

## **EXECUTIVE SUMMARY**

Powdered dried kamias flavoring is a condiment. It contains antioxidant that prevents free radicals from invading our bodies and high acidic properties that strengthens the immune system. It will serve as additive ingredients that will enhance the flavor of a certain menu.

JDM's powdered dried kamias flavoring is the name of the proposed project. It is a limited partnership form of business organization. The project is located at Dumalag Road, Poblacion Tabuc, Mambusao, Capiz. The proponents are all fourth year Bachelor of Science in Business Administration Students.

The management is composed of 5 personnel: 1 Manager 1 Laborer 1 operator 1 seller and 1 cashier. They are the management team of the business it has 240 days operation in (1) one year. The investment for the business is Php.181, 146 which will be divided among partners amounting Php. 60,382 each. The projected sale of the business for the first year is 568,320 second year 612,864, third year 660,441, fourth year 711,232 and the fifth year 756,454.

Based on the result of the study, the researcher were able to find out that the production and marketing of powdered dried kamias flavoring is possible in the locality. Likewise the project is acceptable among the respondent in the municipality of Mambusao and the business will ensure the quality of the products.

The group recommends conducting further studies to enhance the quality of powdered dried kamias flavoring and for expansion purposes.