

A commitment to reinvent our food system, together

A commitment to sustainability

By 2050, our planet agricultural system will need to support 10 billion people. Transitioning to plant-based protein alternatives is seen as one of the most impactful way to save resources by bringing protein to the population without requiring a resource and time-intensive animal conversion.

To make this solution viable, it is essential that plant-based alternatives cater to the variety of tastes and dishes around the world, while taking advantage of local crops and ingredients available.

A collaborative project

Inventing and scaling a new generation of plant-based alternative is an intense challenge that will require all parties from the food-value chain to collaborate to accelerate innovation.

In that spirit, Bühler decided to partner with Swiss flavoring leader, Givaudan, to set up this faciliy. Users of the Innovation Centre will for the first time be able to access experts from both companies, as well as use lab and production equipment, all at one place.

Embracing Asia's culinary diversity

Located in Singapore, at the heart of Southeast Asia, our Innovation Center for Plant-Based Food is able to draw from the vibrant population diversity to develop new innovative products in Asia, for Asian populations, using protein-rich ingredients available in the region.

The Innovation Centre is also a platform for Singapore to achieve an unique food security challenge, as the city-state aims to locally produce 30% of its food by 2030.





Asia's first pilot-plant dedicated to alternative meat

Accelerating innovation

The Protein Innovation Centre features a food-grade pilot-plant production line, a flavour lab, a test kitchen, as well as two storages for raw ingredients and final products.

The facility is supported by experts from both Givaudan and Bühler, who will support to accelerate your product development.



Plant-based food alternatives will only achieve the desired impact on the environment if their production can be scaled for mass-market adoption. Our pilot-plant has been uniquely designed with that factor in mind. With its pilot-plant capacity extruder and cooling-die, we ensure both wet and try products created at the Innovation Centre could be replicated on larger industrial lines.

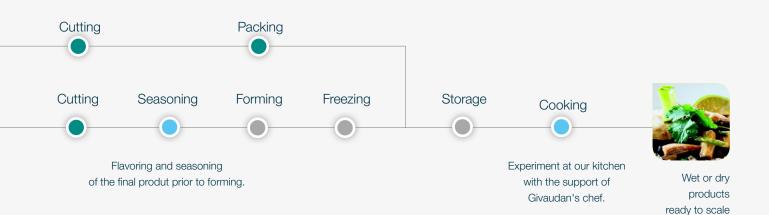


	Available at our facility
Raw material	x2 micro-differencial dosing scales for protein and-pre-mix. x2 liquid addition systems for oil and flavour solution.
Extrusion	Twin-Screw PiloTwin™ (BCTM-30/32D) 30-50 kg/hour with control system PolyControl (BCTB-3).
Cooling die	Cooling die PolyCool50 for wet textrudate extrusion.
Packaging	Packaging area and finished good storage available.











Bühler & Givaudan Protein Innovation Centre (PIC)

Bühler Protein Innovation Centre

Located at Givaudan Singapore Pte Ltd 1 Woodlands Ave 8, Singapore 738972

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