

IUFoST Congress Singapore 3 November 2022 Technical Tours

Tour 1 - NUS Agritech Centre and National Centre for Food Science, SFA



Tour 1 Location 1 - NUS Agritech Centre (85 Science Park Drive, The Cavendish , #01-03, S118259)

NUS Agritech Centre is an innovative sandpit for researchers, entrepreneurs and visionaries to present challenges, experiments, and explore market-based solutions in agriculture. Run by NUS Enterprise, the entrepreneurial arm of the National University of Singapore (NUS), the Centre uses state of the art tools and controls to provide an optimised infrastructure and environment for urban farming innovation and production.

The Centre's role is focused on inspiring a new generation of high tech farmers by developing and commercialising frontier technologies for urban farming and agriculture to improve farm yield, growth efficiency and profitability.



Tour 1 Location 2 - National Centre for Food Science, SFA (7 International Business Park, S609919)

The National Centre for Food Science (NCFS) is the scientific arm of Singapore Food Agency (SFA) and provides scientific evidence to support SFA's mission to ensure and secure a supply of safe food. It plays a crucial role in upholding food safety by providing scientific expertise and performing in-depth applied research, risk assessment studies, data analytics, and laboratory diagnosis. NCFS also support the investigation of foodborne disease outbreaks, and constantly strives to further develop advanced laboratory capabilities to counter threats from emerging hazards.

Tour 2 - Food Innovation & Resource Centre, Singapore Polytechnic and Innovate 360



Tour 2 Location 1 - Food Innovation & Resource Centre, Singapore Polytechnic (500 Dover Road, Blk T11B, Level 3 Unit 301, S139651)

Food Innovation and Resource Centre (FIRC) was launched in 2007 as a joint initiative between Enterprise Singapore and Singapore Polytechnic. As the Centre of Innovation (COI) dedicated to food science and technology applications in Singapore, FIRC aims to be a one-stop solution hub to support food enterprises throughout their innovation journey to grow and sustain their businesses.

Our team of lead consultants and technical experts comprising of food technologists, nutritionist, scientist and engineers, offers aspiring food entrepreneurs with holistic recommendation in food application solutions such as new product development and reformulation, packaging recommendation, sensory evaluation and automation solutions.

Working closely with food enterprises, we co-develop food concepts and actual prototypes that are ready for commercialisation using FIRC dedicated and well-equipped food facilities which include pilot plant, packaging studio, test kitchen, laboratories and sensory suite.

The logo for Innovate 360. It features the word 'INNOVATE' in a blue, sans-serif font, followed by a green and blue geometric icon, and the number '360' in a blue, sans-serif font.



Tour 2 Location 2 - Innovate 360 (9 Chin Bee Drive, S619860)

Innovate 360 is Singapore's first venture capitalist & food accelerator with facilities and venture capitalist, recognised as a technology partner by Asia Pacific Economic Corporation (APEC) Policy Partnership on Food Security. It is backed by a third-generation food business and is

supported by Enterprise Singapore. It is one of Singapore's first food-focused accredited mentor partners (AMP) that help start-ups with the S\$50,000 StartupSG Founder grant.

The accelerator differentiates itself by being closely connected to the market. Spun out from a 70-year-old food business, Innovate 360 leverages the experience and networks to successfully help start-ups grow and scale. Food start-ups benefit in various areas from access to expertise, facilities, fund raising, mentoring, scaling up and sales and distribution. Today it helps and supports more than 80 food start-ups in deep tech, agri-tech, food sustainability, and consumer packaged goods (CPGs).

Tour 3 - Shimadzu and Advanced Remanufacturing and Technology Centre (ARTC)



Tour 3 Location 1 - Shimadzu (79 Science Park Drive #02-01/08, Cintech IV, Singapore Science Park 1, S118264)

Shimadzu (Asia Pacific) is a subsidiary and the Asian headquarter of Shimadzu Corporation, which was founded in 1875 in Kyoto, Japan. The subsidiary is established in 1989 in Singapore as a distribution centre for Shimadzu's analytical instruments, testing machines, balances and medical equipment, provided to research institutions, universities and private organisations alike.



Tour 3 Location 2 - Advanced Remanufacturing and Technology Centre (ARTC) (3 Cleantech Loop, #01/01 CleanTech Two, S637143)

Advanced Remanufacturing and Technology Centre (ARTC) is a contemporary platform built upon strong public-private partnerships. In partnership with Nanyang Technological University,

Singapore (NTU Singapore), ARTC has a membership consortium with over 95 members, ranging from global multinational corporations (MNCs), public agencies, small and medium enterprises (SMEs) to startups focusing on 5 industry pillars – Aerospace, FMCG & e-Commerce, Energy, Land Transport and MedTech. ARTC's expertise in advanced manufacturing and remanufacturing accelerates the transfer of innovation from applied research to industrial applications and solutions.

Tour 4 - ALS and Centre for Applied Nutrition Services, Temasek Polytechnic



Tour 4 Location 1 - ALS (121 Genting Ln, ALS Building, S349572)

For more than 40 years, ALS has provided comprehensive testing solutions to clients in a wide range of industries all over the world. Our adoption of state-of-the-art technology and innovative methodologies – coupled with the strength of our international teams – ensure that we deliver the highest quality services using local expertise and personalized solutions.



Centre for Applied Nutrition Services



Tour 4 Location 2 - Centre for Applied Nutrition Services, Temasek Polytechnic (21 Tampines Ave 1, S529757)

Centre of Applied Science Services (CANS) integrates expertise from 3 core areas in food: nutrition, culinary, and food technology to innovate food products and therapeutic variations suitable for those with dysphagia, diabetes, and other chronic diseases, as well as conduct nutrition intervention studies. Great creative ideas start with a spark, and it turns into reality by putting into action at our facilities that are fully equipped with a suite of research and development facilities as well as testing laboratories to learning enterprise. You will get a peek into our learning enterprise, Bistro Lab, that serves as a training venue and a test-bedding ground

for staff and students to explore new food concepts and ingredient applications along with their industry partners. At the end of the tour, participants will have a chance to taste healthful and nourishing snacks that invigorate your 5 senses made in this central kitchen facility.