

NTU partners F&N to develop eco-friendly packaging and innovative recipes

#Singapore News Singapore

CtoI News Desk Tuesday, January 8th 2019

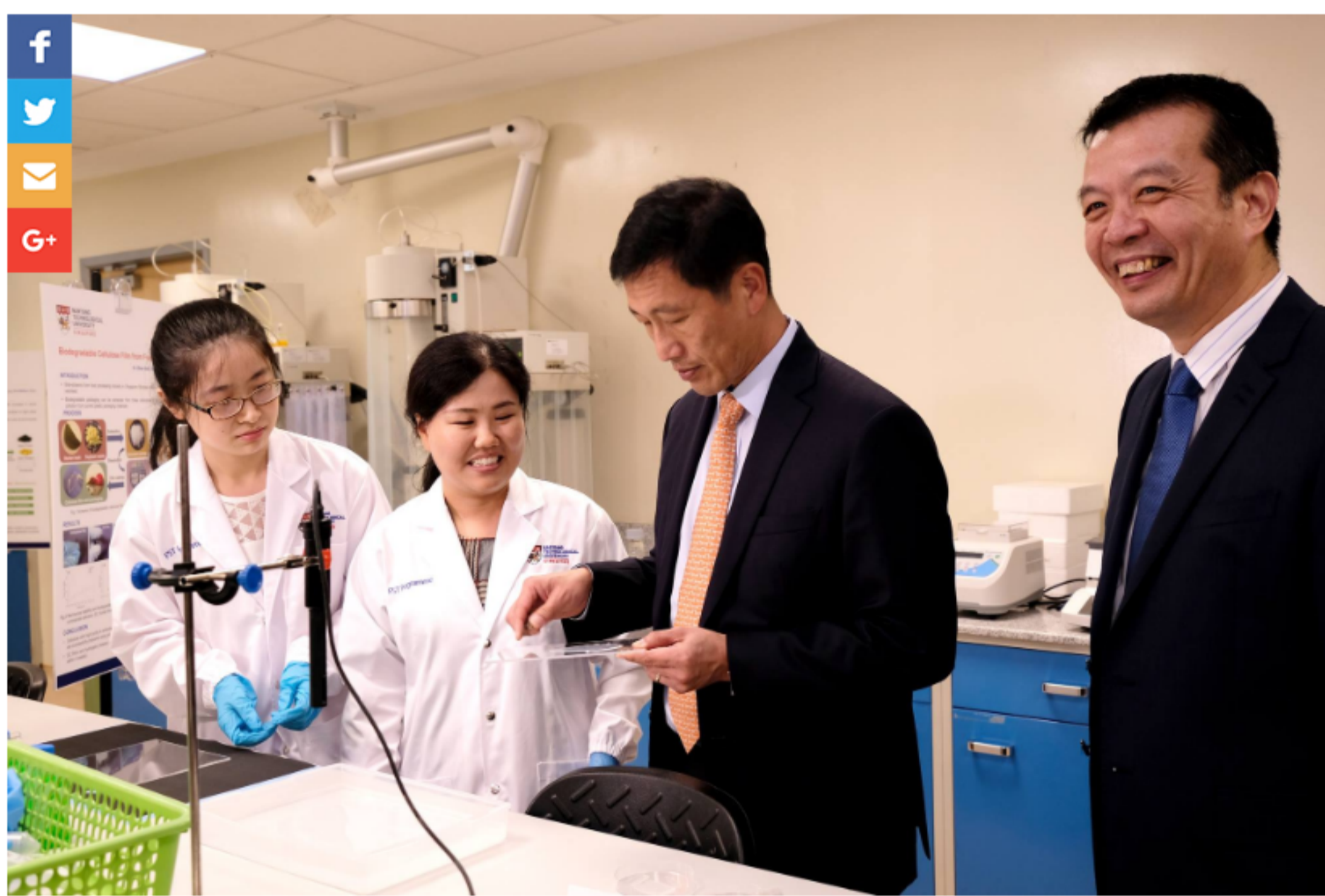


Nanyang Technological University, Singapore (NTU Singapore) has partnered Fraser and Neave (F&N) to open a joint laboratory in Singapore.

The four-year collaboration is aimed at developing innovative beverage products as well as biodegradable packaging solutions for the food and beverage (F&B) industry.

About 30 researchers and students across NTU and F&N will work together to translate food technology innovations into industry applications for fast-moving consumer goods (FMCG).

Research projects range from enhancing food products and processes to developing biodegradable packaging solutions for the food and beverage (F&B) industry, according to a joint press release on Monday, January 7.



Minister for Education, Mr Ong Ye Kung, opened the F&N-NTU F&B Innovation Lab on Monday, January 7. Photo courtesy: NTU

Minister for Education, Mr Ong Ye Kung, opened the F&N-NTU F&B Innovation Lab together with NTU President Professor Subra Suresh and Mr Lee Meng Tat, CEO, Non-Alcoholic Beverages of F&N.

“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,” said Professor Suresh. “This project further strengthens our passionate commitment to eco-friendly initiatives whereby our sustainability research benefits society and industry.”



The joint laboratory by NTU and F&N will develop innovative beverage products as well as biodegradable packaging solutions for the food and beverage (F&B) industry. Photo courtesy: NTU

This is F&N’s first long-term joint research partnership with an academic institution.

Mr Lee said, “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. 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.”

Located at NTU’s School of Chemical and Biomedical Engineering, the F&N-NTU F&B Innovation Lab is spearheaded by NTU’s Food Science and Technology (FST) Programme and F&N’s Research & Development (R&D) department. Professor William Chen, Director of NTU’s FST Programme, and Dr Yap Peng Kang, Head of Corporate R&D of F&N serve as co-directors of this lab.



Author



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