Starting A Business



CORNED BEEF

Starting a Business

Corned beef has been a part of Filipino staple food not only for breakfast but it has been more popular when the eatery business introduce the "silog" meal such as Tapsilog short for tapa with itog (egg), Longsilog (Longganisa with egg), and the Cornsilog (corned beef with egg). It is also being used in other recipe in replacement to ground beef.

I. ESTIMATED INVESTMENT COST

A.	Cost	of U	tens	sils

Utensils	Cost
Measuring cup/spoon for solid and cup for liquid	
(plastic or stainless)	P 70.00
Spatula	49.00
Kitchen knife	120.00
Knife sharpener	240.00
Kitchen spoon	89.00
Ladle	52.00
Potato masher (for corned beef)	90.00
Stainless bowl 32"	130.00
Rectangular tray, plastic or aluminum	210.00
Subtotal	P 1,050.00

B. Equipment

D. Equipment	
Equipment	Cost
Weighing scale for spices	P 379.00
Weighing scale for meat	900.00
11 ft refrigerator	28,000.00
Polysealer (for sealing of plastic bags)	800.00
Styrofoam cooler (for transport of meat products)	305.00
Subtotal	P 30 384 00

C. Raw Materials/ Ingredients/Packaging Material

C. Raw Materials/ ingredients/Packaging Material			
Item	Unit	Price/Unit	
Raw Material Beef brisket cubed 1 1/2 inches	1,000 gms.	P 280.00	
Ingredients	Qty.	Price	
Cover Pickle Ingredients:			
Refined salt	1 tbsp.	P 0.50	
Refined sugar	1 tbsp.	0.50	
Curing salt	1 tsp.	0.25	
Phosphate (dissolved in ¼ cup water)	1 tsp.	0.50	
Vitamin C powder	1/4 tsp.	0.50	
Chilled water (to dissolve the four ingredients)	1 cup	0	
Cooking Ingredients:	Qty.	Price	
Add 2 cups water to the meat and c ingredients:	ook with the foll	lowing	
Nutmeg	1 tsp.	P 1.74	
Corned Beef seasoning	1 tsp.	0.89	
Garlic Powder	2 tbsp	0.73	
Vetsin	1 tsp.	0	
Trimix (after cooking)		5.08	
Carageenan		1.45	
Subtotal		P12.14	

Packaging Material	Cost
Polyethylene bags ("6 x 12") ½ kl meat product)	0.50
Estimated Total Investment Cost	P 31,726.64

Cost based on February 2009 price

II. PROCEDURE

The curing method is applied in corned beef making. This involves the application of salt, sugar, nitrate, and other chemical preservatives that kill micro-organisms or delay microbial action.

Select quality meat.

- Cut meat into 1 1/2inches. The best beef cut is brisket (punta y pecho) but any cut will do.
- Prepare the cover pickle (40 salinity). Immerse the meat in the cover pickle.
- Cure at room temperature for 8-10 hours or in a refrigerator for 1-2 days. After curing, wash meat for 20 seconds to remove excess salt.
- Cook in pressure cooker for 45-60 minutes or in open fire for 4-6 hours. Mix the cooking ingredients with 2 cups of water.
- 6. Remove meat from the stock (sabaw) and flake.
- Pack in polyethylene bags and keep inside a freezer.

Yield:

- 1kg. meat will produce 700 g. of lean and 300 g. of stock (sabaw).
- To get the yield of 1000 g., bring to a boil the following until they thicken, and add to 700 g. meat:
 For a 300 g. stock solution add ½ tsp. Vetsin after flaking,
 - dissolved in ¼ cup water.

 To increase yield, add 100-200 g. of pork skin to the meat before pressure cooking.

Trimix, and 1 tsp. Carageenan (previously

III. ESTIMATED COSTING AND PRICING

Product Costing

2 tbsp.

Direct Cost

Particulars	Cost
Raw material (1 kg. beef meat)	P 280.00
Ingredients used	12.14
Packaging material	.50
Total Direct Cost per kg.	P 292.64

Indirect Cost

marrect Cost	
Particulars	Cost
Labor Cost	P 5.71
(P100 /day for 35 kgs. produce x 2 workers)	
Transportation Cost (P150/35 kgs.)	4.30
Water and Electricity	17.15
Contingency Cost (10% of Direct Cost)	29.26
Total Indirect Cost per kilogram	P 56.42

* Based on 35-kg average daily produce.

