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YOUNG ENTREPRENEURS' SHOWCASE

A Compendium of Business Implementation Enterprises from the
QCU College of Business - Department of Entrepreneurship
Academic Year 2025-2026





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INTRODUCTION

Entrepreneurship is more than just starting a business, it is the lifeblood of advancement, innovation, and culture. A new breed of trailblazers who dare to dream big and deliver even bigger emerges from Quezon City University's lively halls.

These enterprises are not just small ideas turned into products; they are powerful statements of passion, ingenuity, and resilience that can inspire confidence in any buyer, whether in Quezon City, across the Philippines, or even beyond our shores.

This magazine is not just a collection of businesses, it is a treasure chest of possibilities. Inside, you will discover food that warms the soul, beverages that energize the body, sweets that spark joy, and non-food innovations that redefine convenience, wellness, and lifestyle.

Every page is a journey, every product a story, and every enterprise a proof that QCU students have what it takes to compete with the best in the world.

The sheer inventiveness of these businesspeople will captivate readers. Imagine indulging in guilt-free pastries, consuming drinks made from local harvests, snacking on nutritious vegetables, or even discovering fashionable and eco-friendly non-food necessities that go in well with today's contemporary way of life.

Tradition, health, sustainability, and daring creativity are all combined in these must-try novelties, which are not your typical offers.

So as you flip through these pages, prepare to be amazed. Whether you're a foodie looking for the next big flavor, a consumer searching for practical daily essentials, or a business enthusiast eager to support homegrown talent, you will find something here that speaks to you.

This is more than a magazine, it's an invitation to taste, experience, and invest in the bright future of QCU enterprises.



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ADMINISTRATION
BUILDING



PRESIDENT

It is with great pride and joy that I extend my heartfelt congratulations to the Quezon City University College of Business, Entrepreneurship Department, on the successful conduct of the QCU Business Implementation Grand Launching 2025 and the publication of the first Business Implementation Magazine. This annual event is a testament not only to the ingenuity of our student-entrepreneurs but also to the dedication of our faculty mentors.

This publication is a historic milestone for QCU. It does not only showcase 61 student-led enterprises but also affirms that our students are ready to take their place as innovators, problem-solvers, and nation-builders, shaping a future of business and entrepreneurship that is sustainable, socially responsible, and impactful.

At QCU, we believe education must transform lives. This launch and magazine affirm that our students can create opportunities, shape industries, and design enterprises that inspire future generations.

I am certain that this foremost issue Business Implementation Magazine will stand as a timeless reminder that the seeds of innovation planted at QCU will continue to grow and bear fruits for our communities, our city, and our country.

To our students, faculty, and partners who made this possible, my deepest gratitude and admiration. Let us continue innovating and building a brighter future for young entrepreneurs.

Dr. Theresita V. Atienza
University President



DEAN



It is with immense pride and joy that I extend my warmest greetings as we celebrate the Business Implementation Launching of the College of Business for AY 2025-2026. This marks a milestone for our students, mentors, and partners, as we witness the transformation of ideas into enterprises that embody both vision and strategy.

The launching of sixty-one (61) enterprises is a testament to the creativity, perseverance, and dedication of our students. Each enterprise tells a story of determination, once an idea on paper, now brought to life through hard work, teamwork, and courage. These endeavors are more than academic exercises; they represent the entrepreneurial spirit that thrives on resilience, adaptability, and excellence.

I extend heartfelt gratitude to our faculty mentors for their tireless guidance, to our industry partners and resource speakers for their valuable insights, and to the Quezon City University administration headed by Dr. Theresita V. Atienza for their steadfast support.

To the families and friends of our students, thank you for being their source of strength and inspiration. As we celebrate this occasion, let us be reminded that entrepreneurship is not merely about building businesses; it is about creating possibilities, empowering communities, and shaping the future.

Prof. Glenda A. Rebucas, PhD, DBA, LPT
Dean

PROGRAM CHAIR

Today, we celebrate the Grand Launching of our students' business plan implementations.

This is more than fulfilling a requirement; it is proof of creativity, innovation, and the readiness to turn ideas into action.

Each plan reflects dedication, teamwork, and an entrepreneurial spirit prepared to lead and contribute to our nation's growth.

May this achievement inspire you to embrace challenges, pursue excellence, and build ventures that are sustainable and socially responsible.

Congratulations, dear students. May this milestone serve as a stepping stone to greater success and a brighter entrepreneurial journey ahead.

Dr. Federico B. Ramos
*Program Chair, Entrepreneurship
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BAENT3D

A.U.R.A. Enterprise
Pioneera Enterprise
Qualitaste Enterprise

BAENT3E

Fus bites Enterprise
S.E.G. Enterprise
Zeekhi Enterprise



**QUEZON CITY UNIVERSITY
ACADEMIC BUILDING**



61 ENTERPRISES



This is a showcase of QCU's passion, innovation, and sustainability—where every product tells a story and every enterprise shapes the future. From soul-warming food and energizing beverages to joyful sweets and lifestyle-enhancing non-food creations, each offering reflects the creativity, resilience, and purpose of QCU entrepreneurs. These products embody tradition, wellness, and modern living, proving that QCU students are not only dreamers but also doers, ready to make an impact in local and global markets.

ALAB ENTERPRISE



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Alab Enterprise, inspired by the Filipino word “Alab,” meaning ardor, passion, and flame, is dedicated to creating natural, high-quality makeup that honors nature’s beauty. Founded by young innovators from Quezon City University, the company focuses on wellness and authenticity, producing eco-friendly cosmetics, particularly blush made with turmeric powder and coconut oil. These plant-based ingredients bring together skincare and makeup, offering safe, effective, and long-lasting products designed for Gen Z and Millennials who value self-expression and natural care. Driven by a passion for beauty and sustainability, the team overcame challenges in sourcing quality materials and perfecting formulas. Through constant experimentation, they achieved the right balance between skincare and cosmetics, proving that makeup can be both safe and environmentally responsible. Starting with limited capital, Alab Enterprise has grown into a trusted name in natural cosmetics. More than profit, the company emphasizes that true beauty shines when rooted in culture, care, and sustainability.



Soléa Cosmetics was established with the vision to promote beauty in its most natural and healthy form. The brand believes that makeup should not only enhance appearance but also care for the skin. The name Soléa comes from the word Sol, which means sun and symbolizes warmth and natural glow. The ending éa adds a sense of elegance and modern identity.

The product was inspired by turmeric, a golden spice that has been valued for centuries in many cultures. Turmeric is widely known for its antioxidant and anti-inflammatory properties. It has long been used in traditional beauty practices to brighten, calm, and restore the skin. This natural ingredient became the foundation of Soléa Cosmetics Cream Blush.

Each ingredient in the formula was carefully chosen. Shea butter keeps the skin soft and moisturized. Beeswax provides texture and allows the blush to stay in place. Arrowroot powder creates a smooth finish while controlling excess oil. Vitamin E oil works as a natural preservative and protects the skin with its antioxidant benefits. Together with natural dyes and infused oils, these ingredients create a creamy and blendable blush that delivers healthy color.

Unlike many commercial blushes that use artificial colors and chemical additives, Soléa Cosmetics focuses on safe and natural options. The product is suitable for consumers who value clean and conscious beauty.

The blush is available in three shades with symbolic meanings.

Resilient Pink: reflects endurance and the beauty of rising above challenges.

Fearless Red: is bold, daring, and crafted to inspire courage and self-expression.

Confident Nude: symbolizes quiet strength and elegance, perfect for embracing authenticity.

Through these shades, Soléa Cosmetics encourages individuals to wear their makeup not as a mask, but as an extension of their personality and confidence.

Packaged in reusable containers, the product also reflects the brand's commitment to sustainability. Soléa Cosmetics combines natural beauty, skin nourishment, and environmental responsibility.



ENTERPRISE

BOLD. FIERY. UNSTOPPABLE.



Mind, Hearts and Hands of A.U.R.A Enterprise

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From Passion to Purpose: A.U.R.A. Enterprise Journey

Our story began with a shared passion: to revolutionize the food industry with unique, health-conscious, and sustainable products. Recognizing the growing demand for adventurous flavors and plant-based options, our collective of 17 co-owners embarked on a mission. We envisioned accessible, budget-friendly rice meals that nourished both body and soul. Our flagship banana blossom pastil embodies our name, A.U.R.A. Enterprise – “A Unique Recipe for All” – reflecting our commitment to inclusivity and wellness. We meticulously source ingredients, prioritize eco-friendly packaging, and ensure the highest quality in every meal. Our journey is fueled by a dedication to supporting local communities and transforming how Filipino families enjoy nutritious, plant-based food. We are striving to become the leading enterprise in healthy, sustainable, and affordable rice meals, creating a positive impact one pastil at a time.



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SAVEVORFUL PASTIL

From Tradition to Trend: Meet the Savevorful Pastil

In Southeast Asia, banana blossoms are more than just food—they're part of life. With their delicate, petal-like layers and nutty, slightly bitter taste, they've long been used in stews, salads, and stir-fries. In the Philippines, where they're called puso ng saging, they carry cultural weight too, symbolizing femininity, fertility, and abundance. Found in both humble kitchens and local markets, they are a familiar presence in everyday meals. At A.U.R.A. Enterprise, we wanted to take this traditional ingredient and give it a modern story. That idea led us to create the Banana Blossom Savevorful Pastil—a twist on the well-loved Mindanao rice dish. Traditionally, pastil is simple: rice topped with shredded chicken, beef, or fish, wrapped in banana leaf. Our version keeps its comforting essence but elevates it by making banana blossoms the star, paired with tender shredded chicken.



Nutritious as it is delicious, it's packed with fiber, antioxidants, and vitamins C, A, and B6. It stays fresh for up to a week in the fridge, three months in the freezer, or a full day at room temperature—perfect for workers, students, or travelers on the go.

The journey wasn't easy. In our early trials, we experimented with other dishes, but the process became too complicated.

Feedback from surveys and panels reminded us of what truly matters: keeping the recipe natural, using minimal preservatives, and focusing on flavor. With that guidance, we refined the pastil into something both traditional and refreshing.

To stay true to our commitment to sustainability, we moved away from disposable packaging. Instead, we chose an onigiri-style eco-friendly container—portable, practical, and kind to the planet. The result is a 140-gram ready-to-eat meal that fits seamlessly into today's fast-paced lifestyle.

The Banana Blossom Savevorful Pastil is more than food. It's tradition reimaged, a celebration of Filipino resilience and flavor made for today's world.



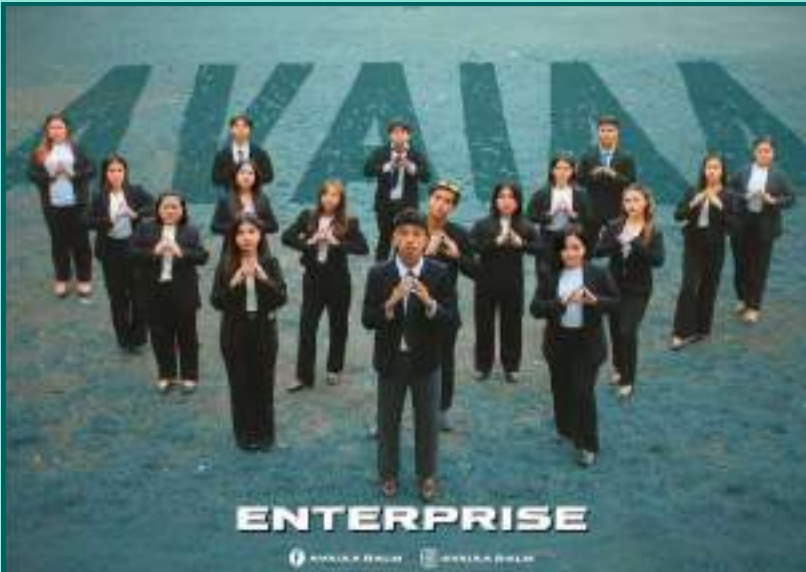


AVAIAA ENTERPRISE

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WE ARE AVAIAA AND THIS IS OUR STORY

Behind Avaiaa Enterprise are seventeen students bound not only by tasks, but by a shared vision — to create something that carries our story, our identity, and our courage to dream beyond the ordinary. What we are building is not just a balm; it is the reflection of who we are. Every late night, every idea, every challenge faced together has shaped Balmure into more than a product — it is a symbol of our unity, imagination, and determination. We are innovators, dreamers, and doers. Seventeen voices, one creation. Through teamwork and trust, we turn sparks of inspiration into something unforgettable, something that lingers as deeply as the fragrance we craft.

For us, Avaiaa is more than a name. It is our shared journey, our lasting imprint, and the proof that when seventeen hearts unite, even the simplest idea can become extraordinary.



TEAM MEMBERS of Avaiaa Enterprise

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BALMURE

A TOUCH SO TRUE, A FRAGRANCE OF YOU



Balmure is touch refined, a glide that stays, a scent designed to last through days. It is perfume reimagined—no longer trapped in fragile glass but sealed in balm that travels with you. With each application, it melts softly into the skin, releasing a fragrance that lingers like a memory unwilling to fade.

At the heart of Balmure stands its emblem: the bold “B” logo, adorned with leaves that speak of renewal and natural elegance. It is more than a mark—it is a symbol of balance between sophistication and simplicity, modern design and timeless charm. Just as the balm carries fragrance in a new form, the logo reflects identity that is fresh, confident, and alive.



SWEET BLOSSOM

Sweet Blossom carries the quiet romance of spring. Soft petals of cherry entwine with jasmine and rose, creating a gentle sweetness that speaks of elegance. A fragrance that feels tender yet unforgettable, lingering like love written in the air.



MELON AMOUR

Melon Amour is a burst of playful freshness—crisp cucumber entwined with juicy melon, bright yet comforting. Lighthearted and uplifting, it feels like laughter under the sun, leaving a trail that's both refreshing and irresistibly sweet, like joy captured in fragrance.



SEASIDE KISS

Seaside Kiss is freshness set free, the cool embrace of ocean air mixed with ozone and driftwood. Clean, calming, and invigorating, it carries both serenity and strength, like waves that soothe and empower all at once.



Follow us on our
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B

eaterra Enterprise was founded to celebrate the harmony of nature, coffee, and community. The name "Beatterra" comes from "bea," which represents the coffee bean, and "terra," which means earth. Together, they embody our passion for quality, sustainability, and the connection between people and the planet.

We believe that our Comffee is more than just a drink. It is an experience that sparks conversations, creates bonds, and inspires purpose. With this in mind, Beatterra is committed to crafting products that honor tradition while embracing innovation, offering a healthier and more meaningful way to enjoy coffee.



Beatterra Ent.
HEADS



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John Aeron Cardenas



The name **Comffee** is more than just a creative twist on the word coffee, it carries a deeper meaning. It comes from the word comfort, because that's exactly what every cup of Comffee is meant to bring.

FEEL THE COMFORT IN EVERY CUP

Presenting **Comffee**, a **turmeric iced coffee** is a unique and refreshing drink. It blends bold coffee with warm **turmeric and ginger**, known for their anti-inflammatory and digestive benefits. Creamy full-cream milk is added for a richness, while sweetened condensed milk provides the perfect touch of sweetness. Adding vanilla syrup gives the drink a sweet aroma and smooth flavor that balances the spices. It is served in a 16 oz cup with ice, it's perfect for hot days. It's an energizing and healthy twist on your usual iced coffee, ideal for anyone wanting something new and flavorful.

MORE THAN JUST ICED COFFEE, COMFFEE IS A STORY OF WELLNESS, INNOVATION, AND THE POWER OF FRESH IDEAS TO MAKE EVERYDAY FAVORITES BETTER.





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What's behind Blumora

In 2025, seventeen visionary students from Quezon City University founded Lusné, an eco-friendly soap born from their entrepreneurial journey. During brainstorming, they discovered the potential of the cosmos flower, abundant in their university's urban farm and symbolizing purity, harmony, and natural beauty. Lusné, inspired by softness and radiance, embodies nature's quiet power—delicate, pure, and healing. Each bar, shaped like the flower and infused with cosmos petals, comes in Vanilla and Lavender variants. Their venture, Blumora Enterprise derived from Blume (German for "flower") and Ora (Latin for "hour")—symbolizing "a time to bloom together," reflecting unity, growth, and purpose. What began as a class project blossomed into sustainable innovation.



Lusné represents a growing awareness that even everyday essentials can be improved in ways that benefit both people and the environment. It proves that true innovation is not only about creating something new but also about ensuring it is beneficial to people and the planet. It proves that innovation does not always need to be complex. Sometimes, it begins with something small, like a flower in a garden, and grows into a solution that meets real needs. It stands as a product made with thought, care, and purpose. It reflects the creativity of students who turned inspiration into action, and it shows how meaningful ideas can grow from simple beginnings. With its flower-shaped design, gentle scents, and eco-conscious packaging, **Lusné** is not just another soap on the shelf—it is a reminder that young people can make products that bring both comfort and positive change.



The **Cosmos-Lavender** Soap carries the soothing scent of **lavender**, known for its calming effect on the mind and body. To further highlight the cosmos, the soap is shaped like a **cosmos flower**, with bits of cosmos flower mixed in it. To make it more attractive and unique, the soap was designed with **lavender** which represent freshness, calmness, and lightness. This design allows the product to stand out while symbolizing the natural radiance and softness that the soap offers to the skin.



