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Singapore creates plant-based seaweed chicken with spirulina

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A team of researchers at the Singapore Institute of Technology (SIT) partnered with Philippines-based plant-based food manufacturer Worth the Health Foods (WTH Foods) and leading industry ingredients manufacturer Roquette to create the Plant-based Seaweed Chicken with Spirulina. Riding on the popular finger food, seaweed chicken, the re-creation of a plant-based version is novel and potentially highly marketable.



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The plant-based version is made with NUTRALYS® plant protein by Roquette, mixed with a blend of seasonings, and spirulina as an alternative to the meat component of the product. It is then wrapped with seaweed for a boost of flavour and nutrition.

This innovation was displayed at the Food Technology Project Exhibition and Industry Engagement Day 2021 recently.

The team’s ingenious combination of nutritious and novel ingredients earned the praise of the panel of judges, comprising academic leaders from the Chemical Engineering and Food Technology cluster, as well as members of the Industry Advisory Committee (IAC) of the Food Technology programme including Nestle, KH Roberts Group and Tereos Asia.

The Plant-based Seaweed Chicken with Spirulina emerged as one of the top three projects with its use of a novel ingredient.