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Singapore Agri-Food Innovation Lab opens to reap economic opportunities

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Witnessed by Gan Kim Yong, Minister for Trade and Industry and NTU President Professor Subra Suresh, NTU and ESG have inked a collaboration agreement to officially launch SAIL, which will serve as a national platform that seeds partnerships between SAIL's corporate partners, small and medium-sized enterprises (SMEs), startups, research institutes and institutes of higher learning (IHLs) to drive agri-food innovations.

Businesses can look forward to a range of business matching and co-innovation activities. SAIL will work with agri-food corporates to establish their problem statements, identify partnership opportunities to find solutions, and organise knowledge-sharing sessions to match demand drivers and solution providers.

As part of the collaboration with NTU, ESG will leverage its extensive business network to connect SAIL with agri-commodity corporates as well as local agri-tech and food-tech SMEs and startups. The first batch of Agri-food corporates that will be collaborating with SAIL include Agrex Asia, Apeiron AgroCommodities, Apical Group, Bountifood, Bunge, Cargill, Co-Laboratory, Cocoa Association of Asia, Dole International, First Resources, Float Foods, Golden Agri-Resources, IFFCO, International Rubber Study Group, Intersnack, Louis Dreyfus Company, N & E Innovations, Singapore Coffee Association, Shiok Meats, Sophie's Bionutrients, Sumifru, and The Good Food Institute APAC.