AgroSpectrum ASIA
Envisaging Future | Updating Present

Umami Bioworks and Singapore Polytechnic partner to cultivate sustainable proteins

26 April 2025 | News

The Future Food Innovation Ecosystem, comprising the Future Food Lab (FFL), Food Innovation & Resource Centre (FIRC), at SP campus is envisioned as a centre for sustainable food research, development, and commercialization.

The Future Food Innovation Ecosystem, comprising the Future Food Lab (FFL), Food Innovation & Resource Centre (FIRC), at SP campus is envisioned as a centre for sustainable food research, development, and commercialization.

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 Singaporeâ??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 SPâ??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 Bioworksâ?? broader commitment to Singaporeâ??s innovation ecosystem, including its active role in SP's Future Food Innovation Ecosystem. This initiative underscores the companyâ??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.

UmamiÂ BioworksÂ specializesÂ inÂ creatingÂ cultivatedÂ seafoodÂ products,Â focusingÂ onÂ sustainabilityÂ andÂ innovationÂ inÂ quality,Â environmentallyÂ friendlyÂ alternativesÂ toÂ traditionalÂ seafoodÂ byÂ utilizingÂ advancedÂ biotechnology. It usesÂ cellularÂ agricultureÂ toÂ produceÂ cultivatedÂ seafood.Â ThisÂ processÂ involvesÂ isolatingÂ fishÂ cells,Â growingÂ themÂ i

â??We are excited to be working side by side with Singapore Polytechnic,â? said Mihir Pershad, CEO of Umami Bioworks. â??This partnership reflects our shared belief in the power of collaboration â?? 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."