

FoodInnovate

What is FoodInnovate?

FoodInnovate is a multi-agency initiative to equip Singapore-based companies with resources to pursue food innovations, with the vision to position Singapore as the leading food and nutrition hub in Asia.

Desired Outcomes

Constant stream of new products that captures consumer trends.

A thriving R&D and startup community.

Enterprising food companies with global footprint.

4 Key Strategies of FoodInnovate

Provide Infrastructure

Develop a network of shared facilities for companies to testbed new ideas and accelerate commercialization of new products.



Drive Co-Innovation

Create platforms for co-innovation opportunities among food companies, research institutes and overseas innovation clusters.



Build Knowledge Base

Promote knowhow transfer from MNCs and research institutes to SMEs, and enhance knowledge in food innovation.



Cultivate Disruptive Technologies

Develop an ecosystem to attract and groom food tech startups with innovative products or disruptive processing technologies.



Current FoodInnovate Programmes



FOOD FOR ELDERLY

A demand-led programme that brings together hospitals, nursing homes, day care centres, research institutes and food companies to co-develop elder-friendly products, targeting the local and regional markets.



FOOD WASTE VALORIZATION

A programme that brings together research institutes, waste management companies and food companies to develop and deploy solutions for converting specific manufacturing waste into new usable products.



FOOD INNOVATION PRODUCT AWARD (FIPA)

A competition that calls for the collaboration between tertiary students and manufacturers to develop innovative food products and market launch strategies. To prepare for product commercialisation, participants are put through a 9-month structured innovation process covering areas of design thinking, market insights, prototyping and packaging evaluation.



HIGH PRESSURE PROCESSING (HPP) RESOURCE SHARING FACILITY

HPP is an advanced technology that extends shelf life without using heat, preserving the nutritional value and quality of food products. With the resource sharing facility by Warehouse Logistics Net Asia (WLNA) and Food Innovation and Resource Centre (FIRC), companies can access HPP without the need to invest in the equipment.

Visit our website to get updates on our new programmes, capability upgrading workshops and networking events.

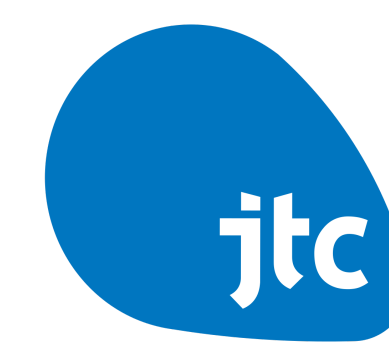
www.enterprisesg.gov.sg




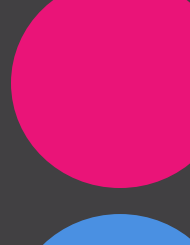
Contact us!

Companies keen to kick-start the innovation journey or be a partner to FoodInnovate may contact us at food_division@enterprisesg.gov.sg for more information.

FoodInnovate is a joint initiative by:



FoodInnovate Resource Partners

-  Discovery Research
-  Applied Research
-  Equipment Rental

National University of Singapore (NUS)

www.fst.nus.edu.sg



Food companies may engage NUS Food Science & Technology for joint research or new product development projects with the students and faculty members. Companies may also access processing and analytical equipment on a rental basis. Visit its website for the list of equipment.

Singapore Institute of Technology (SIT)

www.singaporetech.edu.sg



With a focus on elderly nutrition, companies may partner with SIT to develop functional food for the elders, optimise food processing and scale up. SIT also has capability in food characterisation for food safety and product development.

Nanyang Technological University (NTU)

www.ntu.edu.sg/fst



Starting from an education partnership with Wageningen University & Research, NTU Food Science and Technology has developed novel processing technologies, in particular for valorisation of food waste, to enhance food security and reduce environmental impact.

Clinical Nutrition Research Centre (CNRC)

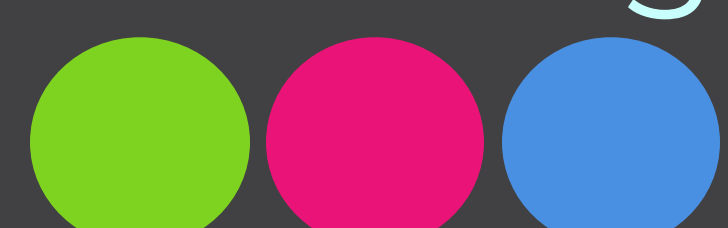
www.a-star.edu.sg/cnrc



CNRC conducts research and human nutrition studies to deliver new and innovative solutions catered to the Asian population, to enhance health and wellbeing. Key focus areas include prevention and management of obesity and Type II diabetes.

Food Innovation & Resource Centre (FIRC)

www.firc.com.sg



FIRC provides technical expertise in new product and process development including packaging, shelf life, sensory evaluation, automation and market testing. Food companies can also conduct trials using FIRC's pilot-plant scale processing equipment that can be found on its website.

Temasek Polytechnic (TP)

www.tp.edu.sg/asc



TP houses a Centre of Innovation for Complementary Health Products (CHP) that offers accredited chemical, microbiological and Glycemic Index (GI) testing by the Glycemic Index Research Unit. Its Centre for Applied Nutrition Services supports development of low GI products to optimise health for disease prevention.

Nanyang Polytechnic (NYP)

www.nyp.edu.sg/scl



The Centre for Functional Food & Human Nutrition (CFFHN) examines therapeutic benefits of functional ingredients and translates them into development of new functional food. Companies may also access the processing equipment for baking, fermentation, meat, beverage and minimally processed food (fresh produce) in NYP.

Republic Polytechnic (RP)

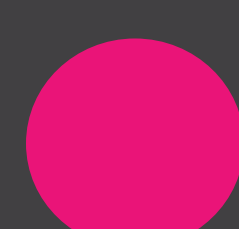
www.rp.edu.sg/sas



RP's functional food formulation lab, Nu3Lab, supports food companies in the formulation, sensory evaluation and processing to develop food with health benefits. Through joint projects with the polytechnic, the RP-Wilmar Innovation Centre offers companies access to technical expertise on food application and product testing.

DSM Nutritional Products

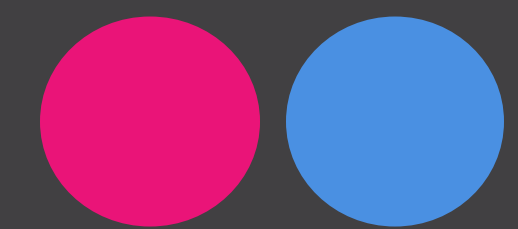
www.dsm.com



Food companies may work with Royal DSM, a functional ingredient supplier to leverage its knowhow in nutrition science and its application facilities in Singapore to co-innovate for new functional food products.

KH Roberts

www.kh-roberts.com



Food companies may engage KH Roberts for flavour creation and application support in the product development process by accessing its flavour specialists at its integrated manufacturing facility.

Warehouse Logistics Net Asia (WLNA)

www.wlna.com.sg



WLNA is the operator of the HPP resource sharing facility in Singapore. Food companies may engage WLNA's HPP tolling service and its full suite of logistics services such as cold chain storage, distribution and export of food products.

Nestle Quality Assurance Centre of Singapore (NQAC)

www.nestle.com.sg/nqac-singapore

NQAC specializes in a range of accredited analytical testing services such as chemical contaminants, gluten and toxins. Companies may engage NQAC to test their products prior to launching them into the market.

IP Intermediary (IPI)

www.ipi-singapore.org

Food companies with specific innovation or technology challenges may approach IPI to scout for suitable solutions from its global network of technology partners and marketplaces.