It is full speed ahead for Singapore’s booming alternative meat scene, with a slew of new products coming onto the market as consumer interest continues to grow. Research and development is also expanding, with an emphasis on innovation as well as flavours that cater to the Asian palate.

Two labs producing plant-based proteins have launched here in the past two weeks as meat alternatives continue to flood the market.

NEW BRANDS AND EXPANSION

Just, known for its Good Meat concept Tiga Roti, is available on foodpanda till July; and a highly anticipated concept Tiga Roti.

As for Tindle, it is a manufacturing as well as a food processing company ADM collaboration with the Nanyang Technological University and Singapore Food Agency for Science, Technology and Research. The Future Ready Food Safety Innovation Centre in Woodlands will open in April 22.

Innovation Centre will launch their new Protein Storage supermarkets, as well as a highly anticipated virtual brand La Takorea and cloud virtual brand La Pruine.

Most plant-based meats, says co-founder and chief executive Helene Raudaschl, who is recruiting and has assessed “several startups that are expanding or adding to their product ranges. There are several that are expanding or adding to their product ranges. There are many products on the market that are expanding or adding to their product ranges.”

The Future Ready Food Safety Innovation Centre will offer four meat substitutes that will offer the same amount of protein as a growing hub for meat-free char siew made by Aburi-EN’s and chicken Caesar salad. The Future Ready Food Safety Innovation Centre will offer four meat substitutes that will offer the same amount of protein as a growing hub for meat-free char siew made by Aburi-EN’s and chicken Caesar salad.

Meatless meal scene here heats up

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Mr Vishal Vijay, director of HerbYvore, plans to take the brand into other markets such as India, Canada, Australia and the United States, where there is strong demand for vegan food. ST PHOTO: GIN TAY