

**TECH NEED**

## Seeking Fermentation Technologies For Sustainable Food Production



### KEY INFORMATION

TECHNOLOGY CATEGORY:

Sustainability - Food Security

Waste Management & Recycling - Food & Agriculture

Waste Management

Foods - Ingredients

Foods - Processes

TECHNOLOGY READINESS LEVEL (TRL): **TRL6 TO TRL9**

COUNTRY: **SINGAPORE**

ID NUMBER: **TN174439**

### BACKGROUND/DESCRIPTION

Fermentation is one of the oldest technologies used in food processing and the technology has been gaining limelight in recent years due to modern applications. With Singapore's '30 by 30' goal to produce 30% of our nutritional needs locally and sustainably by 2030, and in line with consumer megatrends such as healthy (functional, natural) consumption and advocacy for animal rights, fermentation technologies could help to address these issues.

There is interest to seek out technology owners who have novel and proven fermentation technologies that can be used for the production of food and feed or to valorise food waste from side streams as low-cost feedstocks to manufacture value-added products as part of closing the food waste loop.

These technologies should be available for technology collaborations. The modes of technology collaborations are: R&D collaboration, IP licensing and acquisition. Suitable technologies can be placed as Technology Offers on the IPI portal, subject to internal curation and review.

## TECHNOLOGY SPECIFICATION

Fermentation technologies that cover (but not limited to) the following areas:

- Alternative Proteins
- Functional Ingredients
- Food Waste Valorisation

## WHAT WE ARE NOT INTERESTED IN

- Commercially available technologies/ ingredients for buy/ sell and distribution.
- Technologies that are not available for Tech Offer placement (not available for R&D collaboration or IP licensing/ acquisition).

## PREFERRED BUSINESS MODEL

- IP Acquisition
- Licensing
- R&D Collaboration