

Singapore and Japan to promote food sci-tech

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Food Innovation and Resource Centre (FIRC) at Singapore has signed a memorandum of understanding (MoU) with intellectual capital management services consultancy ICMG. The aim is to promote collaborations between Singapore and Japanese companies in the area of food science and technology, and develop mutually beneficial programmes to facilitate the exchange of technical expertise and knowledge.



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FIRC was launched in 2007 as a joint initiative between Singapore Polytechnic and SPRING Singapore, to provide food enterprises with technical expertise in new product and process development including packaging, shelf life evaluation and market testing.

FIRC and ICMG will also establish a Food Innovation Platform for companies from both countries to share ideas, create new business models, conduct proof of concepts and enhance commercialisation in food innovation, packaging and automation for Singapore's food industry.

A masterclass programme between FIRC and ICMG called the Japan Food Innovation Series, will be designed to help participating companies better understand Japanese food culture and manufactured food products, develop high-quality healthy foods and achieve chemical-free shelf life extension for their products.