The **Cosmos-Vanilla** Soap offers the sweet and warm aroma of **vanilla**, which symbolizes purity and comfort. To further highlight the **cosmos**, the soap is shaped like a **cosmos flower**, with bits of cosmos flower mixed in it. This design allows the product to stand out while symbolizing the natural radiance and softness that the soap offers to the skin. Each bar is wrapped in thin cling wrap for protection and combined with kraft paper to lessen the environmental impact.

CHICKRAZE Enterprise



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THE CHICKRAZE STORY

Chickraze Enterprise was born out of collaboration among students who shared a common vision to introduce something new and meaningful to the market. Coming from different perspectives, some of us wanted a product that people would truly enjoy for its flavor, while others emphasized the importance of health and nutrition. By merging these ideas, we created a snack that offers the best of both delicious, healthy, and affordable for everyone.

We developed bite-sized chicken poppers carefully crafted from tender chicken breast combined with vegetables like malunggay, potatoes, and carrots. This unique mix makes the product not only flavorful but also nourishing, designed to meet the fast-paced lifestyle of students, workers, and families alike who seek balance in their daily meals.

Our journey is just beginning, and while challenges lie ahead, we continue to learn, adapt, and grow together. Chickraze Enterprise is more than an Enterprise. It is a story of innovation, teamwork, and shared purpose.



Pomi-Chic helps consumers by offering a quick, flavorful, and affordable snack that balances taste and nutrition. It caters to students, faculty, and staff who often need convenient options that fit their schedules and budgets.

Beyond campuses, it also appeals to young professionals, parents, workers, gym-goers, and local residents who seek satisfying food without compromising health. By combining chicken with vegetables in a crispy coating, Pomi-Chic promotes healthier eating habits while maintaining the familiar comfort of fried snacks. Chickraze Enterprise aims to make its product a go-to choice for individuals who value quality, variety, and practicality in their daily meals.



Made from tender chicken breast coated in flour, grated potatoes, carrots, and crunchy breadcrumbs, it is fried to a light golden brown. This mix adds flavor, texture, and nutrition, making it stand out from ordinary fried snacks. Guided by its vision and mission, Chickraze emphasizes quality, innovation, and customer satisfaction in creating products suited for busy lifestyles.



Chickraze Enterprise was created to develop innovative food products that meet the changing needs of modern consumers. Recognizing the popularity of fried chicken snacks like nuggets and popcorn chicken, the team introduced Pomi-Chic, a micro chicken popcorn snack designed with a healthier twist.

CLOVEEN ENTERPRISE

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CLOVEEN ENTERPRISE



MARKETING TEAM **FINANCE TEAM** **PRODUCTION TEAM**



WE ARE CLOVEEN AND THIS IS OUR STORY

Cloveen Enterprise was founded by fifteen student-entrepreneurs from Quezon City University to address often-overlooked personal care concerns. As students and daily commuters, they identified a common issue—excessive sweating and odor in the hands and feet, which most products ignored. United by this insight, they created Geluxe, a gel-type deodorizer specially formulated for these areas. Through collaboration and well-defined roles in marketing, finance, production, and operations, they ensured product quality and efficiency. Backed by research and testing, Geluxe reflects their commitment to innovation, skin safety, and sustainability. What began as a school project became a mission to boost daily comfort and confidence.



TEAM MEMBERS of Cloveen Enterprise

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Dorothy N. Alcantara

Kerth John Catamora

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GELUXE



Geluxe is a blend of “**Gel**,” highlighting the product’s smooth and lightweight texture, and “**Luxe**,” representing its luxurious and premium nature. Together, these names embody the company’s mission to deliver personal care products that are both effective and gentle.



UNSCENTED

Unscented Geluxe is a foot and hand moisturizer that hydrates, soothes, and softens skin while keeping it fresh—without added fragrance.



WATERMELON

Watermelon Geluxe is a foot and hand moisturizer with a sweet, fruity scent that hydrates, softens, and refreshes skin with a summery touch.



MINT

Mint Geluxe is a foot and hand moisturizer with a refreshing mintscent that soothes, revitalizes, and keeps skin feeling clean and fresh all day.

COALESCE ENTERPRISE



Step behind the curtain and discover the story of Coalesce Enterprise.

We started as 17 young entrepreneurs, each with different passions, perspectives, and talents, brought together by one common goal: the desire to succeed. From creative design to strategic thinking, each member brought something unique to the table. These differences became our greatest strength, forming the foundation of the Enterprise. Through late-night meetings, bold decisions, and unwavering dedication, we turned our vision into reality. We faced challenges head-on, grew together, argued and made up, and ultimately built something far greater than any one of us could achieve alone. Coalesce is more than just a name; it stands for the coming together of our ideas, values, and goals. It shows the power of working as one, the strength in our differences, and what we can achieve when we unite with shared purpose.

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PASTA VERDE

The Pasta Verde logo embraces a minimalist design that prioritizes clarity and recognition. With its clean circular layout, refined typography, and a simple icon of a fork twirling pasta, it communicates both elegance and approachability. The deep green color is not just a design choice it reflects the unique quality of the product itself, which is made with spinach, giving the pasta its distinctive green hue. This natural ingredient reinforces the brand's focus on freshness and authenticity.



FILIPINO STYLE

A comforting pasta inspired by beloved local flavors, offering a sweet and savory blend that feels both nostalgic and new. Each forkful delivers a burst of flavor and a heartwarming experience, making it perfect for sharing with friends and family. Its vibrant color and unique taste make it stand out as a dish that celebrates Filipino creativity and comfort food in one plate.



CREAMY SPICY TUNA

A rich and creamy pasta with a bold, spicy kick that will excite your taste buds. Each bite is smooth, hearty, and perfectly balanced for those who love a zesty twist in their meal. The creaminess wraps around the pasta perfectly, while the spice gives it that extra thrill. It's a dish that feels indulgent yet exciting, turning an ordinary day into a flavorful adventure..



**WE ARE COSMOS ENTERPRISE
AND THIS IS OUR STORY**

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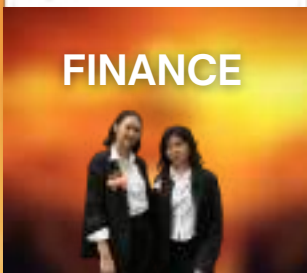
MARKETING



PRODUCTION



FINANCE



HEADS



By utilizing cosmos petals, Cosmos Tea not only introduces a unique flavor but also promotes eco-conscious consumption. The business embraces sustainability by repurposing natural ingredients while maintaining a focus on taste and quality. Cosmos Enterprise is committed to offering an enjoyable, guilt-free beverage experience. Through its innovative approach, the business seeks to establish itself as a trusted brand within Quezon City, catering to consumers who value both sustainability and new exciting flavors.



COSMOS TEA

The brand uses warm orange and soft white for a fresh, friendly feel. The logo's smiling tea cups with boba show fun and togetherness. "COSMOS" blends floral and bold fonts for energy, paired with the calming tagline, "Cup to Sip, Moments of Serenity." A round frame with rays adds warmth, and "EST. 2025" marks the brand as new and lasting.

Cosmos Tea is a twist on traditional herbal teas, combining the flavors of the Cosmos flower with the soothing properties of natural herbs. It is enriched with antioxidants with chewy jelly with cosmos creates a delightful contrast in mouthfeel. With a sugar syrup cosmos flower tea creates a balance of sweetness to the drink.



Okinawa milk tea, infused with cosmos flower tea, is a unique and delightful beverage. The traditional Okinawa milk tea, characterized by its rich, creamy texture and deep caramel-like sweetness derived from Okinawa brown sugar added.

Dalandan is a unique blend of sourness and sweetness of a refreshing, citrus flavor with a balance of sweetness. Combining it with cosmos flower tea creates a unique beverage. The floral notes of the cosmos flower add a refreshing aroma.

COVENNOVA ENTERPRISE



THIS IS OUR STORY

Covennova began with a simple idea: to create cookies in a healthier and more innovative way. The name comes from Cookies (Co), Vegetables (Ve), and Innovation (Nnova). This reflects both our product and our vision. We believe cookies should not only be sweet snacks but also a fun and enjoyable way to eat vegetables and discover new tastes.

As students, we wanted to build something that shows our creativity, teamwork, and fresh ideas. With simple ingredients, we learned how to turn small concepts into something meaningful and valuable. For us, Covennova is not only about baking but also about sharing a new perspective that cookies can be delicious and nutritious at the same time, offering people a better choice for their snacks.

We are more than just a student team. We are learners, dreamers, and innovators who want to inspire and encourage others to see cookies in a new way, filled with flavor, health, and creativity.

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Nicole Lagao

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The Leafy Bites Cookies logo shows a cute, smiling cookie with a bite, happy eyes, and pink cheeks. The letter “y” in “Leafy” is shaped like snow cabbage (pechay), while the “O” and “I” in “COOKIES” are replaced with squash and carrots—representing the three cookie varieties. The design highlights that the cookies are delicious, healthy, and fun, made with squash, carrots, and pechay, giving a happy and healthy vibe.

CARROTS

Made with fresh carrots, these cookies offer a tender, chewy texture with natural earthy sweetness. The carrots blend perfectly with buttery dough, creating a wholesome, nourishing snack that’s both delicious and guilt-free. A tasty treat you can enjoy anytime, packed with the goodness of real carrots.

SNOW CABBAGE

A wholesome treat made with real snow cabbage, offering a light, subtly sweet, and earthy flavor. With their soft yet crisp texture, these cookies give a nutritious twist to snacking. The unique cabbage taste unfolds gently, leaving a clean finish that keeps you coming back for more—a comforting yet modern cookie perfect for health-conscious snackers.

SQUASH

Made with real squash, these cookies have a crisp outside and soft inside, blending natural squash sweetness with comforting homemade flavor. Nutritious yet delicious, they’re a guilt-free treat perfect for sharing or enjoying anytime, bringing the goodness of seasonal harvests in every bite.

CREAMY MAGIC ENTERPRISE



Meet Our Team

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Mentor

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General Manager

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IVY VILLAMIEL - Auditor

LEA NAVARRO - Bookkeeper

REYNOSA GRACILLA - Marketing Head

SYRINE OBDELLE CRUZ - Digital & Social Media Marketing

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SHERALYN TUAN - Inventory Clerk/Logistics Coordinator

JOVANIE DEL CARMEN - Production Head

DARWIN SO - Production Monitoring

RON ANTHONY ANASCO - Quality Control

MARKIE RUZGAL - Production Cook

JAMES CLARK SANTOS - Logistics and Supplies Officer

MARK ANTHONY ABRENICA - Production Staff



Our Story

CREAMY MAGIC ENTERPRISE is the brainchild of a dynamic team of student entrepreneurs, all from Quezon City University. Combining our diverse skill sets, we've created YEMA DELIGHTS, a unique blend of creamy yema spread and moringa, offering a delightful twist on a traditional Filipino treat. Our team's passion, dedication, and innovative spirit are the driving forces behind our mission.



Connect with us!



Yema Delights by
Creamy Magic Enterprise



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The Creamy Magic Enterprise operates in the food manufacturing business, specializing in unique spreads. Its flagship product, Yema Delights, blends traditional yema with moringa (malunggay). Targeting families, professionals, and local consumers, the brand offers handcrafted, Filipino-made goods through direct selling, retail, and online platforms.



Product Description

Creamy Magic Enterprise is a food business transforming traditional Filipino confections into modern, flavorful creations. Its flagship product, “YEMA DELIGHTS,” the Creamy & Delicious Yema Spread with Moringa (Malunggay), offers a fresh take on the classic yema by blending it with moringa, a well-loved ingredient in Filipino kitchens. This innovative spread is crafted for every household, young individual, family, and professional who appreciates homegrown flavors and locally inspired food. Whether used as a sweet addition to breakfast, a unique pasalubong, or a specialty gift, YEMA DELIGHTS brings nostalgic taste with a creative twist.



CUPPINESS CO.



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THE CUPPINESS CO. STORY

Cuppiness Co. is the product of collaboration and creativity among 14 driven BS Entrepreneurship students from Quezon City University. United by a shared passion for Filipino flavors and sustainable innovation, the team set out to reimagine the local coffee experience. Their flagship products—Red Mung Bean Coffee and Sweet Corn Coffee—are caffeine-free alternatives that reflect both ingenuity and cultural pride.

Each member brings unique strengths to the enterprise, contributing to product development, marketing, operations, and community engagement. Together, they champion inclusivity by offering beverages suitable for diverse lifestyles, including those avoiding caffeine. Their commitment to sustainability is reflected in their use of locally sourced ingredients and eco-conscious practices.

More than a business, Cuppiness Co. is a testament to student leadership, teamwork, and purpose. With every cup, the team hopes to inspire mindful consumption and elevate Filipino traditions—one innovative sip at a time.

TEAM MEMBERS OF CUPPINESS CO.

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CUPPINESS CO.

MUNG BEAN • SWEET CORN

At Cuppiness Co., our logo isn't just a design—it's a promise. A warm, inviting cup cradled in gentle curves, it symbolizes comfort, joy, and the simple pleasure of savoring life one sip at a time. It reflects our mission: to serve happiness in every cup and create moments worth remembering. Our pride lies in two signature brews that redefine the coffee experience: Red Mung Bean Coffee and Sweet Corn Coffee. These innovative, decaffeinated blends are crafted for those who crave flavor without the caffeine buzz. We source high-quality ingredients and prepare every cup with precision, ensuring that every sip is a celebration of taste and wellness. Cuppiness Co. isn't just a coffee shop—it's a community hub, a place where feelings are poured into cups and shared across tables. Our logo reminds you that joy can be found in the everyday, especially when paired with a brew that's as unique as you are.



RED MUNG BEAN COFFEE

The Red Mung Bean Coffee offers a bold, creamy richness that surprises and satisfies



SWEET CORN COFFEE

The Sweet Corn Coffee delivers a smooth, subtly sweet profile that's both refreshing and nostalgic.

DALINISA ENTERPRISE



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THIS IS DALINISA, THIS IS OUR STORY

Dalinisa Enterprise is a student-led food business that redefines the traditional Filipino longganisa by offering a healthier and more sustainable version made from banana heart (puso ng saging). Formed as a general partnership by 16 BS Entrepreneurship students from Quezon City University, Dalinisa blends innovation with culture to honor Filipino flavors while addressing health and environmental concerns. Unlike the usual longganisa, often high in fat and sodium, Dalinisa's banana heart longganisa is a nutritious, plant-based option that is both affordable and delicious. The enterprise supports eco-friendly practices by using locally sourced ingredients and reducing meat consumption, contributing to sustainability efforts. Dalinisa strives to serve meals that not only satisfy cravings but also promote wellness, culture, and sustainability.

TEAM MEMBERS OF DALINISA ENTERPRISE

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Jayson A. Pudediban

PUSO-NISA



PUSO-NISA

Imagine biting into a juicy, savory Longganisa while your tongue dances with the well-known rush of spices and garlic. The entire experience is elevated, when a wonderful earthiness suddenly appears. This is the magic of Pusonisa. Our Pusonisa isn't just your typical traditional Longganisa. We made a new variant that only we could make: a Longganisa incorporates banana hearts as an ingredient. Pusonisa made of banana heart blends with ground pork to compose its form, adding a seasoning such as garlic, spices, and a hint of sugar. We also have 3 sauces as our options: cheese, teriyaki, and barbecue. Offering a Longganisa that is both distinctively Filipino and unndeniably unusual, it is a food invention that honors history while daringly exploring fascinating new ground.



BARBEQUE SAUCE

Pusonisa with Barbeque sauce

Juicy puso nisa glazed in smoky, sweet, and tangy barbecue flavor.



CHEESE SAUCE

Pusonisa with Cheese Sauce

The juicy longganisa meets rich, creamy cheese that melts perfectly with every bite.



TERIYAKI SAUCE

Pusonisa with Teriyaki sauce

The savory longganisa pairs with a sweet and savory teriyaki glaze.

EATScape

MEET THE TEAM



THIS IS US. THIS IS EATSCAPE.

Eatscape Enterprise was founded in the school year 2024–2025 by QCU students, a group of seventeen passionate young entrepreneurs. The business was created to bring something new to the local food scene by serving popular international dishes with a Filipino twist. The name “Eatscape,” from “Eat” and “Escape,” reflects the goal of giving customers a chance to enjoy delicious meals while exploring new flavors and cultures. Eatscape believes food is more than just a meal—it’s an experience that connects people and creates lasting memories. With creativity and teamwork, the group is dedicated to offering flavorful, affordable, and exciting dishes for everyone.



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REPRESENTATIVES OF EATSCAPE

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Raymark Raymark
Jerrylyn P. Sumook
Teache D. Tomboc



A TASTY ESCAPE IN EVERY BITE

Presenting Hapiyaki, a savory Japanese-inspired pancake inspired by the famous okonomiyaki. This hearty dish features tender chicken breast, crisp shredded cabbage, and sweet carrots, offering a good source of protein, fiber, and vitamins—all packed into a golden-brown, flavorful pancake. With its perfect balance of sweet and savory notes, Hapiyaki delivers a taste experience that's both comforting and exciting. Each pancake, about five inches wide and one and a half inches thick, is ideal for a quick lunch, snack, or as a fun and flavorful alternative to your usual meal. Finished with creamy Japanese mayonnaise, classic sauce, and fresh parsley, Hapiyaki is carefully crafted to delight your taste buds and give you a flavorful escape in every bite.



