

Firmenich opens innovation centre for smart proteins in Singapore

04 May 2021 | News

Swiss company Firmenich has recently announced the launch of its Culinary and SmartProteins Innovation Center in Tuas, Singapore. The new Center will serve as a regional R&D hub for Asia and a global centre of expertise in alternative proteins for meat and dairy analogs.



The new Center will serve as a regional R&D hub for Asia

Swiss company Firmenich has recently announced the launch of its Culinary and SmartProteins Innovation Center in Tuas, Singapore. The new Center will serve as a regional R&D hub for Asia and a global centre of expertise in alternative proteins for meat and dairy analogs.

The Innovation hub is key to Firmenich's Savory vision, to deliver breakthrough integrated solutions in Meat Proteins and Plant-based alternatives bringing together technical expertise in aroma, flavour, taste, umami and texture solutions from Campus and Firmenich.

Emmanuel Butstraen, Global President, Taste & Beyond at Firmenich said, "The centre will allow us to partner closely with our customers to serve a fast-growing number of Flexitarian consumers with delicious food & beverage options."

"Supporting the move towards plant-based diets and reducing reliance on animal products is in line with our ESG Ambitions 2030 to support significant reductions in emissions and water use," Emmanuel Butstraen added. "We are proud to have Singapore's Economic Development Board (EDB) as a partner in this investment. This new facility will be home to some of the best talent in the industry across several disciplines to deliver truly innovative, consumer-focused integrated solutions."

Asia Pacific is the fastest-growing region for plant-based alternatives worldwide and is estimated to grow 25 per cent by 2025. The new SmartProteins centre in Singapore will enable Firmenich to meet this growing demand by combining its global expertise and Campus solutions.