

Givaudan & Bühler launch Protein Innovation Centre in Singapore

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The collaboration will welcome food processing companies, start-ups, and university researchers looking to develop novel plant-based food products. Bühler's equipment and processing expertise combined with Givaudan's flavour, taste, ingredient, and product development expertise will create a unique offering and synergy that will be greatly advantageous to those developing new products, particularly when using wet or dry extrusion.

Ian Roberts, CTO of Bühler commented, "The projected population of 10 billion people by 2050 is a challenge too big to be solved alone. Companies are increasingly aware of the urgent need to collaborate to make an impact on the climate and nutrition challenges of this century. This is what this Innovation Center is all about, and we are pleased we found a like-minded partner to bring this vision to life in Asia, home to half of the world's population."

The facility is connected to a broad network of R&D innovation centres in Switzerland and key hubs across the APAC region that enables agile plant-based product development on a global scale.