# **Starting A Business**



NATIVE LONGGANISA

### Starting a Business

Among the fresh processed meats, *longganisa* is the most regularly purchased pork product, which is known to be a Filipino version of hotdog. Any part of a pork carcass like ham (*pigue*), shoulder (*kasim*), loin (*lomo*), and others, except the belly (*liempo*), can be made into *longganisa*.

#### I. ESTIMATED INVESTMENT COST

| A. | Cost | of | Utensils |
|----|------|----|----------|
|    |      |    |          |

| Utensils                                  | Cost       |
|---|------------|
| Measuring cup/spoon for solid and cup for | P 70.00    |
| liquid (plastic or stainless)             |            |
| Spatula                                   | 49.00      |
| Kitchen knife                             | 120.00     |
| Knife sharpener                           | 240.00     |
| Kitchen spoon                             | 89.00      |
| Ladle                                     | 52.00      |
| Funnel (stainless)                        | 60.00      |
| Stainless bowl 32"                        | 130.00     |
| Tray, plastic or aluminum (rectangular)   | 210.00     |
| Subtotal                                  | P 1,020.00 |

#### B. Equipment

|  | Cost          |
|--|---------------|
| Weighing scale for spices                | P 379.00      |
| Weighing scale for meat                  | 900.00        |
| 11 cu. ft Refrigerator                   | 28,000.00     |
| Polysealer (for sealing of plastic bags) | 800.00        |
| Styrofoam cooler (for transport of meat  |               |
| products)                                | 305.00        |
| Subtotal                                 | Php 30,384.00 |

C. Raw Materials/Ingredients Packaging Material

| Item (Raw Materials)       | Weight | Price/ kl. |
|----------------------------|--------|------------|
| Pork lean, ground coarsely | 700 g. | P 112.00   |
| Pork back fat, coarsely    | 300 g. | 24.00      |
| Subtotal                   |        | P 136.00   |

| Ingredients (Curing Mix)                      | Qty.      | Cost   |
|---|-----------|--------|
| Refined salt                                  | 3/4 tbsp. | P .25  |
| Curing salt                                   | ½ tsp.    | .25    |
| Phosphate (dissolved in 1/4 cup water)        | 1 tsp.    | .75    |
| Vitamin C powder                              | 1/4 tsp.  | .50    |
| Chilled water (to dissolve the 4 ingredients) | 1/4 cup   | 0      |
| Subtotal                                      |           | P 1.75 |

| Extenders  | Cost |
|--|------|
| In ½ cup water add: ¼ cup textured vegetable protein (TVP). Hydrate for 3 minutes. | 4.50 |
| ½ tsp. Carageenan  | .75  |

| Seasonings                                   | Cost        |
|--|-------------|
| Refined sugar                                | P 1.75      |
| Anisado wine                                 | 2.75        |
| Garlic powder                                | 4.00        |
| Black pepper, ground                         | 3.00        |
| Vinegar                                      | 0.75        |
| Soy sauce                                    | 1.00        |
| Vetsin (Optional)                            | 1.75        |
| Subtotal                                     | P 20.25     |
|  |             |
| Packaging Material                           |             |
| Natural hog casing (#23 –28)                 | P 25.00     |
| Cellophane (6" x 12") for ½ kg. Meat product | .50         |
| Subtotal                                     | P25.50      |
| Estimated Total Investment Cost              | P 31,587.50 |
| Based on February 2009 price                 |             |

#### II. PROCEDURE

To make *longganisa*, the curing method is applied. This involves the application of salt, sugar, nitrate, and other chemical preservatives that kill microorganisms or delay microbial action.

- 1. Select good quality meat.
- 2. Grind meat and fat coarsely.
- 3. Measure or weigh all the ingredients.
- Add meat to the curing mix and mix thoroughly in a bowl, then add extenders and mix again.
- Add the rest of the ingredients and mix until well blended.
- Cure at room temperature for 8 to 10 hours or in refrigerator for one day.
- Stuff cleaned, fresh, natural, or collagen casing, using a funnel.
- 8. Prick stuffed casing with needle to remove air.
- 9. Link in desired length, usually 4 inches long.
- Place longganisa in polyetheylene plastic bag in ¼ or ½ kg. packages. Remove the trapped air inside the bag and seal immediately.
- Store in freezer.
- 12. Double the amount of ingredients for the 2 kls. of longganisa.

#### III. ESTIMATED COSTING AND PRICING

#### A. Product Costing

#### **Direct Cost**

| Bircci oost                    |          |
|--------------------------------|----------|
| Particulars                    | Cost     |
| Raw Material (1 kg. pork meat) | P 136.00 |
| Ingredients used               | 22.00    |
| Packaging Material             | 25.50    |
| Total Direct Cost              | P 183.50 |
|                                |          |

## **NATIVE LONGGANISA**

#### Indirect Cost

| Indirect Cost                                      |         |
|--|---------|
| Particulars  | Cost    |
| Labor Cost   | P9.00   |
| (P382/day min. wage / 85kgs. produced x 2 workers) |         |
| Transportation Cost (P150 / 85 kgs.)               | 1.76    |
| Water & Electricity (P600 consumption / 85 kgs.)   | 7.06    |
| Contingency Cost (10% of Direct cost)              | 18.35   |
| Total Indirect Cost                                | P 36.17 |
|  |         |

<sup>\*</sup>Based on 80 kgs. average daily produce

After mixing all ingredients to the 1 kg. meat, the yield of the finished product would weigh 1.4 kgs.

