

Singapore Approves sweelin as First Precision Fermentation-Derived Sweet Protein

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Amai Proteins announces a major regulatory milestone for sweelin, its flagship sweet protein, with approval from the Singapore Food Agency (SFA) for use as a sweetening agent in food and beverage products. Following the product's FDA GRAS approval in the United States, this achievement marks Amai's expansion into Asia and reinforces growing global regulatory momentum for sweelin.

sweelin is a next-generation sweet protein developed to significantly reduce sugar while replacing conventional sweeteners with a sweet protein that delivers clean taste, strong formulation performance, sustainability, and competitive pricing. Additionally, sweelin can be labelled as "Serendipity Berry Sweet Protein" in the US, supporting consumer-friendly ingredient claims and aligning with the growing demand for Clean-Label and GLP-1-friendly products.

Singapore has established itself as a global Food Technology Innovation leader with programs including its "30 by 30" initiative. These programs aim to produce 30 per cent of the country's nutritional needs locally by 2030. Advanced and sustainable food technologies and innovation, with Precision Fermentation and Alternative Proteins, are key drivers of this strategy.

As a sweet protein produced via precision fermentation, sweelin is strongly aligned with this strategic vision. With this SFA approval, sweelin becomes the first precision fermentation-derived sweet protein approved in Singapore. Once the approval is officially published, Amai Proteins will be positioned to accelerate its commercial activities and expand engagement with food and beverage manufacturers across Singapore and the Asia-Pacific region.

This milestone adds to several significant achievements for sweelin:

FDA GRAS Approval in the United States â?? In February 2026, sweelin received Generally Recognised as Safe (GRAS) status from the U.S. FDA for use as a general sweetener, establishing a strong regulatory foundation for global expansion.

First Clinical Trial Completed on a Sweet Protein â?? Amai Proteins completed the world's first clinical study demonstrating that sweelin does not affect blood glucose, insulin, or GLP-1 levels.

Together, these achievements position sweelin as a differentiated, great-tasting, scalable, and consumer-aligned protein sweetener solution for the rapidly growing market for healthier food and beverages.

"Receiving regulatory approval for sweelin in Singapore is a defining milestone for Amai Proteins" said Amir Guttman, CEO of Amai Proteins. "Singapore continues to demonstrate global leadership in food innovation through its forward-looking regulatory framework. We are honoured that sweelin is the first precision fermentation-derived sweet protein approved in this ecosystem. This approval validates our regulatory strategy and creates exciting opportunities for commercialisation throughout Singapore and the Asia-Pacific region."