AgriFood

Singapore 2025

Global Incubator Programme

UKRI Innovate UK

Contents

Innovate UK

Innovate UK, part of UK Research and Innovation, is the UK's innovation agency. It works to create a better future by inspiring, involving and investing in businesses developing life-changing innovations. Its mission is to help companies to grow through their development and commercialisation of new products, processes and services, supported by an outstanding innovation ecosystem that is agile, inclusive and easy to navigate.

www.ukri.org/councils/innovate-uk

Innovate UK Business Growth

Innovate UK Business Growth is Innovate UK's national business growth and scaling service. It is an integral part of the innovation agency's products and services portfolio.

The service is available to all established small to medium sized innovation-focused growth companies, including Innovate UK grant winners.

Innovate UK Business Growth accelerates its ambitious clients on their growth journeys with one to-one support from over 400 innovation and growth specialists and scaleup directors embedded in every UK region and nation. Their tailored, expert advice helps thousands of businesses sharpen their commercial strategies, realise the maximum value from their IP, raise game changing investment and take their businesses onto the global stage every year.

www.iukbg.ukri.org

Global Incubator Programme

Innovate UK's Global Incubator Programme works with expert partners in-market to enable UK companies to establish international innovation collaborations and to overcome barriers to entering global markets. We are pleased to work in partnership with AgriFood Futures to deliver this AgriFood programme in Singapore, focused on novel foods.

Participating companies are seeking partners for joint R&D projects, accessing new markets through technology partnering or attracting foreign investment to support the commercialisation of UK technology.

These global programmes support high growth, innovative businesses, enabling them to explore and exploit opportunities in specific countries and technology areas, providing market knowledge and cultural insight that they may otherwise not be able to generate for themselves.

AgriFood

The UK is globally renowned for its well established AgriFood scientific research and innovation ecosystem, and its food system has an excellent reputation for high quality food production, integrity and safety. Food and drink manufacturing contributes more to the UK economy than all other manufacturing sectors. The entire AgriFood supply chain through to retail and catering contributes £146.7 billion to the UK economy and employs more than 4.1 million people in the UK's workforce.

Applied science and technology with effective collaboration between recognised centres of excellence and industry is enabling the UK to meet the global need for sustainable food production. In recent years, Innovate UK, the UK's national innovation agency has made significant investments in innovations across the AgriFood sector including clean technology, controlled environment agriculture, smart manufacturing, artificial intelligence and machine learning, automation and robotics, nutritional improvements, functional foods, alternative proteins, sustainable packaging solutions, waste reduction and the circular economy. Innovate UK has made strategic co-investments with the Biotechnology and Biological Sciences Research Council to establish the National Alternative Protein Innovation Centre (NAPIC) and has a maturing portfolio of industry-led collaborative R&D projects in the Future Food Innovation sector through investments made through the Novel Low Emissions Food Production Systems competition.

The challenges facing the food system truly are global in nature, and the development and application of frontier technologies including AI and engineering biology is transferable and adaptable across all geographies. Collaborating with the UK AgriFood research and innovation sector can help provide resilient solutions to Singapore's ambitions to produce 30% of nutritional needs locally and sustainably by 2030.

AgriFood Futures

Agrifood Futures is a global agrifoodtech specialist dedicated to building resilient, climate-ready food systems. Through our brands, Agrifood Futures and Farmers2Founders, we catalyse innovation, accelerate commercialisation, scale technology adoption and connect innovators with investors and value chain partners.

With offices in Singapore, Australia and New Zealand, and operations spanning Asia, Australia, and Europe, we deliver founder support services, the F2F TEKFARM® adoption engine, and an integrated investor platform to drive innovation at scale.

agrifoodfutures.co | **farmers2founders.com**

Agrifood Futures

Singapore and UK Cooperation

In 2021 a Memorandum of Understanding (MoU) was signed between Enterprise Singapore and Innovate UK to strengthen cooperation in co-innovation and joint research and development. In October 2024 a new MOU was signed, extending the relationship for another 3 years.