#### **Production Cost**

| Particulars                   | Cost           |
|-------------------------------|----------------|
| Total Direct Cost             | P 183.50       |
| Add: Total Indirect Cost      | 36.17          |
| Total over the 1.4 kgs. yield | 219.67 / 1.4kg |
| Production Cost per Kg.       | P 156.91       |

#### **B. Product Pricing**

| Particulars                             | Cost     |  |
|---|----------|--|
| Production cost per kg.                 | P 156.91 |  |
| Add: 10% mark-up of the Production Cost | 15.69    |  |
| Selling Price per kilogram              | P 172.60 |  |

#### Market Price Per kilogram

P 180.00

- The higher the volume of production per day (more than 85kgs.), the lower the production cost, thus increasing the mark-up to more than 10%.
- If price per kilogram is lower compared with the existing market price, increase mark-up to more than 10%.

#### IV. REGISTRATION REQUIREMENTS

#### 1. Business Name Registration

Department of Trade and Industry (DTI) within NCR

- a) 2/F, Atrium of Makati Bldg. Makati Avenue corner Paseo de Roxas St., Makati City Tel. No. (632) 864.0847 / 501.5135
- b) 2/F Park N' Ride, Lawton, P. Burgos Ave., Dr. Basa St. Ermita, Manila Tel. No.: 536.7153
- c) G/F Highway 54 Plaza, EDSA (across SM Megamall) Mandaluyong City
   Tel. No.: 706.1767

d) 5/F Araneta Square Mall
 Monumento Circle, Kaloocan City
 Tel. Nos.: 332.0854/ 332.0829
 DTI Provincial Office where the business is located.

#### 2. Mayor's Permit/ Residence Certificate and Sanitary Permit

Municipality or City where the business is located.

#### 3. Tax Identification Number (TIN)

Bureau of Internal Revenue (BIR) BIR National Office Bldg. Agham Road, Diliman, Quezon City Tel. No.: (632) 981.7000

BIR Regional or District Office where the business is located.

#### 4. BFAD Certificate

Bureau of Food and Drugs (BFAD) within NCR Civic Drive, Filinvest Corporate, City, Alabang, Muntinlupa City Tel. Nos.: (632) 807.0721, 842.5606 BFAD Regional Office where the business is located.

#### V. FINANCING

#### 1. GSIS Family Bank

AIC Grande Tower, Garnet Road, Ortigas Center Pasig City Tel. Nos.: (632)706.0487 to 90 loc. 155 Fax No. 706.0493 (Direct lending for individual borrower)

## 2. National Livelihood Development Corporation (NLDC)

4<sup>r</sup>F, Hanston Building, F. Ortigas Jr., Road Ortigas Center, Pasig City Tel. Nos.: (632)914.7290 to 97 or 631.2955/57

Tel. Nos.: (632)914.7290 to 97 or 631.2955/5

Opportunity Microfinance Bank
 OMB Building, Robinsons Homes East,
 Commercial Arcade-1, Robinsons Homes East,
 Circumferential Road, Barangay San Jose
 Antipolo City
 Tel. No.: 630.0141 local 222/229

Tel. No.: 630.0141 local 222/229 (Direct Lending for individual borrower)

4. People's Credit and Finance Corporation

2F, Accelerando Bldg., 395 Sen. Gil Puyat Avenue Makati City Tel. No.: (632) 897 8521 / 752 3745 local 130

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Tel. No.: (632) 897.8521 / 752.3745 local 130 Fax No. (632) 325.0448/49

Email: info@pcfc.ph

Website: www.pcfc.gov.ph

G/F Melendres Bldg., F. Manalo St., Pasig City Tel. No.: (632)641.2207/ 642.3895

(Direct Lending for group borrower)

6. **Small Business Corporation** 

17<sup>/F</sup> and 18<sup>th</sup> /F. Antel Corporation Centre, 139 Valero Street, Salcedo Village, Makati City

Tel. No.: (632)751.1888

Fax Nos. (632) 894.1677 / 813.5726

(Direcy lending for individual borrower with an asset size of P500,000-P1M)

#### **TECHNICAL INSTITUTION**

Department of Trade and Industry - Cottage 1.

Technology Center (DTI-CITC)

20 Russet St., SSS Village, Marikina City

Tel. Nos.: (632) 942.3974/ 948.2875/ 941.4516

Fax: (632) 942.0107

Email: citc\_dti@yahoo.com

2. Department of Science and Technology - Science and Technology Information Institute (DOST-STII)

Gen. Santos Ave., Upper Bicutan, Taguig

Metro Manila

Tel. Nos.: (632)837.2191 to 95

Telefax: (632)837.7520 www.stii.gov.ph

3. Technology Resource Center (TRC)

103 J. Abad Santos St., Little Baguio, San Juan

Tel. No.: 727-6205 loc. 200 www.trc.dost.gov.ph

Ultima Entrepinov 4.

> Nutrition Foundation of the Philippines Bldg. 107 E. Rodriguez Sr. Avenue, Quezon City

Tel. Nos.: 742.7866/ 411.1349/ 742.0826



5/F, Trade and Industry Building

361 Sen. Gil J. Puyat Ave. Makati City Tel. Nos.: (02) 897.1693 / 897.7596 / 890.4968

www.dti.gov.ph