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NTU and F&N open lab in Singapore to develop new products

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Core Tip: Nanyang Technological University, Singapore (NTU Singapore) and Fraser & Neave (F&N) have together opened a laboratory in Singapore for the development of food and beverage products.

Nanyang Technological University, Singapore (NTU Singapore) and Fraser & Neave (F&N) have together opened a laboratory in Singapore for the development of food and beverage products.

Under the four-year partnership, about 30 researchers and students from NTU and F&N will work together at the F&N-NTU F&B Innovation Lab to transform food technology innovations into industry applications for the fast-moving consumer goods (FMCG) category.

Researchers will work on enhancing food products and processes, developing biodegradable packaging solutions for the food and beverage (F&B) industry.

NTU president Subra Suresh said: "NTU's partnership with F&N will lead to unique opportunities to develop innovative products to benefit consumers. This collaboration will foster research that will result in better food products, greener packaging and conversion of waste produced from food processing into valuable resources. This project further strengthens our passionate commitment to eco-friendly initiatives, whereby our sustainability research benefits society and industry."

This is the firm's first long-term joint research partnership with an academic institution.

F&N non-alcoholic beverages CEO Lee Meng Tat said: "We are delighted to partner NTU in its Food Science and Technology programme. This partnership offers us the opportunity to tap NTU's strengths in research excellence, as well as its cutting-edge facilities to enhance innovation. We are excited to bring these innovations to fruition in the commercial world.

"In line with our commitment to deliver sustainable business practices, our collaboration with NTU will see the furthering of our green efforts, as well as catering to the health and nutritional needs of our consumers."

The innovation lab is located at NTU's School of Chemical and Biomedical Engineering. It is spearheaded by NTU's Food Science and Technology (FST) Programme and F&N's Research & Development (R&D) department.

Until now, this partnership has identified several joint research projects.

In addition to developing beverages with health benefits, other research projects will focus on the freshness of products, as well as new environmentally-friendly packaging solutions.

keywords: food beverage consumer goods food products packaging

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