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Nourish Ingredients launches APAC Hub in Singapore to produce Fats for Alternative Proteins industry

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

Founded in Australia, Nourish Ingredients uses deep technology to recreate natural animalic fats without the animal. Focusing on the most potent molecules found in nature, Nourish Ingredientsâ?? fats provide the authentic taste, smell and cooking experience people want and expect, without the cost or chemicals. The companyâ??s focus on the precision fermentation process is designed to be highly scalable and affordable as a result of the relatively low volumes required, enabling it to work with the worldâ??s largest food makers.Â

Through a collaboration with Nurasa joint venture companyÂ ScaleUp Bio, Nourish Ingredients hasÂ startedÂ establishing a regional footprint to scale their product and more easily work with regulatory body, theÂSingapore 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.

â??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 donâ??t have what it takes to deliver on the one thing that consumers want, which is authentic taste,â?• saidÂ **James Petrie, Co-Founder and CEO of Nourish Ingredients.Â** â??Nourish Ingredients fats are key to making alternative proteins taste incredible and is the missing piece for the plant protein industry.â?•Â Â

Singapore has for several yearsÂ pioneered innovationÂ in the alternative proteins sector. As the nation continues to address the challenges of ensuring food security and self-sufficiency, Nourish Ingredients and ScaleUp Bio will play a pivotal role in revolutionising plant-based proteins and scaling production to meet the demand for alternative food sources.Â

â??With more consumer demand for alternative proteins, itâ??s vital that sustainable food companies are provided the right commercialisation pillars to accelerate scalability. Our partnership with Nourish Ingredients will not only accelerate the production of speciality fats but also help create sustainable food products that excite consumers,â?• saidÂ **Francisco Codoner, CEO of ScaleUp Bio**. â??ScaleUp Bio empowers global food-tech companies like Nourish Ingredients to access state-of-the art laboratory facilities and industry expertise on their lab to market scale-up journey, enabling these firms to empower the next food revolution.â?•Â

Through its presence in Singapore and research collaborations with theÂ Agency for Science, Technology, and ResearchÂ (A*STAR), Nourish Ingredients will support the governmentâ??s vision of producingÂ 30%Â of the nationâ??s nutritional needs locally by 2030, with a highly sustainable and scalable solution to improving the quality and flavour of plant-based proteins currently in the market.Ã Â

â??Singaporeâ??s highly enabling ecosystem â?? from regulatory and legal support to production capabilities â?? and commitment to innovation and sustainability makes it an ideal hub for showcasing our groundbreaking natural fats to investors and customers in the Asia Pacific region,â?• saidÂ **Anna El Tahchy, CTO & Founder Director of Nourish Ingredients.** Â â??We know that if we can improve the taste of alternative proteins, Nourish Ingredients can spur the categoryâ??s mainstream consumer adoption for greater food security in Singapore.â?•Â