

## Umami Bioworks and Singapore Polytechnic partner to cultivate sustainable proteins

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Umami Bioworks, a leading cultivated seafood company, has officially set up a new R&D joint laboratory at Singapore Polytechnic (SP), marking an exciting step forward in its mission to strengthen ties within Singapore's alternative protein ecosystem. This strategic collaboration represents a significant milestone in the journey towards a more sustainable and innovative food future.

Through this collaboration, Umami Bioworks and SP's School of Chemical & Life Sciences (CLS) will offer hands-on training opportunities for SP students looking to build careers in sustainable food and biotechnology. These internships and real-world learning experiences are designed to equip the next generation of food scientists and engineers with the practical skills and knowledge they need to thrive in the cultivated protein industry. By providing students with direct exposure to cutting-edge research and development processes, Umami Bioworks and SP aim to foster a new generation of skilled talent that is well-prepared to tackle the challenges of the future food landscape.

The new R&D joint lab at SP is a part of Umami Bioworks's broader commitment to Singapore's innovation ecosystem, including its active role in SP's Future Food Innovation Ecosystem. This initiative underscores the company's belief that

strong local partnerships are key to creating lasting global impact. The Future Food Innovation Ecosystem, comprising the Future Food Lab (FFL), Food Innovation & Resource Centre (FIRC), and other companies co-located on the SP campus, is envisioned as a hub for pioneering research, development, and commercialisation of sustainable food technologies. By being a part of this vibrant ecosystem, Umami Bioworks aims to collaborate with other innovators and stakeholders to further propel the growth of the alternative protein sector in Singapore and beyond.

Umami Bioworks specializes in creating cultivated seafood products, focusing on sustainability and innovation in quality, environmentally friendly alternatives to traditional seafood by utilizing advanced biotechnology. It uses cellular agriculture to produce cultivated seafood. This process involves isolating fish cells, growing them

“We are excited to be working side by side with Singapore Polytechnic,” said Mihir Pershad, CEO of Umami Bioworks. “This partnership reflects our shared belief in the power of collaboration bringing together education, research, and industry to help shape a more sustainable and secure global food system.”

“Our partnership with Umami Bioworks provides SP students with invaluable hands-on opportunities to contribute and learn about the development of sustainable food technologies,” stated Dr Tan Tuan Lin, Senior Director, Computing, Chemical & Life Sciences Cluster at Singapore Polytechnic. “These types of partnerships between the Official (Open) industry and academia are critical for driving innovation and building a more sustainable future for all.”