The name of our enterprise, Eatcape, comes from the words “eat” and “escape,” which means offering an escape through eating. A lot of people experience different kinds of problems in life that make them unable to perform their daily tasks and duties. At Eatscape Enterprise, we offer food that tastes like an adventure. We strive to do our best to continuously improve.

“Ohayo, Kain Tayo! Hapiyaki ang Swak Sa Iyo” is a fun and inviting tagline that mixes Japanese and Filipino culture. It greets customers warmly and invites them to enjoy Hapiyaki, highlighting it as a tasty, satisfying choice for everyone.



ELYSTA ENTERPRISE



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THE STORY BEHIND ELYSTA

Elysta Enterprise started with the goal of providing a product that enhances and protects the skin while satisfying customers who choose to support the business. Each product we make embodies our passion for craftsmanship, eco-conscious innovation, and thoughtful sourcing. From the butterfly pea flowers we use to the hands that shape each bar, Elysta is a reflection of our team's collective effort and values. Elysta Enterprise is built on purpose, creativity, and mindful innovation. The name, a combination of the word elixir and style, reflects our dedication to crafting beauty solutions that are both effective and naturally inspired.

CELESTIAL BLOOM



Crafted with natural ingredients and free from harsh chemicals, both offer a luxurious, soothing bathing experience that indulges your skin in pure, refreshing care. Free from harsh chemicals, our formula is designed for a soothing and refreshing bathing experience. The natural properties of butterfly pea promote a healthy glow, while its mild cleansing action ensures your skin stays hydrated and smooth. Enjoy the pure, refreshing feel of nature with every use. The Celestial Bloom Soap, is crafted with butterfly pea flowers-an ingredient known for its antioxidant and soothing properties-designed to cleanse, moisturize, and enhance natural beauty.



Our Celestial Bloom Soap is thoughtfully crafted to wrap your skin in a rich yet delicate lather that gently cleanses while preserving its natural softness. Infused with natural ingredients, this soap lifts away impurities without disrupting your skin's balance, leaving it refreshed, smooth, and nourished after every wash. The soothing properties of butterfly pea help promote a radiant, healthy glow, while its mild cleansing action ensures lasting hydration.

Our Celestial Bloom Body Wash glides effortlessly over your skin, delivering a refreshing and hydrating cleanse that feels light yet indulgent. Its silky formula is enriched with natural botanicals that revitalize and soften, leaving your skin supple and radiant without any dryness. The natural benefits of butterfly pea enhance your skin's glow, while the gentle cleansing action preserves essential moisture.



ERASCENT ENTERPRISE



ERASCENT
ENTERPRISE



WE ARE ERASCENT - HERE BEGINS OUR JOURNEY.

Erascent Enterprise is a product-based manufacturing enterprise driven by 15 passionate members with a shared vision of eliminating unpleasant odors in everyday life. The enterprise's name, derived from the words "erase" and "scent", reflects its mission to reduce unwanted smells and promote a fresher environment. At its core, Erascent is committed to producing natural and effective deodorizing solutions that prioritize consumer health and environmental sustainability. With the guidance of professionals and through countless experiments, the team has developed products that align with the needs of modern lifestyles. The company integrates innovation with sustainability by crafting deodorizers using safe ingredients such as cornstarch, charcoal, bentonite clay, and essential oils. Erascent Enterprise's dedication goes beyond odor control—it is about fostering self-assurance, comfort, and ease in daily routines. By delivering practical and reliable solutions, the company wants to earn the trust of consumers seeking safe, natural and sustainable alternatives.

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THE FACES BEHIND ERASCENT



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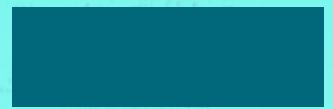
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DEOPOD



Deopod is the flagship product of Erascent Enterprise, created to provide a natural, safe, and eco-friendly solution for eliminating unpleasant odors. Developed through numerous trials and guided by professionals, it ensures effectiveness and reliability, setting it apart from traditional chemical-based deodorizers.

Formulated with natural ingredients—cornstarch, charcoal powder, bentonite clay, baking soda, and essential oils—each component serves a specific function. Cornstarch absorbs moisture, charcoal removes strong odors, bentonite clay binds toxins, baking soda neutralizes acidity, and essential oils add a refreshing fragrance. Deopod is available in three calming scents: lavender, vanilla, and lemon, chosen for their soothing and uplifting qualities.

What makes Deopod unique is its versatility and portability. Packaged in a compact pod design, it is convenient to place in shoes, bags, closets, gym lockers, refrigerators, or storage areas. Its size and ease of use allow consumers to carry freshness wherever they go—whether after workouts, during travel, or in daily routines. This adaptability appeals to modern, active lifestyles that require quick and reliable solutions.

Another defining strength of Deopod is its commitment to sustainability and health. Unlike conventional deodorizers that often contain volatile organic compounds (VOCs)—which can harm air quality and irritate the respiratory system—Deopod is made with non-toxic and biodegradable ingredients. This makes it safe for users, their families, and the environment, addressing the growing demand for healthier, eco-friendly alternatives.

While highly effective, Erascent promotes transparency by encouraging consumers to pair Deopod with good ventilation and cleanliness practices for best results. This honest approach builds trust and reinforces the product's role as part of a holistic odor-control strategy.

Ultimately, Deopod goes beyond odor elimination. It embodies Erascent Enterprise's mission to inspire confidence, comfort, and healthier living, offering consumers a sustainable way to stay fresh every day.



LAVANDER SCENT

A calming, soothing scent that brings a sense of relaxation and peace. Perfect for closets, bedrooms, or any space where you want to unwind and feel refreshed after a long day.



LEMON SCENT

A bright, crisp, and energizing scent that cuts through stuffiness with zesty freshness. Great for shoes, gym bags, or any space that needs a clean and lively vibe.



VANILLA SCENT

A warm, sweet, and cozy fragrance that adds comfort and charm. Ideal for bags or rooms where you want a touch of hominess and inviting freshness.

FIZZEST ENTERPRISE



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THE FIZZEST TEAM

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ABOUT FIZZEST ENTERPRISE

Fizzest Enterprise began with a simple idea from 18 young entrepreneur students: to offer healthy, high-quality drinks at an affordable price for students and young professionals. Concerned about the growing popularity of sugary and artificially flavored beverages, these young entrepreneurs were inspired to create a better alternative. Drawing from traditional fruit flavors, they developed Zestiva, a unique drink made with natural fruits, soda, and topped with in-house crafted sherbet ice cream. Guided by this vision, our mission is to craft revitalizing and flavorful drinks that spark connections and celebrate life's moments with every sip.

ZESTIVA



ZESTIVA is inspired by the word “zest,” which reflects energy, excitement, and positivity. It also captures the tangy freshness and lively spark that soda drinks bring with every sip. True to its name, ZESTIVA is crafted to energize, refresh, and uplift both the body and spirit. More than just a drink, it embodies our passion for creating moments of joy and togetherness.



ZESTIVA — MANGO

Zestiva — Mango celebrates the sweetness and richness of the Philippines’ national fruit. Known as the “King of Fruits,” mango provides natural vitamins, minerals, and a burst of tropical freshness that makes Zestiva stand out. This variant appeals to those who crave a familiar yet indulgent taste that is both satisfying and revitalizing.



ZESTIVA — CUCUMANSI

Zestiva — Cucumansi, is a bold and innovative combination of calamansi and cucumber. Calamansi adds a zesty, citrus kick while cucumber balances it with a refreshing, cool taste. Together, they create a perfectly balanced drink that is light, hydrating, and packed with nutrients. Cucumansi is ideal for customers who prefer something unique and adventurous while still maintaining a focus on health and wellness.

EST. 2025

FRUITION ENTERPRISE



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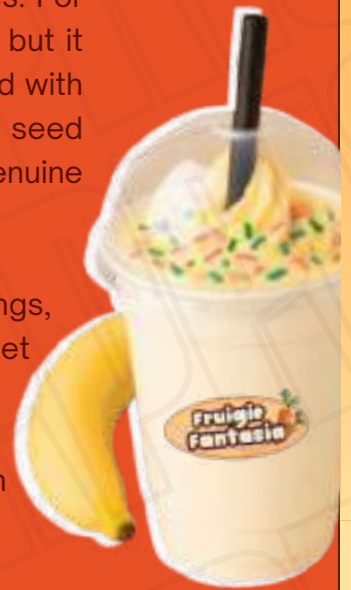
BACKGROUND

What happens when sixteen dreamers mix creativity, teamwork, and fresh fruits? You get Frugie Fantasia—a shake that's not just delicious but also packed with good vibes and nutrition. Fruition Enterprise began as simple brainstorming sessions, but the team transformed their ideas into a full-on business plan. From studying the market to checking out competitors, they made sure every move was set for success. Their shake isn't your usual drink—it's carefully made with real, healthy ingredients and crafted to taste as good as it looks. Fruition plans everything: sourcing fresh fruits, designing the product, and making sure it's Insta-worthy for every sip. But more than just creating a shake, Fruition Enterprise is about teamwork, passion, and chasing one big goal together. For them, it's not just business—it's a lifestyle. One sip of Frugie Fantasia and you'll know, this is health and happiness in a cup.

SHAKE IT UNTIL YOU MAKE IT

Fruigie Fantasia began with something simple—a love for fruit shakes. For the founders of Fruition Enterprise, buying shakes daily was routine, but it raised questions: were these drinks truly healthy, or just fruits masked with syrups, refined sugar, and preservatives? This curiosity became the seed of an idea to create a beverage that offered both flavor and genuine nutrition.

Experimentation led to innovation. Instead of milk and artificial flavorings, the team turned to rice milk, a hypoallergenic alternative that is light yet filling. To make it unique, they infused it with rice coffee for a nutty twist and replaced refined sugar with panocha, a natural sweetener. This wholesome base became the foundation of their creations. Fresh fruits and vegetables were then blended in, transforming simple ingredients into something extraordinary.

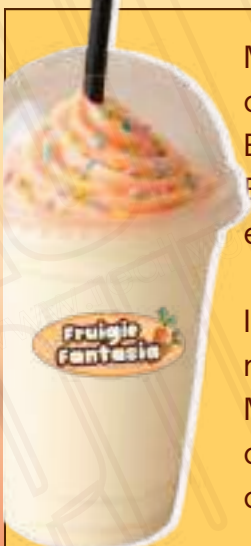


CARRO MELON a refreshing mix of carrot and melon, offered a light and revitalizing option.



TROPICAL CARRO blending banana saba and carrot, created a rich, tropical drink that was both satisfying and energizing.

FRUIGIE FANTASIA



More than just taste, Fruigie Fantasia was built on purpose: to promote health, creativity, and sustainability. By sourcing from local farmers, Fruition Enterprise ensures freshness while supporting communities and livelihoods. Every sip represents not just nourishment for the body, but also care for the environment and society.

In a fast-paced world, Fruigie Fantasia proves that healthy living doesn't require compromise. It is affordable, natural, and accessible wellness in a cup. More than a fruit shake, it is a movement: a celebration of nature's flavors, a commitment to quality, and a reminder that simple ingredients, crafted with care, can become something magical.

THE FULLFILYA' CO.



Fullfilya' Co. was founded by passionate entrepreneurship students committed to redefining haircare through sustainability and inclusivity. Born from a shared vision to create beauty products that are kind to both people and the planet, the company is driven by a core team of young innovators bringing fresh ideas, creativity, and a deep sense of responsibility toward building a greener future.

INSIDE FULLFILYA' CO.

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The start-up specializes in natural, eco-friendly haircare solutions designed for diverse hair types while encouraging mindful consumption. Its team prioritizes locally sourced ingredients and sustainable packaging to minimize environmental impact and support local suppliers. Beyond its products, Fullfilya' Co. champions inclusivity, celebrating diverse beauty standards and inspiring authentic self-expression.

BE UPDATED AND EXPLORE WITH US



Fullfilya' Co.



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HIBI GLOW

**“SUSTAINABLE HAIRCARE,
INCLUSIVE BEAUTY”**

HibiGlow is a lightweight hair mist created by **Fullfilya’ Co.** to make daily hair care simple and effective. Many people struggle with dryness, dullness, and damage from pollution, so this product was designed to give hydration, shine, and protection in just a few sprays. Unlike heavy hair products, HibiGlow is non-greasy and easy to use anytime, whether at home, at work, or on the go.



The name HibiGlow was carefully created to reflect both the purpose and benefits of the product. “Hibi” comes from **Hibiscus**, one of the key natural ingredients used in the formula. Hibiscus is well known for its ability to improve hair health by strengthening strands, adding softness, and supporting overall vitality. This ingredient plays a very important role in making HibiGlow not just a simple hair mist, but a product that truly helps maintain healthy, nourished, and manageable hair every day. The second part of the name, “Glow,” represents the **radiant shine** and smoothness that users can achieve when using the mist regularly.



The mist is made with natural ingredients like sunflower seed oil for moisture, aloe vera extract for hydration, and hibiscus seed oil for strength. It also contains vegetable glycerin to keep hair smooth. Each ingredient was carefully chosen to help maintain healthy and manageable hair. To make sure it's safe and effective, we also worked with a chemist in refining the formula.



It highlights the product's main goal of providing hydration, nourishment, and protection that result in soft, vibrant, glowing, and **healthy-looking hair**. Even when exposed to stress from pollution, heat, humidity, or other harsh environmental factors, HibiGlow helps keep hair looking fresh, silky, naturally beautiful, and effortlessly radiant throughout the day.



FUSBITES ENTERPRISE



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GENERAL MANAGER

Lumbao, Louie Gie G.

OUR STORY

Fusbites Enterprise was founded in 2025 by a group of student-entrepreneurs from Quezon City University who share the passion for creativity, collaboration, and innovation. As part of their academic and entrepreneurial journey, the team developed their flagship product, the Dumpling Pizza—a unique fusion of flavors where the familiar taste of pizza is wrapped in a soft dumpling with fresh vegetables. This creative twist offers customers a budget-friendly yet flavorful snack, perfect for students and the local community.

The enterprise was built not only to showcase innovation in food but also to provide a meaningful learning experience for its members. Despite financial challenges and limited resources, the team remains committed to perseverance, teamwork, and professionalism. Fusbites Enterprise stands as a symbol of young entrepreneurs striving to balance academic responsibilities with business goals. Through their product and passion, they aim to inspire others to pursue opportunities that foster growth, resilience, and sustainability.

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PIZZA ON A POCKET, PERFECT ON A BUDGET

The Dumpling Pizza is the signature product of Fusbites Enterprise, developed in 2025 by student-entrepreneurs from Quezon City University. It was born from the idea of combining two well-loved comfort foods—dumplings and pizza—into a single, innovative snack. This fusion product reflects the team's creativity, resourcefulness, and desire to introduce something unique and enjoyable to the local food scene.



The product was designed not only to satisfy cravings but also to provide a more convenient alternative to large, shareable pizzas. With its portability, Dumpling Pizza fits the fast-paced lifestyle of today's consumers, especially students balancing academics and daily activities.

Beyond being a tasty snack, Dumpling Pizza symbolizes the values of Fusbites Enterprise: innovation, affordability, and accessibility. It serves as proof that limited resources can still produce meaningful and marketable ideas when fueled by teamwork and perseverance. As the flagship product, Dumpling Pizza carries the vision of inspiring others to explore new possibilities in food and entrepreneurship.



Each Dumpling Pizza is carefully prepared by stuffing pizza-inspired ingredients such as ham, cheese, tomato sauce, and fresh vegetables like carrots and bell peppers into a soft dumpling wrapper. It is then cooked to bring out a flavorful bite-sized treat that is both delicious and filling. Unlike traditional pizza, Dumpling Pizza is compact, easy to eat, and affordable, making it perfect for students, young professionals, and families looking for a budget-friendly snack without compromising on taste.





GINHAWANI

ENTERPRISE



Ginhawani Enterprise was founded by a group of passionate and driven students with a shared vision: to create something truly unique. What began as a brainstorming session around various product ideas evolved into a bold and unexpected innovation—potato ice cream. Fueled by curiosity and a commitment to stand out, we embraced the challenge of transforming a humble ingredient into a delightful experience.

As students, we bring fresh perspectives, relentless dedication, and a hunger to learn and grow. Our journey reflects not just creativity, but resilience and teamwork. Ginhawani Enterprise isn't just about a product—it's about reimagining possibilities, pushing boundaries, and proving that innovation can come from anywhere. We are proud to be young, hardworking, and unafraid to take risks. With every scoop, we serve a story of ingenuity, grit, and the sweet taste of ambition.



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Creमतato is the signature product of Ginhawani Enterprise, a student-led brand born from bold thinking and a drive to innovate. Instead of following traditional ice cream formulas, we reimagined them—using mashed potatoes as our base ingredient. This unexpected twist delivers a creamy texture while offering natural fiber, carbohydrates, and potassium, making Creमतato a healthier alternative for ice cream lovers.

Crafted by dedicated and imaginative students, Creमतato reflects our belief that comfort food can be clever, nourishing, and exciting. It's more than just dessert—it's a story of creativity, resilience, and the power of fresh ideas.



Coffee Cookie a mellow coffee-infused base with a comforting aroma that gently lingers in every bite. Blended with buttery sweetness and cookie crumbles, this flavor delivers a cozy, indulgent experience perfect for those who enjoy depth and texture.



Salted Caramel Smooth and sweet with a hint of salt, this flavor is topped with roasted nuts and graham crackers. It's playful, rich, and layered—bringing together creamy satisfaction and crunchy delight.

