

Hong Kong announces first-ever 3D food printing technology in Asia

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To expand the application of 3D food printing for different kinds of food through chemical processing

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Alt Farm started with their own 3D printer with bio-reacting nozzle and will continue to work on biochemical engineering research and collaborate with the Hong Kong University of Science and Technology (HKUST) to incorporate 3D food printing technology for other traditional food.

With its first patent granted on December 28, 2021, Alt Farm specializes in carrying out specific enzymatic reaction in the nozzle to generate the fibrous texture of foods. On top of the traditional 3D food printing on altering temperature profile, the patent nozzle could facilitate chain aggregation and gelation to mimic different kinds of food in constructing different 3D structure. Their target is to mimic fibrous structure in food with the help of economical scaled 3D printing technologies.