CORNED BEEF

Production Cost

After mixing all ingredients with the 1 kg. meat, finished product should weigh a total of 1.3 kgs.

Particulars	Cost
Total Direct Cost	P 292.64
Add: Total Indirect Cost	56.42
Total over the 1.3 kgs. Produce	349.06 / 1.3kg
Production Cost per kilogram	P 268.51

Product Pricing

Production cost per kilogram	P 268.51
Add: 10% mark-up of the production cost	26.85
Selling Price per kilogram	P 295.36
Market Price per kilogram	P 300.00
The higher the volume of production per day (i.e.	manua Alaan

- The higher the volume of production per day (i.e., more than 35 kgs.), the lower the production cost, thus increasing the markup to more than 10%.
- If price per kilogram is lower compared with the existing market price, increase markup to more than 10%.

REGISTRATION REQUIREMENTS IV.

Business Name Registration

Department of Trade And Industry (DTI) within NCR

- a. 2/F, Atrium of Makati Bldg., Makati Ave., corner Paseo de Roxas St., Makati City Tel. No.: 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. No.: 332.0854/ 332.0829

DTI Provincial Office where the business is located. Validity: 5 years

Mayor's Permit/ Residence Certificate and Sanitary Permit

Municipality or City where the business is located Validity: 1 year

Tax Identification Number (TIN)

Bureau of Internal Revenue (BIR)

BIR National Office Bldg., Agham Road, Diliman Quezon City

Tel. No.: (632) 981.7000 / 981.8888

BIR Regional or District Office where the business is located.

BFAD Certificate

Bureau of Food and Drugs (BFAD) within NCR Civic Drive, Filinvest Corporate City, Alabang, Muntinlupa City

Tel. No.: (632) 807.0721, 842.5606

Email: bfad@bfad.gov.ph

BFAD Regional Office where the business is located.

V. **FINANCING**

GSIS Family Bank (GFB) Micro Finance Lending Program **GSIS Family Bank**

AIC Grande Tower, Garnet Road, Ortigas Center., Pasig City Tel. Nos. (632) 706.0487 to 90 / loc 155

Fax No. (632) 706.0493

www.webmail.gsisfb.com (Direct lending for individual borrower)

Livelihood Development Program for Overseas Filipino Workers (LDPO)

National Livelihood Development Corporation (NLDC)

7/F. One Corporate Plaza, 845 A. Arnaiz Ave., Makati City

Tel. Nos.: (632) 817.3012 / 817.2657 / 817.0445

Email: nlsf-info@nlsf.gov.ph

Microfinance 1 (MF1) Program/ Opportunity Ka-Partner Microfinance 2(OK-MF 2) Program 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 136/224

(Direct Lending for individual borrower)

Microfinance Program

People's Credit and Finance Corporation

2/F Accelerando Bldg., 395 Sen. Gil Puyat Ave., Makati City

Tel. No.: (632) 752-3745 local 130

(Retail Lending is through partner microfinance institutions (MFI)

Balikatan Sa Kaunlaran / Quendancor Program for Micro Enterprises (QP-ME)

Philippine Microenterprise Development Foundation (PMDF)

G/F Melendres Bldg., F. Manalo St., Pasig City Tel. Nos.: (632)641.2207/ 642.3895

(Direct Lending for group borrower)

SME-Financing For Receivables of Suppliers' Transactions (SME-FIRST)

Small Business Corporation

17" & 18 , Antel Corporation Centre

139 Valero Street, Salcedo Village, Makati City

Tel. No. (632)751-1888

(Direct lending for individual borrower with an asset size of P500,000-1M)

VI. TECHNICAL INSTITUTIONS

Department of Trade and Industry – Cottage Industry 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

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 Website: www.stii.gov.ph

Technology Resource Center (TRC)

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

Tel. No.: 727.6205 loc. 200 Website: www.trc.dost.gov.ph

Ultima Entrepinoy

Nutrition Foundation of the Philippines Bldg. 107 E. Rodriguez Sr., Avenue, Quezon City Tel. No.: 742.7866/ 411.1349/ 742.0826

PHILIPPINES

5/F, Trade and Industry Building 361 Sen. Gil J. Puyat Ave. Makati City

Tel. Nos.: (02) 897.1693 / 897.7596 / 890.4968 Fax No.: (02) 896.7916 ♦ Email: bmsmed@dti.gov.ph

www.dti.gov.ph