

## Mondelez opens global innovation hub in Singapore

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Its Singapore Technical Centre (STC) is part of the snack giant's US\$65 million investment in nine research, development, quality and innovation (RDQI) hubs in the world - and the first fully operational one in Asia.

These hubs will improve speed, efficiency and effectiveness, while increased scale will enable us to more quickly meet consumer needs," said Rob Hargrove, Mondelez executive vice president for research, development, quality and innovation.

It will be home to up to 75 experts - scientists, developers, engineers, analytical chemists and other specialists - from all over the world and will see Mondelez's RDQI team will work closely on innovations with more than 35 sites across across its Asia Pacific, Middle East and Africa (AMEA) manufacturing network.

The STC will be equipped with multiple technical capabilities such as a pilot facility, a packaging creative studio and a range of research labs.

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