Since the original MoU in 2021, Innovate UK has assisted over 150 UK businesses to explore opportunities in Singapore across its various programmes, totalling around £30 million investment, including: UK-Singapore collaborative R&D competitions, Global Business Innovation Programmes, Global Incubator Programmes, and Global Explorers Programme.

Demand for collaboration remains high. The programmes continue to be popular showcasing the vast potential for UK businesses and research organisations in Singapore to work together to drive economic growth.

Innovate UK values the deep partnership with Enterprise Singapore and looks forward to continuing to drive further innovation and impact together in future years.

Jens Böhm
Project Manager,
Innovate UK Business Growth

Jens.Boehm@iukbg.ukri.org

www.linkedin.com/in/jensboehm

Ian Holmes
Innovation & Growth Specialist,
Innovate UK Business Growth

Ian.Holmes@innovateukedge.ukri.org

www.linkedin.com/in/ianwholmes

Jeremy Yap
Deal Flow and Investor Partnership Manager,
AgriFood Futures

jeremy@agrifoodfutures.co

www.linkedin.com/in/yapjeremy

Joanne Barber
Program Director,
AgriFood Futures

joanne@farmers2founders.com

www.linkedin.com/in/joannebarberbusinessleader

Kelvin Ng
Foodtech and Commercialisation Lead,
AgriFood Futures

kelvin@agrifoodfutures.co

www.linkedin.com/in/kelvinwyng

Joshua Soo
Co-founder and CEO,
AgriFood Futures

joshua@agrifoodfutures.co

www.linkedin.com/in/joshuasoo

ANR-Probake

Dan Jones

+44 (0) 789 107 8788

d.jones@anr-probake.com

www.anr-probake.com

Oakdale Ct., Bryn Brithdir, Oakdale Business Park, Blackwood, South Wales, NP12 4AD

Profile

At ANR-Probake, we are European leaders in functional bakery innovation, specializing in high-protein, low-sugar, and high-fiber treats such as cookies, brownies, and flapjacks.

Our mission is to make “healthy junk food” a reality by combining premium ingredients with scientific expertise to deliver snacks that are both delicious and nutritionally enriched.

Our clean-label bakery products are crafted to meet the needs of global markets, including health-focused consumers in Singapore. We are known for our strong R&D, commitment to quality, and successful collaborations with major nutrition and private-label brands.

Our achievements include launching the world’s first 50% protein cookie and creating a low-sugar, ready-to-eat cookie dough. Our facilities are certified to BRC and IFS standards, ensuring consistent product excellence across Europe, the UK, and the Middle East.

Objectives

We aim to build strategic partnerships with local distributors, health food retailers, and health-oriented brands in Singapore’s snacking industry. By working together, we can expand our reach and impact in the market, making our innovative products available to more health-conscious consumers.

Additionally, we plan to leverage our private-label expertise to develop bakery formulations tailored to Asian consumer preferences. This approach allows us to create products that resonate with local tastes and nutritional needs, further establishing ourselves as a leader in functional bakery innovation throughout the region.

anr-probake

truly nutritional baked products

anr-probake

truly nutritional baked products

Baking the Future of Global Nutrition

Leading European baking innovation into new global markets.

ABOUT US

ANR-Probake is a leading European innovator in functional baked goods. With over two decades of R&D and manufacturing expertise, we deliver scalable, high-quality solutions for global partners.

WHY CHOOSE US

- Proven Innovation
- End-to-End Manufacturing
- Tailored R&D and Private Label Solutions
- Global Growth Focus

Proven Innovation Track Record
Creators of the world's first 50% protein cookie - redefining the balance between taste and nutrition.

Functional Food Growth
ANR-Probake leads the global shift towards clean-label, functional bakery innovation.

Trusted Manufacturing Partner
From concept to final product, our integrated process ensures scalability, consistency and premium quality.

Building A Healthier Future Together
Partnering with global brands, investors and distributors to shape tomorrow's snacking landscape.