Creमतato invites you to experience ice cream in a way you never imagined. Whether you're health-conscious, adventurous, or simply curious, every scoop is a celebration of student innovation and the joy of doing things differently.

Golden Bites PH



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WE ARE GOLDEN BITES PH AND THIS IS OUR STORY

Golden Bites PH is a general partnership company founded by 14 driven entrepreneurship students from Quezon City University, united by a shared mission to create a unique, delightful, and culturally rooted snack that is good for everyone.

The main product, BingkaBites, came about from the term "Bingka", short for its product "bibingka", a type of baked rice cake in Filipino cuisine, and the "Bites" as a part word from the enterprise name. From the vision of becoming an innovative food business enterprise emerged Golden Bites a modern food business that reimagines the classic Filipino bibingka by blending tradition with innovation. The flagship product, Bingkabites, offers a fresh twist: soft, flavorful baked rice cakes infused with unique ingredients like saluyot leaves, delivering a nutritious and memorable snacking experience.

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EVERY BITE IS A GOLDEN DELIGHT

BingkaBites delivers a soft and flavorful experience as a nutritious adaptation of Filipino bibingka through its rice flour and coconut milk base with saluyot ingredients.

BingkaBites delivers:

- Soft and flavorful experience
- A Good source of energy
- A Significant Source of Calcium and Vitamin A
- A Source of potassium, dietary fiber, and Iron



BingkaBites, a delightful twist on the classic Filipino rice cake. This unique treat blends the nostalgia of traditional bibingka with the nutrient-rich goodness of saluyot (jute leaves), creating a deliciously moist and fragrant delicacy that is perfect for any occasion.



Golden Bites PH also upholds environmental responsibility by aiming to reduce waste and promote an eco-friendly packaging. As part of the commitment to eco-conscious practices, the enterprise initially plans to use paper bag packaging, minimizing the use of plastics and harmful materials.

HAPIL HABI

WHERE EVERY PIECE TELLS ITS STORY!



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WE ARE HAPIL HABI PH. AND THIS IS OUR STORY

Hapil Habi Ph. is a purpose-driven enterprise founded by 17 passionate Entrepreneurship students of Quezon City University. Inspired by sustainability and Filipino craftsmanship, the team upcycles thrifted denim into eco-friendly tumbler bags that combine style, function, and responsibility. Guided by the values of Happiness, Awareness, Bravery, and Individuality, the group designed a product that not only addresses the challenge of carrying tumblers conveniently but also reduces textile waste. Hapil Habi Ph. embodies the creativity, collaboration, and innovation of young entrepreneurs committed to shaping a greener and more sustainable future.



HAPIL HABI



Hapil Habi Ph. is a sustainable lifestyle brand that upcycles thrifted denim jeans into innovative tumbler bags designed to combine functionality, style, and environmental responsibility. Each bag, crafted to fit tumblers up to 40 oz, features an adjustable strap, a secure compartment, and a side pouch for essentials, making it ideal for students, professionals, and commuters. The name "Hapil Habi," derived from the Filipino words for happiness (Hapil) Filipino craftsmanship and weave (Habi), reflects the brand's joyful advocacy for sustainability and

Every piece is handmade, ensuring uniqueness while reducing textile waste and promoting individuality. Priced affordably at 159, Hapil Habi offers eco-friendly fashion that is both accessible and practical, positioning itself as more than just a product but also a lifestyle choice. Through digital platforms, live selling, and community initiatives, the brand continues to champion zero-waste innovation, proving that carrying a tumbler can be both convenient and eco-chic



The Hapil Habi Tumbler Bag is an eco-friendly carrier made from upcycled denim, designed to fit tumblers up to 40 oz. It features an adjustable strap, secure compartment, and side pouch for essentials, offering both style and convenience. Durable, affordable, and sustainable, it's the perfect everyday accessory for eco-conscious individuals.



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The members of Haze Cups Enterprise stand as the heart and soul of the business, bound by a shared passion and dedication to creating something unique and meaningful. Each individual brings their own strengths, creativity, and commitment, forming not just a team but a family united by purpose. It is through their hard work, perseverance, and unwavering support for one another that the vision of Haze Cups continues to grow and inspire. This is more than just a responsibility—it is a commitment to excellence, to serving the community with sincerity, and to uplifting one another through every challenge and success. Together, the members form the foundation on which Haze Cups Enterprise thrives, making every cup not just a product, but a symbol of teamwork, love, and dedication.

DECAFFENEITED LATTE



The Haze Cups logo, with its warm and inviting design, reflects this spirit. Its bold brown letters highlight the rich and flavorful taste of our rice coffee latte, while the smooth swirls symbolize its creamy and comforting texture. Every element holds meaning: “Sip” reminds us of the simple joy of drinking; “Cups” represent the thoughtful packaging that carries our creation; “Enjoy” captures the delightful feeling we wish to share with every customer; and “Decaf” embodies our unique offering of rice-based, caffeine-free coffee. Together, these elements, along with the unwavering dedication of the members, form the identity of Haze Cups Enterprise—a brand built on warmth, innovation, and the joy of sharing every sip.

MOCHA LATTE

Made with authentic tablea and rich milk, this mocha delivers a bold, full-bodied flavor that celebrates the depth of chocolate with a silky finish, offering a warm and timeless indulgence rooted in tradition yet crafted for today's tastes.

SALTED CARAMEL LATTE

A decadent mix of banana and creamy milk enhanced with a delicate pinch of salt, this latte strikes the perfect balance between sweetness and savor, resulting in a flavor that is playful, indulgent, and beautifully harmonious.

A luscious blend of ripe banana and fresh milk, this latte offers a smooth and velvety taste that captures the natural sweetness of fruit balanced with creamy richness, creating a drink that is both comforting and delightfully refreshing.

BANANA LATTE





Our Family The Dream Makers

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Our Journey

Turning Waste Into Worth

H1YAS Solutions began with a simple question:

“

WHAT IF WASTE
COULD BE TURNED
INTO SOMETHING
USEFUL?



As students, we noticed how banana peels were often thrown away without purpose, and that challenge became our inspiration. Through research and creativity, we developed Mighty Peel Dishwashing Paste, a product that is affordable, effective, and eco-friendly.

Photo by: Bert Espejo



For us, H1YAS Solutions is more than just a student project—it is a growing enterprise built on innovation and responsibility. Our mission is to transform waste into worth and show that sustainable living can begin with simple choices at home. Each jar of Mighty Peel reflects our belief that even small enterprises can spark big change. We aim to inspire households and communities to live sustainably.



From Ordinary to **Extraordinary**

A dishwashing paste made from upcycled Saba banana peels extract, formulated to break down grease and food residues while staying gentle on your hands. Unlike harsh commercial soaps, it cleans effectively without drying your skin, perfect for everyday use.



The Spark of an Idea

The journey began with the challenge of food waste and reliance on chemical products that harm people and the planet. Instead of seeing banana peels as trash, the team saw treasure, using research and creativity to transform them into Mighty Peel.

Discover the Future of Dishwashing

MIGHTY PEEL

DISHWASHING PASTE

MADE FROM SABA BANANA PEEL



Cleaner Dishes, **Cleaner Future**

Crafted for eco-conscious households, Mighty Peel turns kitchen waste into a purposeful product. Made from banana peels, it proves sustainability can be simple and affordable, every wash cleans dishes while reducing waste and protecting the environment.



More Than Just a Product

Mighty Peel is more than dishwashing paste, it is a statement of courage, innovation, and hope for a greener future. Each jar proves that even the simplest ideas can create lasting change.

Why Choose?

- **Grease Fighter**- Cuts through oil and stains with ease.
- **Gentle on Hands**- No harsh chemicals. Safe for daily use.
- **Eco-Friendly** - Made from banana peel extract.
- **Affordable** - High-quality cleaning without the high price.
- **Proudly Filipino** - A product born from creativity and innovation.
- **Perfect for Every Home**

Whether you're a busy parent, a student living on your own, or a family that values savings, Mighty Peel is made for you. It's practical, effective, and eco-conscious. With Mighty Peel in your kitchen, you get more than just clean dishes, you get peace of mind.





INNOBITES ENTERPRISE



WE ARE INNOBITES AND THIS IS OUR STORY

Innobites Enterprise is a college-based enterprise from Quezon City University Batasan Campus. The name “Innobites” is a fusion of “innovation” and “bites,” reflecting our goal to bring innovation in every bite. More than just a product, what we create is a reflection of our journey, values, and identity as students. We strictly adhere to our mission, vision, and core values of integrity, respect, teamwork, and growth, striving to deliver quality, healthy, and delicious products that provide both sweetness and satisfaction. For us, innovation is not only about making something new but also about expressing who we are — curious thinkers, bold dreamers, and committed doers. Every step we take is rooted in collaboration, fueled by imagination, and guided by the belief that even the simplest ideas can become extraordinary. Innobites transforms sparks of inspiration into meaningful experiences for the community. Innobites Enterprise will surely bring sweetness and satisfaction in your every bite.



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KAKANAMI

KAKANAMI

Kakanami is inspired by the Thailand dessert of sticky mango rice, blending tradition and innovation into a delightful snack experience. Each bite features the luscious sweetness of ripe mangoes paired with a subtly sticky texture, reminiscent of the classic dish. Crafted from high-quality ingredients, Kakanami aims to evoke feelings of nostalgia while introducing this delightful flavor to new audiences. Perfect for sharing or indulging solo, Kakanami captures the joy of tropical flavors in every delectable bite!



**KAKANAMI
MANGO FLAVOR**



**KAKANAMI
UBE FLAVOR**

Kakanami's Mango flavor bursts with tropical goodness, celebrating the sweet, juicy essence of ripe mangoes. Made from high-quality, natural ingredients, each bite transports you to sun-soaked beaches and lush orchards. The sticky texture complements the fruity goodness, making it a perfect snack for on-the-go or leisurely moments. Kakanami Mango embodies the vibrant spirit of summer, delivering a delightful taste that appeals to mango lovers and snack enthusiasts alike, making every moment a tropical escape.

Kakanami's Ube flavor captures the essence of the beloved Filipino root vegetable, known for its vibrant purple hue and naturally sweet taste. This delightful snack combines the rich, nutty notes of ube with a satisfying sticky texture, offering a unique experience for your taste buds. Perfect for celebrations or everyday satisfaction, Kakanami Ube is a nostalgic treat that pays homage to Filipino culture while introducing the irresistible taste of ube to a global audience.

IZYGO ENTERPRISE



WHO WE ARE, WHAT WE STAND FOR

Izygo Enterprise is a passionate group of students united by a shared vision: to create a truly unique refreshment experience. We believe that when ideas are nurtured together, they grow into something extraordinary. Our mission goes beyond just business — we aim to make a real impact on our community and environment by transforming consumption into education, empowerment, and sustainability. We stand firm in the belief that businesses have a responsibility to build healthier communities and protect our planet. With every sip of Sip Meloné, we invite you to join us in this movement toward a more sustainable and connected future. Our enterprise is a testament to the strength found in unity and shared purpose. Each member contributes their unique skills and experiences, creating a collective force that drives meaningful change. Together, we are not just developing solutions; we are shaping a future full of limitless possibilities — grounded in commitment, collaboration, and care.

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Every brand begins with a story, and for Sip Meloné, the logo embodies a story rooted in freshness, joy, and creativity. Developed by a group of innovative young entrepreneurs, the design was inspired by the vision of creating beverages that are not only flavorful but also engaging and meaningful. At the center is a bright cup overflowing with the refreshing blend of melon and watermelon juice, made even more exciting by the chewy cassava pearls that make Sip Meloné truly stand out.

The playful splashes of red and orange surrounding the cup symbolize energy, vibrance, and enthusiasm, while the fruit slices emphasize the natural quality of the ingredients. The bold and cheerful typography of “Sip Meloné” reflects youthfulness, optimism, and confidence, aligning with the brand’s core values.

What makes this logo unique is how it instantly shares the brand’s story. More than just an image, it represents wellness, happiness, and a refreshing lifestyle—inviting everyone to sip, smile, and enjoy.

Imagine a vibrant, sun-drenched afternoon, a gentle breeze rustling through the trees, and the irresistible aroma of fresh, ripe melons. That's the feeling we've bottled in every glass of Sip Meloné. We've created a drink that goes beyond mere refreshment, offering a taste of pure, sun-kissed fruit that brightens your day from the very first sip.

As the flagship product of Izygo Enterprise, Sip Meloné is crafted from a premium blend of fresh watermelon and melon, delivering authentic flavor and natural sweetness. To further enhance the experience, chewy cassava pearls and crisp melon bits are incorporated, creating a distinctive texture that makes every gulp delightful.

So, why settle for the ordinary when you can sip on something extraordinary? Try Sip Meloné today—your new go-to refreshment that's truly made to refresh you!





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THIS IS HOW WE STARTED...

We can't imagine how far we've come from just a spontaneous idea right in front of our panelist during defense. It all started with a foreign meal until one panel questioned and suggested to us, "Why not use what we have in our own country instead of using the other country's delicacies?" and that is the time we realized everything. Our name, theme, languages, and main product have all been changed to reflect a more nationalistic approach than our previous ideas. We've become nationalistic in just a snap of a question that has a big impact to have a change and start into something that we didn't imagine. Sometimes, we really don't succeed on the first try. That is why we started to believe that we need people around us with experience to teach us a lesson and give us a realization that we didn't think about that can help us more in the future.

CHICKEN MAHARANG



SPICY MAD CHICKEN MAHARANG

Missed the feeling of being at home in rainy day? Yearning the warmth of your loved ones hug? In the world of entrepreneurship, everyone starts with a big idea. For us, it was the simple, comforting idea of a classic spicy chicken rice meal, but with a twist that makes you feel at home, cozy under your blankets—This is the story of how that idea became a reality and a meal we call “CHICKEN MAHARANG”.



Our product is the Chicken Maharang, a name inspired by the word "Maharang" from Pampanga, which means "spicy." It's our take on a classic chicken rice meal, but with a fiery kick. We offer three levels of spiciness, so whether you're looking for a gentle warmth or a bold heat, we got you covered. To complement the chicken, we offer two delicious sauces: a classic adobo sauce and an alaking sauce. We've taken the traditional adobo cooking method and applied it to our fried rice, which gives the meal a richer, more complex flavor and a delightful texture that regular white rice just can't match. As a manufacturing business, we handle the entire process, from turning raw ingredients into a finished meal. It's a lot of work, but it means we have complete control over the quality and flavor of every meal that goes out. This hands-on approach is crucial for us because it ensures that we are not only providing a product, but also a consistent experience that our customers can rely on. As we would strive to be the best, we are constantly working to innovate. Our next goal is to develop a brand-new variation chicken rice meal over the next three months. During this time, we'll be paying close attention to customer feedback. What are they still yearning for in a meal? Are there flavors we can explore or textures we can add?



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JOURNEY OF THE LAKBAYAN COMPANY



Lakbayan Co. is a student-led enterprise composed of sixteen enthusiastic students from Quezon City University. Their main goal is to bring new life to the traditional Filipino snack called Taho by introducing innovative ideas and practicing responsible business methods. They believe that by combining creativity with respect for tradition, they can make Taho more appealing to modern consumers. The team is dedicated to developing a unique and delicious version of Taho, which they have named TahoPo. This product aims to offer a fresh twist on the classic snack while maintaining its original flavors and cultural significance. Lakbayan Co. also emphasizes sustainability and ethical practices in their business operations, ensuring that their impact on the community and environment is positive. Through their hard work and passion, these students hope to not only succeed as entrepreneurs but also to promote Filipino culture and heritage in a meaningful way.



Tahopo is comfort and innovation in every cup. Smooth rice taho is layered with golden mango syrup and real mango chunks, then topped with chewy sago pearls. Each spoonful blends creamy softness with fruity sweetness, creating a refreshing twist on the classic taho. More than just a snack, Tahopo transforms tradition into a tropical dessert experience that feels both familiar and exciting.

TAHOPO



BEHIND OF TAHOPO!

Taho, a beloved traditional Filipino snack, is commonly made with soft tofu, arnibal (sweet syrup), and sago pearls. However, an innovative variation, Tahopo, is made of rice powder, mixed with gelatin, mango, tapioca pearl, and sugar. Rice powder offers a unique set of nutrients that contribute to a balanced diet. Rice is a good source of carbohydrates, providing energy for daily activities. It is also naturally gluten-free, making it a suitable alternative for those with gluten intolerance.



LAMIGYA ENTERPRISE



LAMIGYA ENTERPRISE STORY

Lamigya Enterprise began with 16 passionate individuals united by a dream: to create something uniquely Filipino.

Coming from different backgrounds, each member contributed their skills—cooking, marketing, design, finance, and operations—to build an enterprise rooted in teamwork and creativity. Inspired by the beloved empanada, the group wanted to reimagine it with a local twist. They turned to one of the Philippines' most abundant and symbolic fruits—the banana. Countless trials led to their signature product: Banada Bliss, a golden, crispy empanada filled with sweet, creamy bananas. More than just a snack, Banada Bliss symbolizes the group's shared vision: transforming simple ingredients into extraordinary flavors. Every bite reflects not only Filipino ingenuity but also the collaboration of 16 determined minds working as one. Lamigya Enterprise continues to grow, carrying the story of passion, unity, and the joy of savoring bliss in every banana-filled empanada.

