025 August 2024-July 2025	
G. Nutritional Assessment of Learners	June-August 2024	SDOs & Schools