

Food Tech
Innovation Centre

FTIC

BY NURASA



Welcome to the future of food



The Food Tech Innovation Centre (FTIC) is Nurasa's flagship research and development facility and plays an instrumental role in its powerful mission to accelerate the commercialisation of sustainable food across Asia. Proudly partnering with A*STAR's Singapore Institute of Food and Biotechnology Innovation (SIFBI) for R&D expertise and scientific advisory, the FTIC serves as Nurasa's anchor in its multi-stakeholder ecosystem of food innovation.

As a global leader in science, technology and open innovation, A*STAR develops the industry sector by nurturing R&D-driven start-ups and shaping them for success to benefit the economy and society.



“ A one-stop solutions provider and facility for promising food-tech start-ups, the FTIC is committed to partner with you in your scale up journey, through active collaboration and innovation. ”



Artist's Impression

Your partner in the food innovation value chain

Strategically located in the heart of Singapore's research, innovation and development hub, Biopolis, the FTIC is a 3,840 sqm food-grade facility, where food start-ups and businesses can harness two key pilot-scale equipment: (i) high moisture extrusion (HME), and (ii) precision fermentation.

Our focus is on accelerating product validation, Asia entry and go-to-market support for companies targeting the Asia-Pacific consumer.

- Joint high moisture extrusion lab by Nurasa and A*STAR's SIFBI and shared analytical labs
- Joint precision fermentation lab by ScaleUp Bio and A*STAR's SIFBI
- Exclusive access to the Taste and Colour lab by Givaudan Taste & Wellbeing
- A collection of co-working spaces and hot desks, private suites for small research labs or offices and meeting rooms with connectivity
- Modern and well-equipped demonstration and test kitchens
- A large events space for private functions, seminars, workshops or training sessions

Our Research and Development Joint Labs

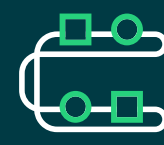
High Moisture Extrusion (HME) Joint Lab

- Nurasa, with professional technical teams from A*STAR's SIFBI, will run the HME joint lab as a fee-for-service programme.
- Research scope and development will be guided by the A*STAR's SIFBI team, headed by Dr Raffael Osen, Head of Food Process Engineering (FPE).
- The Extruder can produce up to approximately 60kg/hr of extrudate.

Precision Fermentation Joint Lab

- A partnership between ScaleUp Bio (a Joint Venture company between Nurasa and ADM) and A*STAR's SIFBI, the precision fermentation lab has bioreactors of up to 100L and allows for the development of precision fermentation products.
- Research scope and development will be guided by the A*STAR's SIFBI team, headed by Dr Melanie Weingarten, Head of Biotransformation.

*Note: For both labs, fees will not be disclosed publicly. Instead, we will take consultation from interested companies and together with the A*STAR's SIFBI team, jointly provide the necessary assistance.*



Conducive for Innovation and Collaboration

Ready to Fit-Out Lab Spaces for Rent

- Eight private lab spaces available, ranging from 50 sqm to 140 sqm, and pre-disposed for tenants to fit out dry labs or BSL2 labs.

Note: The use of Joint Labs does not automatically mean access to private lab spaces and vice versa.

Dedicated Benchtop Space in a BSL2 Lab

- Ideal for earlier stage companies who are still at benchtop scale research, or companies using the joint labs who require access to analytical work.
- Access to two shared fume hoods, general analytical equipment, and shared storage and washing space.



Join Our Community

Whether you're a food tech start-up beginning your journey or a successful innovative food enterprise, put intended impact into action with FTIC today.

- Immerse yourself in ecosystem meet-ups, lunch & learn sessions, wellness activities and many more!
- Ideal for company staff working with the joint labs or private labs.
- Up to 35 seats available with access to communal spaces.

Additional Support and Services

- **Strain engineering** at A*STAR's SIFBI for heterologous expression of functional proteins, lipids and other high value ingredients to improve the performance (e.g. titer values) of their strains
- **Extensive analytical platform** at A*STAR's SIFBI to characterise composition, nutritional, sensory and techno-functional properties of alternative protein ingredients
- **Clinical nutrition research** to support development of functional food ingredients and products that satisfy nutrition or health claims via the nutrition team under A*STAR's SIFBI
- **Sensory and ingestive behaviour research** for consumer acceptance
- **Regulatory and safety assessment** advisory via The Future Ready Food Safety Hub (FRESH)
- **Life Cycle Assessment (LCA)** and **Life Cycle Costing (LCC)** for the selection of model food prototypes

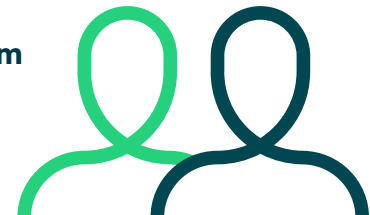
Interested in FTIC?

Address:
Food Tech Innovation Centre
FTIC by Nurasa
30 Biopolis Street, Matrix #B1-10E
Singapore 138671

[From Centros building lobby, take the extreme lefthand-side lift to level B1 to access FTIC]



Get in touch with jolene.lum@nurasa.com to find out more.





Nurasa (formerly Asia Sustainable Foods Platform)
is a wholly owned company of Temasek.

[Nurasa.com](https://www.nurasa.com)

