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SEARCH HEAD TOPICS SINGAPORE ↵ ➡

NTU scientists develop fungi-based protein more nutritious than plant-based meat substitutes

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The researchers hope to commercialise their solution by 2024. Read more at [straitstimes.com](https://www.straitstimes.com).

<https://str.sg/wDHYSINGAPORE> - A new type of alternative protein made from fungi, which is healthier, tastier and greener than plant-based meat substitutes, could soon become available to consumers. Scientists from Nanyang Technological University (NTU) have been able to cultivate fungi from a base of nutrient-rich food waste, such as soya bean skin, wheat stalk and brewers' spent grain - a by-product of the beer-making industry.

The researchers hope to commercialise their solution by 2024. Professor William Chen, director of NTU's Food Science and Technology (FST) programme and leader of the team that developed the food product, said that when grown on food waste, the edible white mushroom (*Agaricus bisporus*) can absorb all its essential nutrients such as protein, iron and amino acids.