Foods of the future

Shiok Meats

• The first Cultured meat company in South-East Asia, formed in 2018
• Creates crucible meals such as shrimp, lobster and crab from the animals’ cells, and multiplies the cells in a ‘culture medium’ solution filled with nutrients
• Strong meat takes between four and six weeks before it can be harvested, and lobster meat takes longer

Lab-grown seafood

• Cultivates its lab-grown shrimp dumplings in March last year
• Last month, it showcased its cell-based lobster meat in two dishes – a terrine and its lobster flavouring in a gazpacho
• It hopes to launch a crab prototype in a few months
• Its grown meat now costs US$1,500 per kg, and the startup is hoping to reduce the cost to US$500 per kg in 2022, when the novel seafood will be sold to businesses like restaurants.
• It is working to build a manufacturing plant in Sembawa by 2022

Progress

• Shabana Begum highlights the companies and research involved in foods of the future, from insects to algae

Ants Innovate

• Founded last year, it is believed to be the first company in the world to create raw milk from cells
• Ants sells three cell products extracted from the milk of mammals, such as cows
• The cells are grown and separated in a special formula that causes them to lactate
• The cell milk will also be sold to businesses like restaurants

Progress

• The company will be setting up its pilot facility in Singapore next year

TurtleTree Labs

• Founded in 2018, it is believed to be the first company in Singapore to commercialize plant-based eggs
• With the world’s first company in the United States, it will be the first to launch plant-based eggs across Asia

Progress

• Eat Just’s chicken bites will also be approved from the Singapore authorities to sell the chicken here
• Plant-based eggs made from mung beans. Much as premium chicken in restaurants

Asia Insect Farm Solutions

• The local agri-tech company sells ground black soldier fly larvae, called Bug Bacon
• The insects are considered a superfood

Progress

• The firm has produced two types of protein flours made from the fermentation of microalgae
• The protein flour can be used in any food types, from burger patties to crêpe cakes
• Microalgae is grown and fermented in a bioreactor, and once harvested after three days, the protein is extracted
• The protein is extracted from the microalgae, and is a high-quality protein that is easy to use

Plant-based patties made with microalgae protein

• The firm has produced two types of protein flours made from the fermentation of microalgae
• The protein flour can be used in any food types, from burger patties to crêpe cakes
• The fermentation process can bring out certain flavour notes like the signature taste of seafoods

Sofieh’s BoniNutrients

• The company has produced two types of protein flours made from the fermentation of microalgae
• The protein flour can be used in any food types, from burger patties to crêpe cakes

Float Foods

• Float Foods will launch the world’s first meat, called Onjoy, in the first quarter of 2022
• The company will roll out its plant-based egg and salmon cell-grown eggs next year
• It is working with the Agency for Science, Technology and Research (A*Star) to potentially use the flour to produce seafood will be sold to businesses like restaurants

Progress

• The company will be setting up its pilot facility in Singapore next year

Nature’s Fynd

• Founded last year, it is believed to be the first company in the world to create raw milk from cells
• Ants Innovate is South-east Asia’s first company to create lab-grown meat

Progress

• The cell milk will also be sold to businesses like restaurants

Eat Just’s chicken bites and plant-based liquid egg

• Shabana Begum highlights the companies and research involved in foods of the future, from insects to algae

PHOTOS: SHIOK MEATS, EAT JUST, FLOAT FOODS. ANTIQUETTE, TURTLE TREE LABS, SOPHIE’S BIONUTRIENTS, ASIA INSECT FARM SOLUTIONS, NATURE’S FYND. STRAINS TIMES GRAPHIC.