## **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 Utensils

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

Garlic Powder

Carageenan

Subtotal

Trimix (after cooking)

Vetsin

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			
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	¼ 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 cook with the following ingredients:			
Nutmeg	1 tsp.	P 1.74	
Corned Beef seasoning	1 tsp.	0.89	

2 tbsp

1 tsp.

0.73

5.08

1.45

P12.14

0

0.50
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.

- 1. Select quality meat.
- 2. Cut meat into 1 1/2inches. The best beef cut is brisket (*punta y pecho*) but any cut will do.
- 3. Prepare the cover pickle (40 salinity). Immerse the meat in the cover pickle.
- 4. 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.
- 5. 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.
- 7. 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, 2 tbsp. Trimix, and 1 tsp. Carageenan (previously dissolved in ¼ cup water.
- To increase yield, add 100-200 g. of pork skin to the meat before pressure cooking.

#### III. ESTIMATED COSTING AND PRICING

#### Product Costing

#### 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	
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.	

#### 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
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- 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%.

#### IV. REGISTRATION REQUIREMENTS

#### **Business Name Registration**

Department of Trade And Industry (DTI) within NCR

- a. 12/F Trafalgar Plaza
  105 H.V. Dela Costa St., Salcedo Village, Makati City
  Tel. No.: 811.8232 loc. 208
- 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 BIR Regional or District Office where the business is located.

# CORNED BEEF

#### **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** 165 Real St., Pamplona, Las Pinas City

Tel. No. (632)873-0915 / 873-0379/ 873-0469 loc. 122 (Direct lending for individual borrower)

Livelihood Development Program for Overseas Filipino Workers (LDPO) **National Livelihood Development Corporation (NLDC)** 4<sup>/</sup>Flr., Hanston Building, F. Ortigas Jr. Road Ortigas Center, Pasig City Tel. No.: (632) 914.7290 to 97 or 631.2955 / 57

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

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<sup>//F</sup>& 18<sup>/F</sup>., 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)

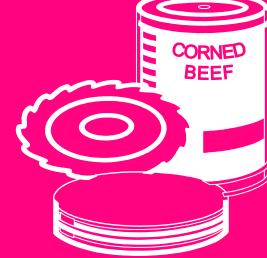
Gen. Santos Ave. Upper Bicutan, Taguig, Metro Manila Tel. Nos.: (632) 837.2191 to 95 Telefax: (632) 837.7520 Website: www.stii.gov.ph

#### **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



**Starting A Business** 

# **CORNED BEEF**



BUREAU OF MICRO, SMALL AND MEDIUM ENTERPRISE DEVELOPMENT (BMSMED) 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