

NewFishÂ with Sophie's Bionutrients to Accelerate Innovation in Microalgae

19 September 2022 | News

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Sophie's Bionutrients and NewFishÂ®, two pioneers in the field of microalgae protein fermentation, with the support of New Zealand-based marine research powerhouse, Cawthron Institute, and Netherlands-based leading food university, Wageningen University & Research, have decided to collaborate internationally to unlock microalgae's future in food nutrition.

Hamish Howard, General Manager of NewFish, said "We are pleased to form this strategic partnership with Sophie's Bionutrients, already an industry leader in microalgae fermentation and proteins. NewFish, Cawthron Institute, and New Zealand have a complementary focus regarding novel ingredients, whereas we also have our endemic microalgae strains and species. This partnership will serve as a starting point for deeper global collaboration between the parties and will accelerate the microalgae foods and nutrition industry. We are solving a global issue, which requires a collective solution."

Kirin Tsuei, co-founder and CCO of Sophie's Bionutrients, said "Together with NewFish and Cawthron Institute, we are working to overcome the challenges of obtaining sufficient microalgae strains, scaling production capacity, and bringing online sufficient global supply to make available affordable, taste and consistent foods made from microalgae. We are delighted about this Singapore-New Zealand-Netherlands-Taiwan partnership in which we are working together on the future of food."

Sophie's Bionutrients, a B2B food technology company operating between Singapore and the Netherlands, is on a mission to unleash the limitless possibilities of nature, restore our planet and eliminate food allergies. It aims to achieve this by creating plant-based, protein-rich alternatives to meat and seafood using microalgae.

NewFish is a fast-growing New Zealand biotech and commercialization venture fermenting New Zealand microalgae and underutilized seafood to re-imagine new sustainable foods and ingredients to help feed our world.