Participation in Salone 2014
Food sampling
Food Sampling
Launching

Ark of Taste

In Salone del Gusto 2014
Enrolling 32 products
Ark of Taste

Kalinga Unoy

Philippines

RISO CHONG-AK

Pasil and Lubuagan

Cereals

Slow Food Manila
Ark of Taste
Ark of Taste

PHILIPPINE CRIOLLO
Ark of Taste
Ark of Taste
Ark of Taste

Kadyos (pigeon peas, used in the Visayan region for soups and stews)
Launch of Slow Food in Manila

World Food Expo 2014
Launch of Slow Food in Manila

With Dept of Agriculture and WOFEX
Ark of Taste
WOFEX 2015

• Second year in Wofex
• Ark of Taste products from Dept of Agriculture Offices from around the country

Sign ups for slow Food membership onsite
With Usec Berna Puyat
Sampling grass-fed beef
Chef Robby & Chef Gaita
Adlai Grains

Cultivated since ancient times; traditional staple of indigenous people in Southern Asia. Cereal crop of Bagobo & Talaoandegos.
Regional Lunch
Ark of Taste
Ark of Taste
Ark of Taste
Chef Gaita
Ark of Taste
BATWAN
Dried and finely powdered Batwan fruit
(for short time cooking)
"Pang Asim sa Sinigang"
No Preservatives
100g

Instruction:
Put 1 teaspoon for every cup of water.
A quality product of:
NMI Farm, Silay City
Exp Date: March 2016
TURMERIC GINGER
No Sugar Added
No Preservatives

Ingredients:
A blend of dried and finely powdered turmeric and ginger roots.

150g

Ark of Taste

Slow Food Manila
Madrid Fusion Manila 2015

• Intl Chefs used Ark of Taste products
• Display within DA stand of Ark of Taste products
• Sampling in Regional fest by DA
Dalanghita
Citrus fruit, local orange
Tabon-tabon

- native to Mindanao
- secret ingredient for kinilaw!
Sampalok
Souring agent used for Sinigang!
Calamansi

Citrus is a major fruit crop used as a drink, dipping sauce or souring agent.
Slow Food Asia Pacific

• Working with DA to bring products to Korea
• Sampling and selling of coffee, rice and cocoa