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BANADA BLISS



SAVOR THE BLISS OF BANANA WITH BANADA BLISS



This logo features a cheerful cartoon empanada character wearing a brown cowboy hat, smiling, and playfully pointing with one hand. The empanada has a golden-yellow crust and is set against a circular yellow background. The words "**BANADA BLISS**" curve around the upper-right part of the circle in bold, stylized font. The design conveys a fun, friendly, and inviting vibe—perfect for a food brand specializing in empanadas.



Banada Bliss is a delightful fusion of tradition and indulgence, offering a comforting taste of home in every bite. At its heart is a ripe **banana filling**, gently sweetened and cooked to bring out its natural flavors, sometimes with hints of caramelization for added richness. This luscious mixture is then wrapped in golden, flaky pastry, creating an empanada that feels both nostalgic and refreshingly new. The process of making **Banada Bliss** is a careful craft. A spoonful of the banana filling is placed at the center of soft dough circles, folded into crescent shapes, and sealed with a decorative crimp. This not only secures the filling but also gives each piece a signature look that makes it special. Empanadas hold a beloved place in Filipino merienda culture, with countless regional variations across the country. **Banada Bliss** highlights the ingenuity of using a humble local fruit the banana and transforming it into a snack that feels indulgent yet familiar. It's proof of how Filipino creativity turns simple ingredients into memorable flavors. Ideal for merienda, dessert, or as a coffee companion, **Banada Bliss** appeals to both young and old. Its flavor profile is light yet satisfying, making it perfect for sharing with friends, family, or enjoying alone. To match its wholesome vibe, it comes in eco-friendly packaging that reflects both care for tradition and concern for the environment. With its friendly brand personality, **Banada Bliss** feels like a homemade treat from your favorite ate—turning simple, everyday moments into blissful bites.



Lasa Paraiso ENTERPRISE



The People Behind Lasa Paraiso

Mentor

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General Manager

Leigh Nicole Aguilos



Every **escape** begins with a **dream**.

This is how **Lasa Paraiso** came to life.

A snack that feels like paradise

It started with a **craving and a dream**. One of the owners had a sudden longing for Pepero, but instead of buying a pack, the team decided to create something new—something closer to home. That spark gave life to **Früt Stix**, a tropical twist on pretzel sticks.

Inspired by the warmth of the tropics and the comfort of familiar flavors, **Lasa Paraiso** was born. Our mission is simple: to turn **everyday snacking into a moment of escape**. *A bite of comfort. A taste of paradise.*

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Früt Stix



Früt Stix: A Taste of Joy
in every bite

Früt Stix brings smiles with every bite.

Made with **real fruit flavors and chocolate**, each stick is a **light and joyful** treat. The smiling “ü” in the name reminds us that snacks can be **sweet escapes**. Bright characters in the logo reflect the fun and fruity world we created — *comforting, cheerful, and made to share.*

Choco Banana Crunch

Banana meets chocolate in the best way possible. Choco Banana Crunch gives you a **fruity punch with a chocolatey hug.**



Zesty Lemon Delight

White chocolate and lemon zest blend perfectly in Zesty Lemon Delight for a **smooth, citrusy bite that feels like sunshine.**



Lasa so nice,

taste like paradise

Connect With Us!

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Linaya Enterprise was founded by seventeen young entrepreneurs united by a passion for innovation, sustainability, and purposeful business. The name “Linaya” comes from the words “Linis” (clean) and “Malaya” (free), reflecting our mission to promote cleanliness while empowering people to live freely and confidently. We believe entrepreneurship is more than just profit—it is about impact, about creating something meaningful, and about building a foundation that matters. With diverse skills and perspectives, our team transforms ideas into ventures that inspire trust, foster inclusivity, and promote growth in every possible way. Through teamwork, creativity, and resilience, Linaya Enterprise continues to embody the spirit of youth-driven entrepreneurship—bold, dynamic, and committed to shaping a future that is both clean and free. We are not just a business, but a movement, a vision, and a mission dedicated to innovation, sustainability, inclusivity, and growth that will endure and inspire continuously.

COSMO KLEAN



Cosmo Klean is a foam hand sanitizer carefully and thoughtfully formulated with cosmos flower extract to deliver both reliable protection and gentle care for the skin. Designed to effectively kill germs, bacteria, and harmful microbes while at the same time keeping hands soft, smooth, and nourished, it provides a refreshing and healthier alternative to harsh, sticky, and alcohol-heavy sanitizers that often cause dryness or discomfort. Its lightweight foam texture spreads easily and evenly across the skin, dries quickly without leaving any greasy residue, and leaves the hands feeling clean, fresh, and comfortable after every single use. Cosmo Klean turns the simple act of sanitation into a pleasant daily habit by combining health, fragrance, and comfort in one product.



VANILLA

The Vanilla variant offers a warm and comforting fragrance blends subtle sweetness with a creamy, inviting aroma. It evokes the coziness of freshly baked treats and the gentle calm of a quiet afternoon. This scent is perfect for individuals who love a soft, lingering fragrance that makes hand sanitation feel like a small indulgence. Beyond germ protection, Vanilla Cosmo Klean leaves a sense of comfort and familiarity, turning hygiene into a pleasant everyday ritual.



LEMON

The Lemon variant brings a bright, zesty burst of citrus freshness with every pump. Its lively and invigorating aroma instantly uplifts the mood, making it a favorite for energetic and on-the-go individuals. The crisp lemon scent creates a feeling of renewed vitality while ensuring hands are sanitized and safe. Beyond protection, this variant delivers a spark of energy and freshness, perfect for starting the day or powering through a busy schedule.



LAVENDER

The Lavender variant is infused with the calming essence of blooming lavender fields, offering a floral and herbal fragrance that naturally soothes the senses. Known for its relaxing qualities, lavender makes every use of Cosmo Klean feel like a moment of peace and wellness. Ideal for those who lead busy or stressful days, this variant not only disinfects but also delivers a refreshing wave of calm and balance, helping users feel both clean and centered.

Lunara Enterprise



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Lunara Enterprise is built on courage, resilience, and the power of working together. We are a team that believes success comes from confidence, determination, trust, bond and the

willingness to face challenges head-on. For us, every idea is worth exploring, and every setback is a chance to grow stronger. We value teamwork because we know that each step forward is the result of shared effort and support. Our vision is not only to achieve success but also to create something meaningful that reflects who we are as innovators and dreamers. With passion as our guide and unity as our strength, Lunara continues to move forward, transforming challenges into opportunities and goals into achievements. This is more than a business; it is a journey of persistence, hope, and the belief that together, we can reach greater heights.

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SEREH

Lemongrass Soap



SEREH is a natural soap that keeps your skin clean, soft, and fresh. Made with coconut oil and other gentle ingredients, it helps prevent dryness and irritation while keeping your skin moisturized. Its light citrus scent from lemongrass gives a refreshing feeling every bath time. Perfect for everyday use, SEREH is a simple way to care for your skin naturally.



SEREH Lemongrass bar soap is more than just a cleansing solution; it is a natural way to feel refreshed. This handcrafted soap is made with natural ingredients and is intended to activate the senses while nourishing the skin. The refreshing citrus aroma of lemongrass bar soap is what really makes it unique. In addition to being hydrating, the soap is formulated with hydrating oils like coconut oil. By softening and moisturizing the skin, these organic moisturizers help avoid dryness and irritation. A harmonious bar that cleanses gently without losing the natural moisture of the skin is the desired result.

LUSTRE ENTERPRISE

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The Story behind Lustre Enterprise

Our business began with a dream and the courage to take the first step. As students, we wanted to prove that age or status does not limit what we can achieve. With teamwork and dedication, we turned small ideas into real products that carry our effort and passion.

This journey has not always been easy, but every challenge has taught us to be stronger and more determined. We learned that success is not about starting big, but about starting with heart. Each product we create is a reminder that dreams can grow when you believe in them and work hard for them.

For us, this is more than just a business. It is a story of hope, courage, and growth. It is a reminder that even small beginnings can lead to great things. Our enterprise is not just ours, it is an inspiration we want to share with others.



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“SHINE NATURALLY. STEP BOLDLY”

The tagline says it all.



Our product logo is a powerful visual narrative that tells the story of our unique shoe shiner. At its core lies a:

- Coconut shell, representing our main, all-natural ingredient — a symbol of sustainability, tradition, and resourcefulness.
- A shiny shoe stands tall, embodying the purpose of our product
- The color scheme of black and gray reflects the natural transformation of the coconut shell when it's burned, turning into a rich charcoal black and soft gray ash.



CHARCOZY

CharCozy is more than just a shoe shiner, it is a blend of innovation, sustainability, and everyday functionality. The name itself reflects its purpose: “Char” stands for the coconut shell charcoal that serves as its foundation, while “Cozy” highlights the sense of comfort, freshness, and confidence it gives to anyone wearing their polished shoes.

At its core, CharCozy is crafted from finely processed coconut shells, a natural resource often discarded as waste. Instead of letting these shells end up in trash bins or landfills, they are transformed into a black, creamy paste with excellent polishing and purifying properties. This process not only gives new life to a once-overlooked material but also supports an eco-friendly approach to shoe care. By repurposing agricultural byproducts, CharCozy embodies the idea of turning waste into something useful, beautiful, and sustainable.

The product is designed to glide smoothly over different shoe surfaces such as leather shoes and matte finishes, restoring their natural shine while leaving behind a subtle fragrance. This aroma balances the earthy scent of charcoal with a warm and comforting note, offering both elegance and freshness. Unlike chemical-based polishes, CharCozy uses natural materials, making it safer for consumers and friendlier to the environment.

Beyond its practical benefits, CharCozy represents a movement toward conscious living. It empowers individuals to care for their belongings while contributing to environmental preservation. With every use, it reminds users that small, mindful choices like shining shoes with a coconut shell-based polish can have a lasting positive impact.

CharCozy is not just a product; it is a lifestyle choice that reflects responsibility, sophistication, and sustainability. It proves that even the simplest routines, such as maintaining a pair of shoes, can be an opportunity to help the environment while staying stylish and confident.

MYTHISARI ENTERPRISE



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WE ARE MYTHISARI AND THIS IS OUR STORY



Behind our enterprise is a group of students driven by passion, imagination, and the courage to dream beyond the ordinary. What we are building is more than just a product, it is a reflection of our story, our culture, and the vision we share as one team. Every step of this journey is shaped by collaboration, creativity, and the belief that even the simplest ideas can grow into something truly remarkable when fueled with dedication. For us, it is not only about creating something new, but also about representing who we are as students: innovators, dreamers, and doers. This is an experience we want to share with our community, one that goes beyond taste and into meaning. Through teamwork and determination, we aim to turn small sparks of inspiration into something unforgettable, something that speaks of identity.

SORBRASE



THE FACE OF FLAVOR AND FUN

Sorbrase captures the heart and soul of what our enterprise stands for: creativity, joy, and originality. At the center is our mascot, a lively ice cream sandwich brought to life with a big smile, bright eyes, and a confident pose. Dressed with a playful hat and bandana, the character reflects a sense of adventure and spirit, showing that **Sorbrase** is more than just a treat—it's a story of fun and discovery.



CARROT SORBRASE

Sorbrase Karrots brings vibrance and sweetness in every frozen bite. Its bright and playful flavor balances creamy freshness with a subtle carrot twist, creating a treat that's unique yet approachable. More than just ice cream, it's a celebration of resourcefulness, turning a humble vegetable into a cool, fun, and memorable dessert experience.



SWEET POTATO SORBRASE

Sorbrase Kamote is a flavor rooted in tradition yet served with refreshing creativity. Its natural sweetness pairs perfectly with creamy richness, making it both comforting and exciting. Every bite carries a taste of home while offering something new to discover, showing how a simple root crop can become an unforgettable frozen delight.



SQUASH SORBASE

Sorbrase Kalabasa is the perfect blend of comfort and creativity. With its smooth, creamy texture and naturally mild flavor, it transforms a simple Filipino staple into something refreshingly new. Each bite carries both familiarity, proving that even the most ordinary ingredients can become extraordinary when reimagined with imagination and heart.

PINTÔ ENTERPRISE



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PINTÔ ENTERPRISE: OUR STORY, OUR VISION, OUR LEGACY



A group of seventeen entrepreneurial students, chosen by destiny, built a strong team. We are like a bright star because of the skills, abilities, and knowledge we have combined. In our group, we are not just building a product, but also a family. This family-like bond reflects our vision and mission to become successful business owners of our product. Building our business is not easy, but through our shared ideas and collaboration, we have made the impossible possible. Our team's goal is not just to make a profit from what we are doing, but also to introduce something new to our community. The strong fire that burns in our hearts is what drives our endless innovation. This is what we are going to share, not just with our community, but with the world: making the difficult seem simple and to innovate a product to make it more unique and interesting.

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KRAPOLicious, KRAPOLastik Yummy like it!



Yes! When we say it's yummy, it truly is. The smiling croffle in our logo represents our team's shared joy and happiness while creating our product. The heart shape symbolizes the love we pour into making each one. While this may seem simple, the skills we share to create a single croffle run much deeper. The hand gesture symbolizes how welcoming and friendly our enterprise is to every customer.

Our Product logo's lively design was created to connect with our customers by giving them an approachable and friendly feeling. The details of the logo were carefully chosen to represent our hard work and the quality ingredients we use. Krapols is not just a food with a yummy taste, but also our story of how we created it.

Krapols is a combination of word **Croissant** and **Waffle**. The Pintô Enterprise came up with this idea to bring a fun twist to snacks by showing that this treat is not only delicious but also trendy and enjoyable. Krapols has four flavors of toppings, the first one is **Asado** that is sweet and savory pork viand, the second is **Tuna Mayo** that tastes like a creamy, savory, and slightly salty, with a hint of fishiness from the tuna. The third is **Marmalade** that has a sweet and tangy flavor, complemented by slightly bitterness from the orange peel. And lastly, the **Banana Jam** has a sweet, and tropical flavor, with a fine banana taste that is balanced by a touch of lemon and sugar.



Krapols are made with a dough that combines **mashed potato** and minced **Chinese kale**, creating a soft, fluffy texture with a rich, comforting flavor. This combination of flavors and textures creates a distinct experience with each bite, perfectly complementing the variety of toppings whether savory like **Asado** and **Tuna Mayo**, or sweet like **Marmalade** and **Banana Jam**. With its buttery, yeasty, and slightly sweet aroma, Krapols offers a one-of-a-kind taste experience that stands out among other croffles.

Pioneera ENTERPRISE



The Pioneera Enterprise is a team of 18 members united by passion and hard work. Our journey began with discovering the health benefits of blue ternate, inspiring us to create something special. Through teamwork, dedication, and many trials, we developed MochiGo with two unique flavors: Sweet Potato Halaya (Bluetato) and Squash-Pea. Each bite delivers delicious taste and the nourishing goodness of blue ternate. Our unity and perseverance are the driving forces behind our success, enabling us to overcome challenges and perfect our product. We are committed to serving customers with quality, healthy treats that they will love. Together, we aim to grow Pioneera Enterprise into a trusted Filipino-inspired mochi brand nationwide within five years, sharing the joy of wholesome, flavorful mochi. Our strength lies in our teamwork and passion, ensuring every MochiGo brings happiness and health to every customer.

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MochiGo



Why "Pioneer"? Because we aim to lead with innovation, resilience, and a lasting impact. We are not just following existing paths but creating new ones, infusing each mochi with a spirit of adventure. As a dedicated manufacturing enterprise, we transform raw materials into MochiGo with care, ensuring every bite is both delicious and nutritious. We manufacture, process, serve, and sell our freshly made MochiGo directly to our customers. Our mission is to blend tradition with innovation and care, crafting authentic handmade mochi that delights and nourishes. Unforgettable, that's the experience we want every MochiGo bite to deliver.

In the heart of Quezon City, Pioneer Enterprise was born from a simple yet powerful idea which is to create a snack that's not only delicious but also genuinely good for you. We embarked on our journey with MochiGo, a line of mochi snacks that blend tradition with a twist of health. MochiGo answers this call with unique fillings like Sweet Potato Halaya, Squash, and Butterfly Pea. Squash, packed with vitamins and minerals, boost immunity and heart health. Butterfly pea, with its antioxidants, supports skin and brain health, adding a touch of magic to our treats. Sweet potato halaya, rich in fiber and antioxidants, helps control blood sugar and promotes heart health.



Every piece of MochiGo embodies adventure: the softness of the rice dough, the richness of local flavors, and the subtle infusion of health benefits. Our mission is simple yet impactful: to provide snacks that are healthy, enjoyable, and proudly Filipino.

As Bagchi, Das, and Ghosh (2012) noted, consumers seek foods that promote better health, and MochiGo is our answer to this demand.

QUALITASTE ENTERPRISE



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THIS IS OUR BACKGROUND STORY

PRODUCTION DEPARTMENT



MARKETING DEPARTMENT



Qualitaste is an innovative food enterprise that considers as their guiding principle the fact that the perfect balance between quality and taste brings a real sense of satisfaction. We began with a mission to bringing people together through food so we're committed to creating both traditional and innovative products. Even our name represents our guarantee that once you take a bite you should be able to experience unmatched quality that you can feel. The empanada is carefully prepared, using the best and freshest ingredients to make it uniform, traditional, and delicious. Combining classic savoury recipes with creative modern flavours, Mezzed Empanadas are a true embodiment of our mission to elevate everyday meals into extraordinary ones. When it comes to food, at Qualitaste we place a high value. We believe in community, culture and connectedness. Our enterprise is dedicated to creating food that is not only life sustaining, but life enhancing, family uniting and flavour filled. With a passion for innovation, creativity, and customer dedication.



