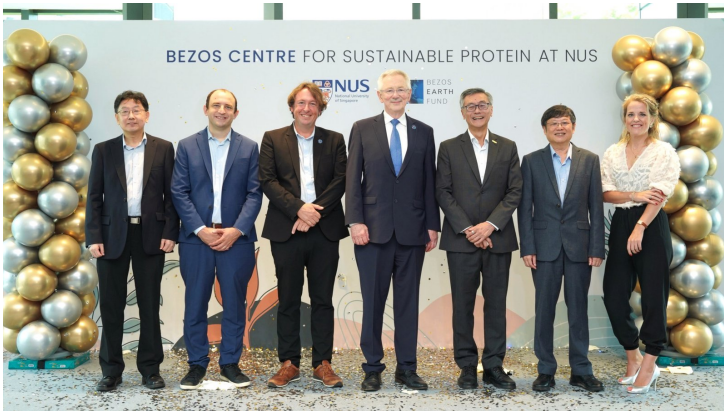


## Bezos Centre for Sustainable Protein opens at the National University of Singapore

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The **Bezos Centre for Sustainable Protein at the National University of Singapore (NUS)** is launched, marking a major milestone as the first of its kind in Asia to advance research in alternative proteins. With a \$30 million grant from the **Bezos Earth Fund**, the Centre is poised to lead groundbreaking research and commercialisation efforts to develop “ultimate proteins” advanced hybrid foods that match traditional meat-based products in both taste and price.



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By focusing on regional preferences and addressing the urgent challenge of feeding a growing global population, the Centre aims to drive global food security and accelerate innovation across the region. A priority area will be biomass fermentation, which, for example, utilises tofu waste to feed algae, creating high-quality protein.

The NUS Centre joins similar **Bezos Centres** at Imperial College London in the United Kingdom and North Carolina State University in the United States, forming a global network dedicated to advancing sustainable protein research. The Centre’s primary focus areas include microalgae and biomass fermentation, supported by complementary research into cultivated meat and plant-based technologies. These efforts are strategically aligned to produce next-generation hybrid proteins that are affordable, nutritious, and widely accepted.

“NUS and the **Bezos Earth Fund** are united by a shared commitment to actively combat climate change. The world’s growing appetite for meat has put a huge strain on our global food system, and we need to develop sustainable food solutions with researchers, government and industry,” said Professor Tan Eng Chye, NUS President. “With the generous support of the **Bezos Earth Fund**, we look forward to leveraging our unique position in Asia to drive innovation and collaboration

across the region, ensuring sustainable protein solutions that benefit consumers and industry, and protect the environment.â”¸

â”¸?Asia is pivotal to the future of sustainable proteins, and Singapore is leading the way,â”¸ said Sir Andrew Steer, President and CEO of the Bezos Earth Fund. â”¸?Just five months ago, we announced our commitment to establish these Bezos Centers for Sustainable Protein and today, US\$100 million has been granted to make that vision a reality. The new Centre at NUS harnesses the regionâ”¸s influence and expertise to drive solutions that can reshape food systems globally, with significant potential impact for East and South-East Asia's 2.3 billion consumers.â”¸