

Life3 Urban Sustainability Hub (LUSH) breaks ground in Singapore

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Life3 Biotech (Life3), a Singaporean food-tech startup transforming the global food production system through innovative food-biotechnology solutions and Union Solar, a solar energy system developer, announced today the official groundbreaking of Life3 Urban Sustainability Hub (LUSH), the world's first low-carbon facility that integrates the 'Farm to Factory to Consumer' concept.

Developed in Singapore, Life3 leverages renewable energy, proprietary AI software and food biotechnology, to pioneer a low-carbon, smart urban food production system that will integrate and operationalise the 'Farm to Factory to Consumer' concept, making it the first of its kind in the world. The facility, located at Sims Avenue, is targeted to open around the second quarter of 2024.

Low Yen Ling, Minister of State, Ministry of Culture, Community and Youth & Ministry of Trade and Industry; Ricky Lin, CEO of Life3 Biotech, Teo Kiang Ang, Chairman of Union Energy Group, Low Kah Gek, CEO of Institute of Technical Education, and Laurence Liew, Director of AI Innovation, AI Singapore officiated the ceremony. Hydroponics Integrating MicroAlgae and Solar Energy System (HIMASS) One of the key features of the LUSH facility is its Hydroponics Integrating MicroAlgae and Solar Energy System (HIMASS) developed after four years of R&D. It is a 2-in-1 solution, harnessing solar energy and water-upcycling to produce plant-protein and leafy vegetables sustainably in a closed-loop symbiotic system. The facility will also have a food processing and innovation area, for post-harvest MicroAlgae biomass to be processed into Algotprotein TM which can be added to food products. LUSH will also have a tech experiential area for members of the public to engage in site visits, workshops and courses to learn about sustainability and healthy living.