GENERAL MANAGER



FINANCIAL DEPARTMENT

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MEZZED EMPANADA



Qualitaste is an innovative food enterprise that considers as their guiding principle the fact that the perfect balance between quality and taste brings a real sense of satisfaction. We began with a mission to bringing people together through food so we're committed to creating both traditional and innovative products. Even our name represents our guarantee that once you take a bite you should be able to experience unmatched quality that you can feel.

FLAVORS OF EMPANADA



**PORK
EMPANADA**

A golden, flaky pastry stuffed with tender, seasoned pork slow-cooked to perfection. Each bite balances savory richness with a hint of spice, making it a hearty and satisfying snack or meal.



**CHICKEN
EMPANADA**

A crispy, hand-folded pastry filled with juicy chicken, sautéed vegetables, and spices. Light yet flavorful, it's the perfect choice for a comforting bite anytime of the day.



RIZZGOSYANTE

ENTERPRISE



MEET THE RIZZ TEAM



THE STORY BEHIND THE RIZZ

Seventeen third-year entrepreneurship students from Quezon City University came together with a shared vision: to create a product that is both delicious and meaningful. Inspired by their passion for food innovation and healthier alternatives, they turned to sweet potato a locally abundant and nutritious crop as the main ingredient. After several brainstorming sessions and product trials, they developed a sweet potato-based mini donut that balances taste, health, and affordability.

They named their enterprise Rizzgosyante, symbolizing their determination to rise as young entrepreneurs. Their flagship product, RizzBites, embodies bite-sized goodness filled with flavor and nutrients an ideal snack for students and young professionals seeking something wholesome yet satisfying. Through collaboration, creativity, and resilience, the group transformed a classroom concept into a growing enterprise.

Their journey not only highlights their entrepreneurial spirit but also promotes sustainability and the use of locally sourced ingredients, reflecting their drive to innovate and inspire others.

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Rizzgosyante
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RIZZBITES

RIZZBITES are handcrafted donuts made from locally sourced sweet potatoes, offering a wholesome twist on the usual pastry. By using sweet potato as the base, each donut becomes naturally moist, chewy, and flavorful, while also being rich in fiber and nutrients. This simple but thoughtful choice highlights the beauty of local ingredients, turning an everyday root crop into something creative and exciting. Each donut is made to capture the heart of Filipino taste. The Chocolate with Milk flavor is inspired by the classic tsokolate at gatas, a pairing that has brought comfort to Filipino households for generations. Its glossy chocolate coating is balanced by a dusting of creamy milk powder, creating a rich yet gentle sweetness that feels nostalgic and indulgent at the same time. On the other hand, the Ube with Butternut flavor celebrates the country's love for ube, a vibrant purple yam known for its earthy sweetness. Paired with a crunchy butternut crumble, this donut brings together soft and crunchy textures in one satisfying bite. With every piece, RizzBites brings a taste of tradition, comfort, and joy. Simple, flavorful, and proudly Filipino, these donuts show how local favorites can be reimaged into treats worth sharing.

PURPLE RIZZ is a vibrant ube-glazed donut topped with ube crumble and golden butternut for a playful crunch. Light yet indulgent, it blends creamy, earthy sweetness with a nutty finish perfect for a comforting treat in every bite.



RIZZCOLATE This donut takes the classic circular form and turns it into pure indulgence. Cloaked in a glossy chocolate glaze and dusted with creamy milk powder, it offers the perfect balance of bold richness and gentle sweetness. Light yet satisfying, each bite reveals a soft, moist interior that melts in your mouth simple in form, but luxurious in flavor.



SAGANA ENTERPRISE



WE ARE SAGANA AND THIS IS OUR STORY

Sagana Enterprise is a group that thrives on prosperity, quality, and excellence, embodying a mindset of always striving to Create something bigger, better, and more.

The name Sagana, meaning abundance and richness in Filipino, perfectly reflects this spirit.

Our Sagana Enterprise sweet potato brownies are a perfect example. They transform a familiar ingredient into something extraordinary, offering a delightful contrast and an elevated experience. More than just brownies, they represent a bountiful harvest of flavor, a moment of pure indulgence, and complete satisfaction. Each bite is a testament to our dedication to quality and our passion for creating products that resonate with abundance and richness. This product embodies our commitment to never settling for less and delivering an enriched experience in every single bite.



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KAMOTREATS



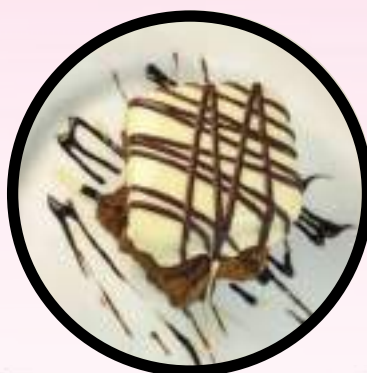
THE FACE OF FLAVOR AND FUN

Kamotreats was born to create a truly guilt-free indulgence. It embodies what our enterprise stands for: wholesome ingredients, delicious flavor, and mindful enjoyment. At the heart of our mission is the sweet potato, a simple ingredient transformed into a delightful treat that satisfies cravings without the sugar crash. Our **treats** prove that healthy can be delicious, telling a story of wellbeing and satisfaction in every bite.



**4 PCS IN 1
BOX**

Indulge in a box of our decadent brownies for only **₱65**. Each box of four features a delightful contrast: two classic chocolate brownies with a dark chocolate drizzle and two with a sweet white chocolate drizzle. Treat yourself with Kamotreats!



**WHITE
CHOCOLATE**

White Chocolate Drizzle
Offers a creamy twist to the traditional brownie. The smooth, velvety sweetness of white chocolate blends with the subtle flavor of the base, giving every bite a delicate richness that feels both unique and familiar. It's a playful take on indulgence light, luscious, and unforgettable.



CHOCOLATE

Chocolate Drizzle - Brings a timeless indulgence to every bite. The deep, fudgy richness of chocolate pairs perfectly with the natural sweetness of the base, creating a decadent yet guilt-free experience. Each square is both comforting and satisfying, showing how a classic favorite can be reimaged into something healthier without losing its irresistible charm.



SARVERA ENTERPRISE

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Sarvera Enterprise is built on authenticity, unity, and core values, with its name symbolizing essence, genuineness, and the strong bond among our 16 members. Guided by our mission, we craft refreshing slushies from fresh, natural ingredients—drinks that embody real flavors and bring people together. Just as our blends harmonize diverse ingredients, our success is driven by teamwork, trust, and shared values. More than a business, Sarvera represents collaboration, resilience, and creativity, offering not just beverages but experiences of joy, connection, and authenticity. Every sip reflects our commitment to quality and unity, reminding people that true refreshment comes from both nature and togetherness.

SLUSHEESH

Slusheesh is a refreshing, all-natural drink made with real fruits and carefully selected ingredients, offering a delicious alternative to overly sweet, artificial beverages. It comes in two unique flavors—Melon-Parsley and Papaya-Celery—each blended with finely shaved ice for a smooth, icy texture and finished with a creamy touch of evaporated and condensed milk.

MELLY

The Melon-Parsley flavor mixes the juicy sweetness of ripe melon, which helps keep you hydrated and is good for your skin and immune system, with the light, fresh taste of parsley, which helps clean your body and fight inflammation.



PAPSY

The Papaya-Celery flavor combines tropical papaya, which is great for digestion and skin health, with the crisp taste of celery, known for helping reduce swelling, supporting heart health, and keeping you refreshed.



SCHOLAR SHIFT ENTERPRISE



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Sales, Ma. Camelle L.

SCHOLAR SHIFT STORY



Our journey began with a simple yet powerful idea: to create something that refreshes and inspires. Bean Vibe Mung Bean Drinks was born from this vision—an innovation that blends tradition with creativity, and passion with purpose. As a team, we are more than business partners—we are students and dreamers who believe that small sparks of inspiration can grow into something meaningful through collaboration and determination. Rooted in health, sustainability, and community, every bottle of Bean Vibe reflects our commitment to quality, eco-friendly practices, and student empowerment. This is not just a drink—it's a story of identity, resilience, and vision. With every sip of Bean Vibe, we share our dream with the world. We are Scholar Shift Enterprise.

Bean Vibe: The Refreshing Mung Bean Elixir



"Bean Vibe" is more than just a drink; it is a refreshing experience that combines traditional goodness with modern flavor. Picture a beverage that quenches your thirst and nourishes your body with every sip. That is Bean Vibe.

A Symphony of Flavor and Health

At its core, Bean Vibe celebrates the humble mung bean, transformed into a subtly sweet, uniquely flavored drink. Forget the sugary, artificial options. Bean Vibe offers a naturally nutritious choice packed with health benefits. Each 250ml glass bottle is full of protein, fiber, and antioxidants, making it a guilt-free treat you can enjoy any time of day.



**HAZELNUT
LATTE**

The Hazelnut Mung Bean Drink offers a unique blend of earthy mung beans and the smooth, nutty flavor of hazelnut. Each sip is both nourishing and indulgent, creamy in texture, rich in taste, and it's more than just a refreshing beverage; it's a healthy treat that fuels energy for busy days.



**FRENCH
VANILLA**

The Vanilla Mung Bean Drink blends the wholesome goodness of mung beans with the smooth sweetness of vanilla. Light, creamy, and refreshing, it's a classic flavor with a healthy twist.



**SPANISH
LATTE**

The Spanish Latte Mung Bean Drink combines the natural goodness of mung beans with creamy condensed milk for a smooth, indulgent taste. Sweet, wholesome, and satisfying—it's comfort and nutrition in one bottle.

S.E.G ENTERPRISE



**STOP
EAT, &
GO**



**YOUR
GO-TO PARTNERS**

THE CRUNCH OF NEW BEGINNINGS

S.E.G Enterprise was founded to create a flexible eating experience that encourages a moment of enjoyment even during the busiest days. Formed as a partnership of thirteen (13) entrepreneurship students from Quezon City University, the enterprise strives to provide and to be a leading provider of a go-to snack that can bring comfort to everyone, rooted in the core values of Synergy, Excellence, and Gratitude.

S.E.G is a dynamic concept that blends convenience with great taste, offering a unique and flexible eating experience for today's fast-paced world. Each word holds a deeper meaning that represents the essence of what S.E.G is for. "Stop" is the opportunity to refuel – a moment of pause in your busy day. "Eat" is enjoyment — providing a source of energy. And lastly, "Go" represents the flower road — that once you've enjoyed our snack, you're ready to keep moving.

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WHERE CHEWY MEETS CRUNCHY

Mallow Crunch is named after one of the main ingredients “marshmallow”, and “crunch”, representing the texture of rice puffs. We wanted a name that is simple, catchy, and memorable — giving people a taste of the product before even taking a bite.

Its versatility, convenience, and portability connects with S.E.G’s overall concept of on-the-go comfort snacks that aligns with today’s fast-paced environment. Mallow Crunch serves both as an enjoyment and a small break to our hectic days, providing an opportunity to refuel, to breathe, taking pauses as an important step. Mallow Crunch positions itself as a snack that is part of everyone’s journey.



CHOCO-BANANA



LEMON-VANILLA



MATCHA-MANGO

Indulge in the perfect balance of fun and flavor with S.E.G Enterprise’s pioneer product Mallow Crunch— a tasty, portable, and enjoyable snack made with marshmallows and rice puffs topped with a chocolate drizzle. Each bite delivers a wholesome experience that is irresistibly sweet, gooey, and delightfully crunchy. Its perfectly square shape with pure rice crispies layers makes a great snack in between meals for people of all ages.





SERESA ENTERPRISE

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OUR STORY IN EVERY SIP

Our journey began with developing prototypes, where we had to create and present three product ideas. After much testing and defense, we unanimously chose coffee because we all enjoyed its unique flavor. The concept of “Deja Brew” was first suggested by our production head, highlighting creativity in our early stages. Later, we held a vote to decide on the official name of our enterprise. Initially, we chose Solace Enterprise, but since it was already registered, we viewed this as an opportunity to rebrand positively. We then decided on Seressa Enterprise, inspired by the word “seresa” which means cherries. This name perfectly represents coffee’s true origin, as coffee beans come from cherry-like fruits. Our story reflects how teamwork, adaptability, and passion guided us to build something authentic and meaningful.

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DEJA BREW

FOR MANY OF US , coffee isn't just a drink it's part of our daily rhythm. It wakes us up in the morning, fuels long hours of work, and offers comfort in quiet moments. But as much as the world loves coffee, not everyone loves what comes with it. Too much caffeine can mean restless nights, jittery nerves, and even an upset stomach. That's why more people are seeking a healthier alternative that still delivers the warmth and satisfaction of their favorite brew.



THAT'S WHERE DEJA BREW COMES IN.

Created by Seresa Enterprise, a student-led initiative, this refreshing, decaffeinated iced coffee puts a bold twist on wellness beverages by infusing it with bok choy. Unlike regular decaf, Deja Brew doesn't compromise on flavor. It's smooth, low in acidity, and designed for anyone who wants to enjoy coffee without the jitters or the crash.



THE REAL INNOVATION LIES IN BOK CHOY

Typically found on dinner plates, this leafy green brings unexpected health benefits to coffee. Packed with vitamins A, C, and K, plus antioxidants and minerals, it supports immunity, skin health, and strong bones. Its alkaline nature makes the drink gentler on the stomach, while its low oxalate content helps with calcium absorption. The result is a nourishing, easy-to-digest coffee alternative with a subtle earthy tone that complements its natural flavor.



TO MATCH DIFFERENT MOODS, DEJA BREW COMES IN CARAMEL, LATTE, AND BUTTERSCOTCH .

Each flavor offers its own personality, creamy, sweet, or indulgent. Beyond taste, Deja Brew also embraces sustainability, aligning with UN SDG 12: Responsible Consumption and Production, ensuring eco-friendly methods and responsibly sourced ingredients.

The name says it all: Deja Brew, "More than coffee, it's comfort in a cup." It's a mindful choice for those who want wellness, sustainability, and comfort in every sip.



S1DLAK ENTERPRISE

Follow the spark on:



**S1DLAK
ENTERPRISE**



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Sparking joy, one purple bun at a time.

S1DLAK Enterprise was founded with a vision to embody unity, resilience, and innovation among young entrepreneurs. The word “Sidlak,” meaning sparkle or shine, reflects the brilliance of accomplishment and the courage to rise above challenges, while the “1” in S1DLAK stands as a reminder that we are one team, one mission, and one community.

Driven by creativity and purpose, we sought to build an enterprise that mirrors our generation’s values; honoring tradition while embracing progress, and believing that food and business can connect and empower people. S1DLAK is more than a name; it is a spark of passion and shared purpose, proving that **even the smallest ideas can light the way toward something greater.**



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S1DLAK ENTERPRISE PROUDLY PRESENTS



The idea behind our product came from a simple observation: while siopao remains a favorite among Filipinos, it is often limited to the same flavors and made from refined flour. We wanted to create something different; a siopao that could reflect our generation's creativity, health-consciousness, and pride in local flavors. Using sweet potato as

the base was our breakthrough, not only for its nutrition but also for the uniqueness it brings to the look and taste of the bun. During our prototype, one common reaction echoed from every person who tasted it:

“Uy, ang sarap!”

Those words became our affirmation; that innovation, when done with heart, can immediately connect with people



Our siopao comes in two bold Filipino flavors; **Chicken Sisig**, a lighter, savory twist that's tender and zesty, and **Bangus Sisig**, a rich yet guilt-free choice made with our very own milkfish.

Both are wrapped in soft sweet potato dough and paired with our creamy garlic mayo sauce, creating a uniquely satisfying balance of flavor and comfort.





"Sawrap sa bawat kagat"



OUR STORY

SikatSaya is a team built on unity, hardwork, and determination. We started with one vision: to create products that reflect not only our effort, but also the strength of our teamwork as students.

What makes us unique is the way we move as one. Each of us has a role to play, but we all share the same goal—to grow, to succeed, and to make SikatSaya known. Every idea, every plan, and every product is the result of collaboration and passion.

For us, this journey is not just about selling food. It is about proving that with dedication and cooperation, students can achieve something meaningful. Each challenge we face becomes an opportunity to learn, improve, and inspire one another.

SikatSaya is more than a name. It is a symbol of creativity, resilience, and pride in what we can accomplish together. Our products are made with care, but they also carry the story of our unity and determination.

This is our story. We are SikatSaya.



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"Sawrap sa bawat kagat"

WRAPSODY

Wrapsody is a Mexican inspired burrito with a Filipino twist which combines quality, innovation, and cultural identity. Our visual identity features a modern mascot paired with a banig-inspired background, symbolizing resilience, craftsmanship, and pride in Filipino heritage.

We aim to deliver fresh, flavorful wraps that meet the standards of today's market while honoring tradition. Every product reflects our commitment to excellence, cultural appreciation, and customer satisfaction.



Wrapsody is a fun and healthy meal made for everyone who loves good food on the go. Each wrap is filled with 25% chicken adobo, 20% rice, 15% fresh lettuce, 10% creamy cheese sauce, and a 30% tortilla mixed with 5% malunggay flakes. This mix makes every bite delicious and balanced.

Soft and lightly toasted, the tortilla holds everything together in one easy-to-eat meal. Perfect for students, workers, or anyone who needs a quick but filling food choice, Wrapsody brings comfort and flavor in every bite.

