

Nourish Ingredients expands in Singapore as APAC Hub

31 October 2023 | News

Expansion to Singapore and a partnership with ScaleUp Bio will accelerate precision fermentation of animal-free fats from lab to pilot scale, towards supporting the future of food security

The logo for Nourish Ingredients. It features a solid black circle above the word 'nourish' in a large, bold, lowercase sans-serif font. Below 'nourish', the word 'INGREDIENTS' is written in a smaller, all-caps, spaced-out sans-serif font.

nourish
INGREDIENTS

Expansion to Singapore and a partnership with ScaleUp Bio will accelerate precision fermentation of animal-free fats from lab to pilot scale, towards supporting the future of food security

Nourish Ingredients, the revolutionary food tech company creating potent, animalic fats to make plant proteins delicious, has announced its strategic expansion to Singapore to scale up its potent fat production. Nourish Ingredients will operate from the Food Tech Innovation Centre (FTIC), Temasek-owned Nurasa's flagship pilot and development facility, to access shared labs and key pilot-scale equipment.

Through a collaboration with Nurasa joint venture company ScaleUp Bio, Nourish Ingredients has started establishing a regional footprint to scale their product and more easily work with a regulatory body, the Singapore Food Authority, ahead of public release. ScaleUp Bio is the first in Singapore and one of the first in Asia to offer end-to-end contract development and manufacturing organisation (CDMO) services for food tech companies in process optimisation and scale-up. The partnership will support 10,000 litre batches of fermentation capacity as well as 100 litres of thermal processing, to successfully scale production of speciality fats and unlock flavour for the next generation of plant-based proteins.

"Nourish Ingredients combines breakthrough science with a focus on the most potent fat molecules found in nature to transform the plant-based proteins market. Without the right fats, alternative proteins just don't have what it takes to deliver on the one thing that consumers want, which is authentic taste," said James Petrie, Co-Founder and CEO of Nourish Ingredients. "Nourish Ingredients fats are key to making alternative proteins taste incredible and is the missing piece for the plant protein industry."