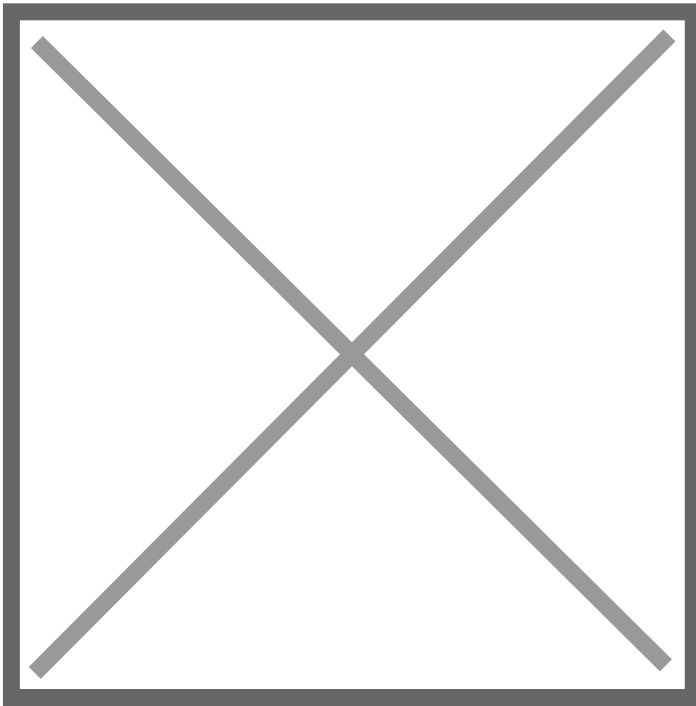


Singapore's Nurasa and Barry Callebaut forge alliance to drive next-gen chocolate innovation

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Sustainable chocolate innovation in Asia Pacific



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Singapore-based, Temasek-owned food technology company Nurasa, and globally leading provider of chocolate and cocoa solutions Barry Callebaut, have signed a Memorandum of Understanding (MoU) to accelerate sustainable chocolate innovation in Asia Pacific.

The collaboration combines Nurasa's open innovation ecosystem and commercial acceleration platform with Barry Callebaut's global expertise in chocolate and cocoa ingredient development, with the shared goal of co-developing next-generation products tailored to evolving consumer preferences in the region and beyond.

A key ambition of the partnership is to co-create novel chocolate formats that reflect evolving consumer preferences â balancing flavour, functionality, and sustainability. By pairing Barry Callebaut's deep expertise in chocolate innovation with Nurasa's platform and network, the two companies aim to unlock new product opportunities and streamline their journey to

market. This will involve:

- Scouting emerging technologies through Nurasâ??s ecosystem,
- Rapid prototyping and iterative development in collaboration with partners, and
- Leveraging pilot-scale manufacturing at Nurasâ??s Food Tech Innovation Centre (FTIC) to accelerate testing and commercial readiness.

The partnership builds on Barry Callebautâ??s growing innovation presence in Singapore, which includes its Asia Pacific, Middle East & Africa (AMEA) headquarters, a regional chocolate factory, and its recently announced [Centres of Excellence \(CoEs\) for Compound and Artificial Intelligence](#).