What makes Wrapsody special is its mix of favorites—classic adobo, cheesy goodness, and the healthy touch of malunggay. It's like the best of Filipino taste wrapped in the style of a burrito.

Wrapsody is not just food. It's tasty, fun, healthy, and proudly Filipino. Once you try it, you'll want it again and again!



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“Where passion meets purpose in entrepreneurship”

Siklab Company is a student-founded business comprising seventeen entrepreneurship students at Quezon City University. They envision being a recognized leader in delivering innovative, high-quality, and flavorful food products. They are committed to producing tilapia chili sauce through excellence, innovation, and passion. They are also dedicated to ensuring customer satisfaction through continuous improvement in the food industry. They live up to their company name; they have a *burning passion* for making the Silab products known for the enhancement of the meals of the consumers.

Even though they have diverse strengths and ideas, they believe that they could create exceptional results through teamwork.

They are not only crafting products; they are also nurturing lasting relationships with the team by giving value to each of the members.

Silab Tilapia Steak is a savory dish **made with tilapia chunks, onion, and garlic**. Every serving highlights the tenderness of fish combined with the rich aroma of garlic and the subtle sweetness of onion, **creating a flavor that is both homestyle and wholesome**. It represents the dish a ready-to-serve meal designed for convenience and satisfaction.



Spicy or not, Tilapia hits the spot!



Silab Tilapia Steak brings comfort and nourishment with its tender chunks and wholesome flavor, best enjoyed with rice for everyday satisfaction. And, **Silab Tilapia Chili Sauce, a bold and versatile condiment**, every meal is **elevated with spice, substance**, and complete flavor. This perfect pairing shows how simple ingredients, crafted with care, can create dishes that bring both pride and joy to the table.

“A perfect blend of bold flavor and homestyle comfort.”

Silab Tilapia Chili Sauce is a bold and versatile creation **made with tilapia chunks, garlic, and chili**. Each jar is carefully crafted to deliver a perfect balance of spice, aroma, and substance. The tilapia chunks give the sauce its hearty texture, turning it into more than just an ordinary condiment. As part of Silab’s 2-in-1 product line, this variant represents the condiment a flavorful, **protein-rich partner to everyday meals**.





SOLYVINE COMPANY



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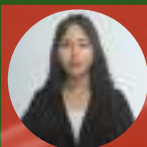
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Solyvine Company was born from the shared vision of 17 aspiring entrepreneurs from Quezon City University, second-year students who once embarked on a simple business plan course. What began as a class requirement soon grew into a passionate pursuit, leading to the official establishment of Solyvine on December 3, 2024. With determination and teamwork, the group transformed ideas into reality, carrying their entrepreneurial spirit beyond the classroom. The name “Solyvine” draws inspiration from the scientific term for tomato, *Solanum lycopersicum*, paired with “vine,” a symbol of growth, resilience, and connection. Just like vines that stretch outward, Solyvine embodies continuous development, strong roots, and the promise of nourishing fruits. More than offering delightful treats, the company represents innovation, sustainability, and community care. Through every effort, Solyvine aims to improve wellness while supporting local farmers, proving that student-driven initiatives can blossom into meaningful enterprises with lasting impact.





Solyvine Company: Redefining the Candy Experience with SolyBites

At Solyvine Company, we believe innovation should always serve a purpose. As a group of seventeen driven Entrepreneurship students from Quezon City University, we set out to create a product that not only satisfies cravings but also encourages healthier snacking. From this goal, SolyBites was born. a unique candy designed to transform the way people enjoy sweets.

Traditional candies usually come with drawbacks we can't overlook. They are often loaded with artificial flavors, colors, and preservatives that may affect health over time. Many are also dismissed as "empty calories," eaten only for sugar but providing no real benefits. Despite their popularity, they rarely offer nutritional value. These issues inspired us to ask: Why stick to ordinary when candy can be extraordinary?

That question shaped the creation of SolyBites. More than just a sweet treat, it is crafted to balance delicious taste with real nutrition, giving consumers a guilt-free alternative. We believe indulgence can also be meaningful. Our process reflects this idea starting with careful ingredient selection, precise measuring, and thoughtful preparation. The mixture is cooked until the right consistency is achieved, then molded into bite-sized pieces, cooled properly, and packed with care to maintain freshness and quality.

The name SolyBites holds significance. "Soly" comes from Solyvine, symbolizing growth, sustainability, and creativity, while "Bites" highlights the small yet powerful format of the product. Whether at school, work, or while traveling, SolyBites provides a quick and satisfying pick-me-up that proves candy can be enjoyable, healthy, and purposeful.



Our mission is to make a positive impact on the community while delighting customers with every bite. SolyBites is more than candy it is proof that the new generation of entrepreneurs can create products that inspire change and spread joy.





SUMIBOL ENTERPRISE

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THE STORY WE UPHOLD

Sumibol Enterprise began with a group of students bound not by resources, but by a shared vision and relentless determination. What we lacked in experience, we made up for with passion—enduring sleepless nights, constant brainstorming, and countless revisions. Each member carried a piece of the dream, and together, we built the foundation of our enterprise brick by brick. Through perseverance, we created Blawesome Ricetil—a plant-based reinvention of the traditional pastil, using banana blossom instead of chicken. It was the product of our teamwork, resilience, and belief that we could turn challenges into opportunities. Our journey reminds us that greatness is not born overnight—it is crafted through effort, sacrifice, and unity. And in every step, we proved that even the smallest beginnings can spark something powerful enough to inspire change.

BLAWESOME RICETIL: WHERE TRADITION MEETS INNOVATION



CLASSIC FLAVOR



SPICY FLAVOR

Sumibol Enterprise, began with a simple spark—the drive to create something meaningful as students. Through trials and lessons, we discovered that food is a powerful connector of culture and community. This led us to reimagine pastil, a beloved Filipino dish, by using banana blossom as a nutritious and sustainable alternative to chicken.

The result is **Blawesome Ricetil**—a plant-based pastil that blends tradition with innovation, and reflects our mission to create products that are meaningful, sustainable, and proudly Filipino.



Blawesome Ricetil is a reimagined version of the well-loved pastil, offering a plant-based alternative that balances flavor, nutrition, and sustainability. It features fragrant turmeric rice topped with savory banana blossom sautéed with onions, paired with fresh vegetables and a hard-boiled egg for a wholesome meal. Available in both **original and spicy flavors**, Blawesome Ricetil showcases how tradition and innovation can come together in every bite.

SWAKSAKSES CO.



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WE ARE SWAKSAKSES AND THIS IS OUR STORY



SwakSaks Co. is a startup food enterprise founded with the vision of bringing flavorful, affordable, and satisfying meals to every Filipino.

Established in 2024, the company takes pride in offering value-for-money dishes that suit the budget-conscious without compromising on taste. Our flagship product, "Sosig", was created to reimagine the Filipino classic sisig into a more accessible and budget-friendly version that can be enjoyed anytime. Guided by our passion for quality, teamwork, and innovation, SwakSaks Co. aims to be recognized as the go-to enterprise for meals that are swak sa lasa, swak sa bulsa.

SO'SIG



SAVOR FUN IN EVERY BITE!

Our flagship product, So'sig, is a proudly Filipino creation that combines the richness of tradition with the practicality of modern dining. Crafted from quality ingredients, Sosig delivers the perfect balance of affordability and flavor, making it an ideal choice for students, workers, and families who want a hearty, satisfying meal without overspending. Each serving is thoughtfully portioned and prepared to highlight its savory and mouthwatering taste, creating a food experience that feels indulgent yet remains budget-friendly.



What makes So'sig truly special is its purpose beyond taste, it is designed to bring people together. Whether enjoyed as a quick solo meal or shared among friends, So'sig offers comfort, familiarity, and inclusivity at a price within everyone's reach. We believe that good food should never be a luxury, but an everyday joy that unites communities.

As we grow, SwakSakses Co. remains committed to innovation and authenticity. With So'sig leading the way, we strive to introduce more swak na pagkain that celebrate Filipino flavors while staying true to our promise: affordable meals, unforgettable flavors.





TAHARAYAN ENTERPRISE



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Joshua Saron

Kayla Mae Masangkay

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Lhianne Jhay Lizaba

STORY BEHIND TAHARAYAN ENTERPRISE

Taharayan Enterprise is a group of 16 determined students who are united by one goal—to reach their dreams and attain success that they long for. Their journey has been far from easy, marked by countless hardships and challenges. They faced numerous trials and errors, experienced the frustration of failure and defeat. They have endured the sting of rejected proposals. Yet, in every setback, they found the strength to rise again. What kept them going was their shared vision, perseverance, and the belief that their ideas had the power to succeed. With only their determination and creativity as their strongest tools, they pressed forward until they discovered the product that would lead them to their goals: the Sanitique Hand Gel. This innovation represents not just a business venture, but the result of resilience, teamwork, and unwavering passion. Taharayan Enterprise stands as proof that dreams can be achieved through perseverance and hard work.

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SANITIQUE



Taharayan Enterprise developed Sanitique Hand Gel, through the collective effort of sixteen young entrepreneurs who transformed a series of trials and refinements into a successful final formulation. From the beginning, the goal was to create a sanitizer that not only disinfects effectively but also provides skin-friendly care. To achieve this, the formulation was designed with moisturizers such as Repoly 120 and Triethanolamine, which improve texture, support hydration, and ensure a smooth and comfortable application. These ingredients, combined with the basil-based formulation enriched with antioxidants and aloe vera, helped resolve early issues with consistency, texture, and fragrance, resulting in a product that is both reliable and pleasant to use. Ensuring safety and quality was a top priority. With a strong focus on quality and safety, Sanitique Hand Gel has earned validation from the Department of Science and Technology (DOST). The General Manager and production team underwent specialized training to ensure strict standards. Sanitique Hand Gel is now available in two variants, combining sanitation, nourishment, and customer appeal, positioning Taharayan Enterprise as a trusted provider of innovative hygiene solutions.

WHITE GINGER

HAND GEL

CUCUMBER MELON



A warm, spicy-sweet fragrance that awakens your senses. Its energizing scent uplifts your mood and prepares you to take on the day.



A refreshing blend of cucumber and sweet melon that's gentle on sensitive skin. Its soothing aroma leaves you feeling fresh, calm, and inspired.

TAILOR THRIFT

Fashion's Past, Reborn for the Future's Cast



WE ARE TAILOR THRIFT AND THIS IS OUR STORY

Tailor Thrift, founded by 14 entrepreneurial students from Quezon City University, aimed to promote sustainability and resourcefulness through thrift shopping. Their love for fashion and commitment to reducing waste led them to start an online thrift store, curating unique, affordable pieces. By sourcing second-hand clothing and offering excellent customer service, they built a loyal customer base. Through strategic marketing and social media engagement, Tailor Thrift became a go-to destination for budget-friendly, eco-conscious fashion in the Philippines.

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TOTE BAG



TOTE WITH CARE, FOR A GREENER AIR

Tailor Thrift initiative focused on sustainability and creativity. We repurpose old textiles into eco-friendly tote bags, blending style with environmental responsibility. Each bag tells a story of transformation, reflecting individuality and a commitment to a more sustainable future. We aim to make eco-conscious fashion accessible and impactful.



TAILOR THRIFT WATER REPELLENT TOTE BAG

Tailor Thrift embodies eco-friendly fashion by turning discarded fabrics into trendy, affordable tote bags. Our products represent innovation and sustainability, offering customers a practical way to reduce waste and embrace a greener lifestyle. Each bag symbolizes a step towards a more sustainable future.



**We present the people behind
Talinessence Enterprise**

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Talinessence Enterprise Presents: TA. Leaf, Your New Favorite Natural Soap

Discover **TA Leaf** (Talinum Soap), the groundbreaking bath and body soap from **Talinessence Enterprise**, a startup born from the passion and creativity of 17 student entrepreneurs at Quezon City University. Making its mark on the natural personal care market with the launch of TA Leaf. This innovative bath and body soap is not just another product; it's a testament to the power of natural ingredients.

TA Leaf harnesses the remarkable properties of Talinum, an ingredient uniquely rich in vitamins, minerals, and moisturizing. Our handcrafted Talinum soap is specifically designed to combat the damaging effects of free radicals, which can accelerate skin aging and lead to dullness. By promoting healthy, soft, and deeply hydrated skin, TA Leaf goes beyond simple cleansing, offering a nourishing experience with moisture that lasts long after you step out of the shower.



Talinessence Enterprise



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The Power of Talinum: Introducing TA Leaf Soap

Tired of products that irritate your skin? It's time to get back to basics with T.A Leaf Bath and Body Soap, a game changer for naturally healthy skin.

Our signature soap gently nourishes your skin with every wash. The powerful antioxidants in talinum help shield your skin from environmental damage, while its naturally soothing properties make it ideal for sensitive skin.

Discover the difference that nature can make. Choose TalinEssence, and let your true beauty shine.



Sourced directly from the urban farming of Quezon City University, our Talinum is cultivated with care and respect for nature. This resilient plant, often found thriving in the local climate, is a testament to the Philippines' rich biodiversity. We believe in harnessing the power of indigenous botanicals to create products that are not only effective but also connect you to the natural heritage of our community.

Every bar of TA Leaf Soap is a labor of love, meticulously handcrafted in small batches. This traditional process ensures that each ingredient is perfectly blended, preserving the potency of the Talinum. Unlike mass-produced soaps, our artisanal approach allows us to maintain the highest quality, creating a gentle yet powerful cleanser that respects your skin's delicate balance. Experience the difference that true craftsmanship makes—a soap made with purpose, for your well-being.





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The story of **TANYAG SWEET DEL1GHT** began with a simple yet bold goal, to be true **innovators**. We wanted to create a product that was not only **unique** but something everyone could **enjoy**. This vision gave birth to Labkeyk, a cupcake made from labong.

The journey, however, was never easy. There were long days of **frustration**, **debates** over recipes, and moments of doubt that pushed us to our limits. Yet with every challenge came an opportunity to **grow**. Missteps turned into lessons, and lessons became the strength that pushed us to keep innovating until Labkeyk became not just new, but truly special.

Through determination and a shared vision, our enterprise found its identity. Labkeyk is more than just a cupcake; it shows that with **patience** and **creativity**, even the simplest idea can become something special.

Labkeyk

TANYAG SA SARAP, BAMBOO-LICIOUS SA LASA!



The logo blends **sweetness** and nature with a cupcake symbolizing **indulgence**, green inspired by bamboo shoots for **freshness**, pink representing the **sweet filling**, and a warm brown base for baked charm. The letter 'L' stands for **Labkeyk**, while the heart design symbolizes the love baked into every bite. Labkeyk is more than a dessert—it's a celebration of flavor and love.







Labkeyk captures the heart and soul of our brand—love, creativity, and innovation. The name combines the Filipino word for cake, “**keyk**”, with bamboo/labong, while “**Lab**” means love, making every bite a taste of passion. Known for its delicious flavors and unique bamboo-inspired touch, Labkeyk promises a memorable taste experience.

Labkeyk is a unique dessert that transforms labong meats into a sweet, caramelized bukayo filling, offering a nutritious and creative treat **rich in energy**, **low** in saturated **fat**, and packed with **potassium**, **calcium**, **vitamin A**, and **iron**. For its future plan Tanyag Sweet Delight focuses on continuous improvement and innovation to deliver the best products and service, planning to expand its product line with new offerings such as **Labong Jam**, **Labong Bukayo Candy**, Labong Cake while maintaining the original sweetness and nutritional benefits of labong.





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The Chew Crew is a group of 15 hardworking students who came together with one mission—to make sweets that are both healthy and tasty. We believe that enjoying snacks should not mean giving up on health, so we created gummies that can satisfy your cravings while still being good for you.

Our team worked with passion, effort, and teamwork to develop gummies that everyone can enjoy. After many trials and taste tests.

General Manager
Hannah T. Pomarejos



We are proud to share our three special flavors: Mint for freshness, Strawberry for sweetness, and Lemon for a zesty twist.

The Chew Crew is more than just a student enterprise—it is proof that young people with dedication and creativity can build something meaningful. With every bite of our gummies, we hope to bring you both happiness and health.

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Production Staff - Antonette S. Villacruel



Kandigumi



KandiGumi isn't just another gummy candy, it's a playful mix of sweetness, freshness, and fun made for everyday moments. Imagine a chewy, sugar-coated gummy that gives you not only fruity flavors you love but also a surprising burst of freshness. That's what makes KandiGumi stand out.



LEMON

Bright and citrusy, it gives a zesty kick that instantly boosts your energy.

MINT

Cool and refreshing, this uncommon flavor adds a surprising twist and leaves you with that "fresh breath on the go" feeling.



STRAWBERRY

Sweet and playful, this flavor feels like a little comfort snack that makes any moment lighter.


THE COCO HOUSE CO.



THE HAPPY PLACE

The Coco House is more than a brand—it's a mission to blend wellness, community, and sustainability. "Coco" reflects our passion for coconut water-based drinks made with natural ingredients, offering refreshing and nourishing choices, while "House" symbolizes a welcoming space where everyone feels at home. Guided by SDG 12: Responsible Consumption and Production, we promote sustainability through reusable glassware, encouraging tumblers, and proper PET recycling. In partnership with the Quezon City Climate Change team, we go beyond business by supporting environmental awareness and local green efforts, making The Coco House a happy place with purpose and positive impact.

