

Barry Callebaut Opens Global Innovation Centre in Singapore

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Barry Callebaut, the world's leading manufacturer of high-quality chocolate and cocoa products, announced the opening of its Callebaut Global Innovation Centre (GIC) in Singapore. This milestone highlights the company's commitment to accelerating innovation and transformation across the chocolate and cocoa industry.

Located at Geneo in Singapore Science Park, the Callebaut Global Innovation Centre (GIC) brings together two Centres of Excellence (CoEs): the world's first Artificial Intelligence (AI) CoE dedicated to chocolate and cocoa, and the company's pioneering Cacao Coatings (compound) CoE.

The Cacao Coatings CoE in Singapore is Barry Callebaut's first CoE dedicated to advancing innovation, expertise, and customer solutions in cacao coatings, also known as compounds. It focuses on breakthrough product development in coatings and fillings, building deep formulation and application expertise to deliver scalable portfolios and customised brand solutions across markets.

The Geneo site also houses the Callebaut Chocolate Academy Singapore alongside a regional Research and Development facility. The Academy delivers a unique customer experience by translating consumer trends and customer briefs into innovative concepts. Embedded within the Callebaut Global Innovation Centre, it turns insights into hands-on co-creation and practical solutions that accelerate customer innovation.

In addition to the facilities at Geneo, the new state-of-the-art pilot lab at our Senoko chocolate factory complements and strengthens our capabilities, creating a fully interconnected platform for both innovation and scalable production. This pilot lab enables rapid prototyping, small-batch production, and process testing. Together, the five components of the GIC establish a comprehensive innovation ecosystem. In doing so, Barry Callebaut is redefining how chocolate experiences are imagined, designed, and delivered.

As the first Callebaut GIC to launch a new integrated model, the Singapore centre embodies a bold new approach to collaboration and creativity, reinforcing the nation's role as a global hub for food innovation and digital advancement.

Lee Pak Sing, Assistant Managing Director for Trade and Connectivity at Enterprise Singapore, said: "Chocolate and cocoa have been traded out of Singapore for a long time. We are building on this foundation to leverage R&D, innovation and AI to develop new products and experiences. This latest investment by the world's largest chocolate and cocoa company underscores Singapore's role as an innovative and leading trading hub."

"Barry Callebaut's new Global Innovation Centre will anchor advanced R&D and AI capabilities related to cocoa and chocolate production in Singapore. Building on nearly three decades of manufacturing presence in Singapore, this new investment will deepen capabilities in AI and product development, reinforcing Singapore's position as a trusted global innovation hub," said Soo Haw Yun, Vice President, Global Enterprises Division, Singapore Economic Development Board.