 [The Coco House Co.](#)

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COCO FRUITY



The Coco House Co. offers refreshing coconut water-based beverages infused with real fruit flavors and creative twists like flavored ice cubes, making every sip hydrating and enjoyable. Rooted in health, joy, and togetherness, our drinks are crafted from fresh, locally sourced coconuts and designed to bring people closer—whether during study breaks, hot afternoons, or moments shared with family and friends. Represented by a cheerful coconut-inspired mascot, our brand embodies positivity, creativity, and fun. More than just beverages, The Coco House Co. promotes a lifestyle of wellness, community, and innovation, blending natural goodness with exciting flavors like our signature Coco Fruity. Every drink celebrates local pride, refreshment, and the joy of shared experiences, inviting everyone to discover the perfect balance of health, flavor, and fun.

WATERMELON



The Watermelon Variant of The Coco House delivers a light, juicy, and naturally sweet flavor that instantly quenches thirst while keeping you refreshed. Blending the crisp texture of fresh watermelon with pure coconut water, this drink is hydrating, energizing, and revitalizing without the heaviness of sugary beverages. Each sip offers a clean, cooling taste that feels natural and satisfying. Perfect for hot days or after physical activities, the Watermelon variant is a refreshing choice for those who enjoy a lighter yet flavorful tropical drink.

MELON



The Melon Variant of The Coco House combines the gentle sweetness of melon with the natural freshness of pure boiled coconut water, creating a smooth, balanced, and refreshing drink. Light yet flavorful, it satisfies fruity cravings while staying healthy and hydrating. The tropical notes of coconut water enhance the melon's essence, delivering both nourishment and refreshment. Perfect for hot days or as a wholesome treat, each sip offers a naturally sweet, fruity experience that embodies the light, tropical spirit of The Coco House.





T.O.K.I. ENTERPRISE



TOKI Enterprise



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OUR STORY

T.O.K.I. Enterprise, a group of 17 young entrepreneurs, developed Tokwatsu, a convenient food product with elements of traditional Japanese delicacies. After numerous meetings, research sessions, and trial and error, the product was approved by panelists and refined for public consumption. The name T.O.K.I., which translates to "Tofu, Original, Katsu, Innovation," represents the group's commitment to using innovation to make traditional foods new and healthier.

The Tokwatsu Sandwich, inspired by the popular Japanese Tonkatsu (deep-fried pork cutlet), was created by swapping out the pork for tofu, chicken, and mushrooms. This resulted in a cheap, nutritious, and flavorful sandwich, a blend of traditional Filipino ingenuity and Japanese dietary tradition. T.O.K.I. Enterprise continues to provide affordable, innovative products to consumers, listening to feedback from mentors and the target market. Today, the Tokwatsu Sandwich is a central and convenient on-the-go item for families, professionals, and students, offering delicious, portable, and nutritious meals.

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TOKWATSU SANDWICH



The Tokwatsu Sandwich is the main product of TOKI Enterprise, a brand created by 17 young Filipino entrepreneurs. "TOKI" stands for Tofu Original Katsu Innovation, but also connects to the Japanese word for "time" reflecting the enterprise mission to serve clean, freshly cooked food that fits any time of day.

Inspired by the traditional Japanese pork katsu, the Tokwatsu Sandwich offers a more healthier twist for modern consumers. Instead of pork, the patty is made from a blend of chicken breast, tofu, and mushrooms. Each ingredient plays a vital role: chicken provides protein and savory depth, tofu brings tenderness and lightness, while mushrooms offer rich umami flavor. This combination results in a juicy, flavorful patty that satisfies without being greasy.

To complement the patty, the sandwich includes homemade coleslaw and ketchup mayo dressing. The coleslaw adds crunch and freshness, while the ketchup mayo brings a balanced sweet-and-sour kick. All of this is served on soft, dense bread that supports the fillings well, wrapped in sanitary sandwich paper for easy handling and takeout convenience.

What sets the Tokwatsu Sandwich apart is its Japanese inspiration infused with Filipino innovation. The decision to use chicken, tofu, and mushrooms not only caters to the demand for healthier options but also redefines comfort food. Tokwatsu Sandwich is perfect for students, busy workers, or anyone needing a quick, affordable, and satisfying meal whether for breakfast, lunch, or a snack.

TOKI Enterprise aims to continuously innovate while maintaining taste, quality, and value. With plans to expand production beyond 1,280 sandwiches monthly, they actively refine their offerings based on customer and mentor feedback. In essence, the Tokwatsu Sandwich is more than food it's a reflection of TOKI's vision to innovate and revolutionized everyday eating through originality, health, and convenience.





T R O P I K O P H



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Every great idea begins with a story, and Tropiko PH is no exception. Born from the sun-soaked days of the Philippines and the simple joy of cooling down with something sweet and refreshing, Tropiko PH carries with it more than just a product — it carries an experience. Inspired by the vibrant flavors of citrus fruits and the natural zest of island living, the brand's journey is rooted in one vision: to capture the spirit of the tropics in a cup.

Tropiko PH began with a love for the simple joys of tropical living. In the Philippines, where the sun shines almost all year, people naturally look for ways to cool down and enjoy a refreshing break. This inspired the founders to create a drink that blends citrus flavors like lemon, orange, and the unique kick of ginger, crafting slushies that are not only thirst-quenching but also bring a sense of wellness and balance.

Each cup is designed to feel like a small escape — a moment to chill, recharge, and savor. From busy students to working professionals and families, Tropiko PH has become more than just a drink. It's a story of sunshine, zest, and the shared joy of tropical refreshment, one sip at a time.

A TASTE OF THE TROPICS, A STORY TO SHARE

Fro-sizt!

Sip FROZZIE, Feel Cozy!

At the heart of Tropiko PH is its signature line of citrus-based slushies — a drink designed to refresh, uplift, and delight. Crafted with a blend of ginger, lemon, and orange, each slushie carries a burst of tropical flavor that feels both fun and energizing.

Ginger adds a gentle warmth that gives every sip a unique twist, while lemon brings brightness and zest that awaken the senses. The sweetness of orange balances the blend, creating a smooth and vibrant taste. Together, these flavors capture the essence of the tropics: refreshing, flavorful, and full of life.



Tropiko PH slushies are made for everyone. Children and teens can enjoy a fun, cool treat; students and young adults find it a perfect companion for busy days; professionals see it as a quick escape in a cup; and families can share it as a refreshing bonding drink.

More than just refreshment, Tropiko PH slushies offer a little tropical escape wherever you are. Whether it's during a study break, after a long day at work, or on a sunny afternoon with friends, each sip is a reminder of the joy, energy, and brightness of tropical living. With Tropiko PH, every cup is more than a drink — it's a taste of sunshine.



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TROVA ENTERPRISE



FINANCE TEAM



MARKETING TEAM



PRODUCTION TEAM



THE TROVA ENTERPRISE

Trova Enterprise is a collaboration of entrepreneurship students at Quezon City University established in 2025. The Trova Enterprise is inspired by the words "Tropical" and "Vita" (Latin for life), representing the vibrancy, freshness, and natural richness found in tropical flavors. Their brand embodies the essence of sun kissed fruits, lush landscapes, and the pure joy of indulging in nature's best offerings. By blending classic baking traditions with these ingredients, they ensure that each bite delivers a refreshing, high-quality, and indulgent experience. Recognizing the growing demand for nutritious and flavorful treats, they identified bananas as an ideal ingredient—not only for their natural sweetness but also for their health benefits. According to USDA (2020), bananas are rich in potassium and dietary fiber, supporting heart health and digestion. With this, through incorporating bananas into their bite-sized cookies, they aim to offer a product that satisfies both taste and wellness preferences of their target market.

YOUR KA-TROVA!



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ABOUT TROVA'S PRODUCT- BANANOVA!



BANANOVA

TINY TREATS, BIG SMILES!



The **BANANOVA** by Trova Enterprise is a soft and chewy and flavorful treat made from real bananas and banana peels, filled with soft banana goodness inside. This cookie is crispy on the outside, soft on the inside, and has a naturally sweet and fruity banana flavor that makes it both enjoyable and nutritious. Bananova, derived from Banana and Nova, symbolizes a cosmic burst of banana flavor in every cookie. The term Nova evokes the idea of a star's explosive energy, representing the dynamic and impactful flavor experience we aim to deliver.

Each Bananova weighs 3 grams, and a pack contains 15 bite-sized pieces, totaling 50 grams per pack, perfect for on-the-go snacking. The Bananova has an aromatic banana scent and has a golden-brown color. To ensure quality and safety, the packaging is properly sealed and includes consumption instructions, "Consume within 5 days after opening."

Bananova didn't start as a banana cookie at all. Back then, their idea was to make a mango-filled cookie. They tried several prototypes mixing mango with cornstarch and sugar to keep it from melting.

But it didn't work. The mango melted too quickly, was too expensive, and even worse, it was seasonal. That meant they couldn't rely on it for a consistent product. So, they asked their selves: What's a fruit that is available all year round, affordable, and stable enough for cookies? The answer was clear- bananas!

During their first tests with banana filling, they realized they had a lot of banana peels left over. Instead of throwing them away, one bold idea came up: What if they include the peels? They wanted to avoid waste and make their product even more nutritious. Banana peels are slightly bitter, so they boil them for about 10 minutes to remove the sharp taste. Then, they blended them in a food processor, making them smooth and easy to mix into bite-sized cookies. To balance the flavor, they added butter, which also gave the cookies a softer and richer texture. That is how Bananova was born. At the end of the day, they weren't just making cookies, they were making something uniquely special.

VERDURA ENTERPRISE

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WE ARE VERDURA AND THIS IS OUR STORY

Beyond simply offering a product, our mission is to create a brand that embodies resilience, pride, and opportunity—growing from humble beginnings into something that inspires and connects people. What started as a small idea, fueled by scarce resources and countless hours of effort, has grown into a passion-driven pursuit of excellence. Each polvoron we craft carries with it the story of our journey: the challenges we faced, the failures that tested us, and the perseverance that pushed us forward. Through sleepless nights, hardships, and sacrifices, we transformed obstacles into stepping stones, creating not just a sweet treat but a symbol of hope and determination. Every bite of our polvoron reflects the values of love, faith, and cultural pride, reminding us and our customers that even the simplest beginnings can lead to meaningful success. Our story is proof that with heart and resilience, dreams can truly be achieved.

POLVOROOM



Polvoroom captures the heart of Verdura Enterprise's vision: healthy innovation, creativity, and joy. At the center is our star creation — the Mushroom Polvoron — a treat that blends tradition with nutrition. Packed with flavor and crafted with care, Polvoroom proves that snacking can be both indulgent and nourishing. Every bite tells a story of wellness and originality, showing that Polvoroom is more than just a polvoron — it's a smart choice for flavor, fun, and a healthier lifestyle.



CLASSIC POLVOROOM

Polvoroom Classic is a timeless favorite reimagined with a healthy twist. Infused with mushroom goodness, it delivers a nutty, toasty flavor that pairs perfectly with the melt-in-your-mouth texture of polvoron. It's simple yet extraordinary — offering both comfort and nutrition in every bite.



UBE POLVOROOM

Polvoroom Ube blends the natural sweetness of purple yam with the earthy richness of mushroom. The result is a vibrant, creamy, and unique twist on a Filipino classic. Each piece brings a playful balance of flavor and color, turning a humble snack into a delightful and memorable experience.

ZEEKHI ENTERPRISE



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Our Story

The **Zeekhi Enterprise** came together to realize one simple goal: creating a healthier and more innovative form of the traditional burger. Our determination to reach this goal is reflected in our company name, Zeekhi, which was inspired by the word Sikhay—a blend of sikap (diligence) and tiyaga (perseverance). This represents our unwavering commitment to transform what is often considered “junk food” into a healthier, more enjoyable option for everyone. As students, we want to show our creativity, teamwork, and drive to challenge the norm. Using simple yet wholesome ingredients, we discovered how to reinvent the classic burger into something nutritious and exciting—without sacrificing flavor. Through this journey, we’ve learned how small ideas can grow into meaningful and impactful innovations. For us, Zeekhi is more than just a burger—it’s a movement toward smarter food choices. It’s about reimagining fast food to be not only satisfying, but also good for the body and the planet. We want to prove that delicious comfort food can also be part of a balanced, healthy lifestyle.

General Manager



Andie Estacio

Production Team



**Charlyn Mustasa, Job Blanco, Bea
Declaro & Lee Jersey Dumlao**

Marketing Team



**Lesley Salanguit, Tomas Zepeda
& Leslie Bayaga**

PATTYKIM BURGER

The **Patty Kim** (Patikim) logo creatively combines the image of a burger with a pumpkin, highlighting the brand's unique product. The pumpkin-shaped top bun with black seeds represents the main ingredient — pumpkin — while the green stem emphasizes freshness and natural origins. The burger layers (lettuce, tomato, patty, and bun) keep the design relatable, making it clear that the product is still a burger, but with a twist. The playful and bold typography of “Patty Kim” inside the patty area makes the brand name stand out and gives the cheesy melt, approachable feel



PUMPKIN

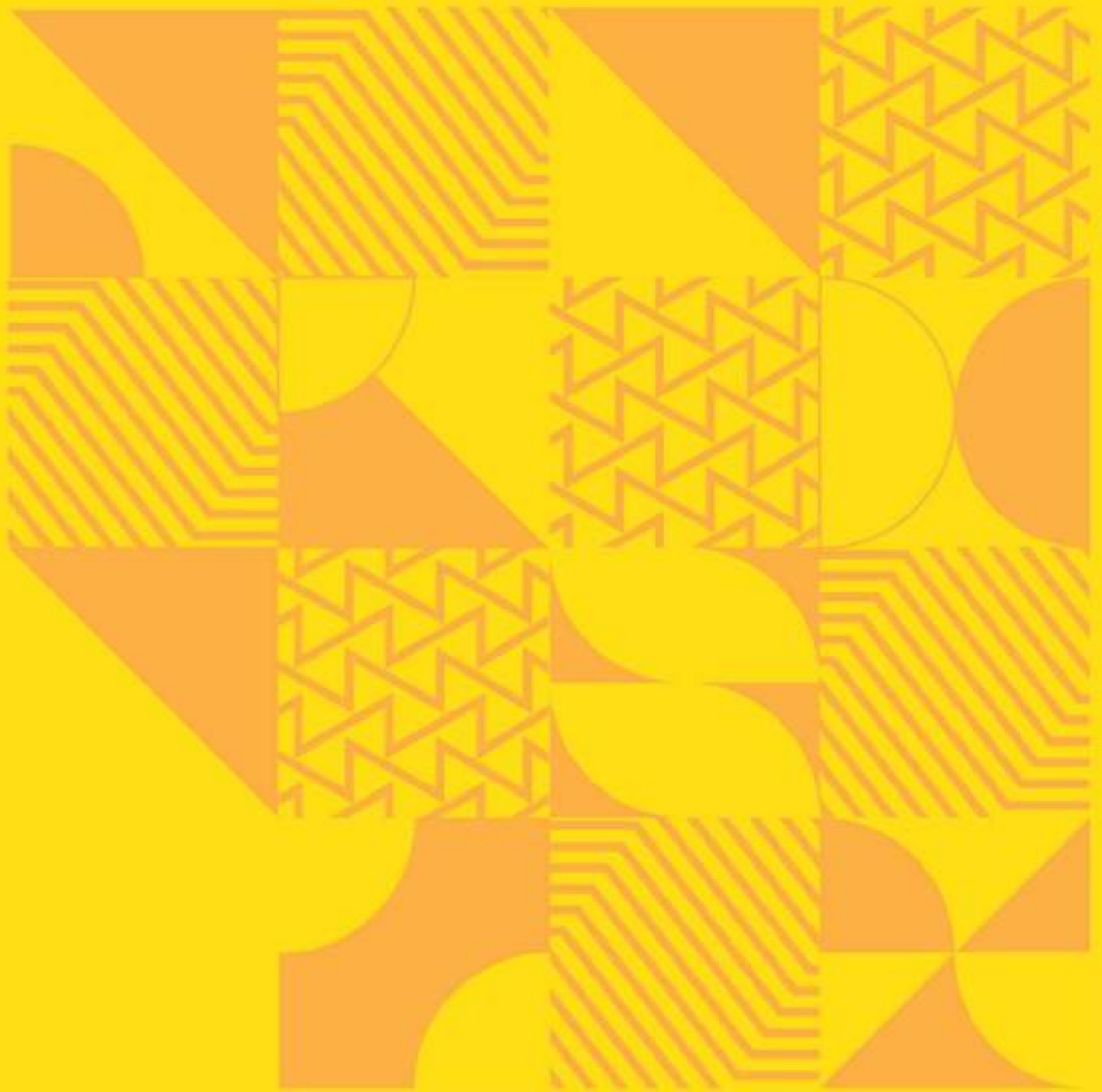
A nutrient-rich vegetable known for its natural sweetness, vibrant color, and versatility in cooking. In our ‘pumpkin patty,’ it serves as the star ingredient, providing a unique flavor and wholesome goodness. The pumpkin gives the patty a soft yet hearty texture, while boosting its nutritional value with vitamins, fiber, and antioxidants — making it a healthy and delicious alternative to the usual burger patty.”

TOFU

A plant-based protein made from soybeans, known for its mild taste and ability to absorb flavors. In your "pumpkin patty", tofu serves as a healthy binder and protein source, giving the patty a soft yet firm texture while enhancing its nutritional value.

COLLEGE OF BUSINESS FACULTY





Quezon City University | College of Business
Entrepreneurship Department
Business Implementation Enterprises
Academic Year 2025-2026