+44 (0) 1495 617 131

www.anr-probake.com

Cellcraft

Yash Mishra

+44 (0) 744 032 5876

Yash@Cellcraft.com

www.Cellcraft.com

167-169 Great Portland Street, 5th Floor, London, England, UK, W1W 5PF

Profile

Cellcraft® is a Cambridge-based B2B AI-Bioelectronic Automation company revolutionising food security and sustainability with its advanced Cultivated Meat Manufacturing Platform.

Using proprietary AI and bioelectronic sensors, Cellcraft empowers food producers to locally craft cultivated meats, directly supporting goals like Singapore's food resilience vision and encouraging economic growth. The platform boasts smart bioreactors with real-time monitoring, immortal non-GMO cell lines, and swift, serum-free pork muscle and fat bioprocesses finished in under 14 days. Notable traction includes a commercial agreement with a major European meat producer as a strategic investor and route-to-market partner, alongside a seed round raising over US$3.5 million from leading foodtech VCs. Cellcraft has filed two patents, secured two non-dilutive grants, and gained recognition as a top Cambridge start-up, delivering a TEDx talk and being featured by major industry platforms.

Objectives

- Offer Cellcraft's proprietary technology to local manufacturers in Singapore to enable cultivated meat production.
- Establish partnerships with Singaporean suppliers for both ingredients and equipment procurement.
- Collaborate with Cellivate (Singapore) on a UKRI-funded UK-Singapore R&D initiative and organise a joint tasting event to showcase advancements.
- Engage Singaporean investors in the upcoming Series-A funding round to support operational scaling, achieve regulatory approval, and facilitate product launch through the Singapore subsidiary.
- Strengthen Cellcraft's regional presence and contribute to Singapore's food innovation ecosystem.

Cellcraft

Cellcraft

Turnkey AI-Bioelectronic Automation Platform for Bio-Manufacturing Cultivated Meat for Food Security & Sustainability

What We Do

By harnessing AI fed by our novel Bioelectronic sensors, we are creating the Cellcraft® Farm: a scalable, AI-Turnkey Manufacturing Platform for Cultivated Meat (real meat without animals) to empower food producers to make their delicious Cultivated Meats locally. Our solution integrates:

- Smart Bioreactors with Bioelectronic Monitoring and AI Cloud-Control
- Immortal Non-GMO Cell Lines starting with Pork cells (2026 launch)
- Serum-Free Muscle and Fat Production Media and Processes

Why It Matters

Animal farming is unsustainable and cannot meet growing meat demand. Our turnkey B2B platform, the Cellcraft® Farm can offer:

- >75% less land-use, water-use and greenhouse gas emissions (GFI)
- Local production reducing import reliance for food security/resilience
- AI-Automation for easy adoption with real-time monitoring & control
- Differentiated meat production with customised nutrition and taste
- Pre-approved, turnkey solution so no need for >US$100 million for 5-10 years of deep-tech R&D to develop Cultivated Meat and make it viable
- Improved biosecurity: No antibiotics, no animals and no slaughter

Join us to equitably transform meat production for the digital age!

Yash Mishra
CEO & Co-Founder, Cellcraft
E: Yash@Cellcraft.com

W: www.Cellcraft.com
M: +44(0)7440325876
Cambridge/London, UK

EvoPhase

Kit Windows-Yule

+44 (0) 798 947 2953

kit@evophase.co.uk

evophase.co.uk

50 St. Marys Road, Hemel Hempstead, England, HP2 5HL

Profile

EvoPhase specializes in redesigning industrial equipment using evolutionary AI and physics-based simulation, enabling significant reductions in R&D cycle times and delivering validated upgrades that cut energy use and CO_2 emissions with rapid payback. Unlike conventional generative AI, EvoPhase's evolutionary algorithms do not depend on training data, eliminating conventional biases and fully protecting client intellectual property. This approach enables breakthrough performance, validated through physics-based models before implementation.

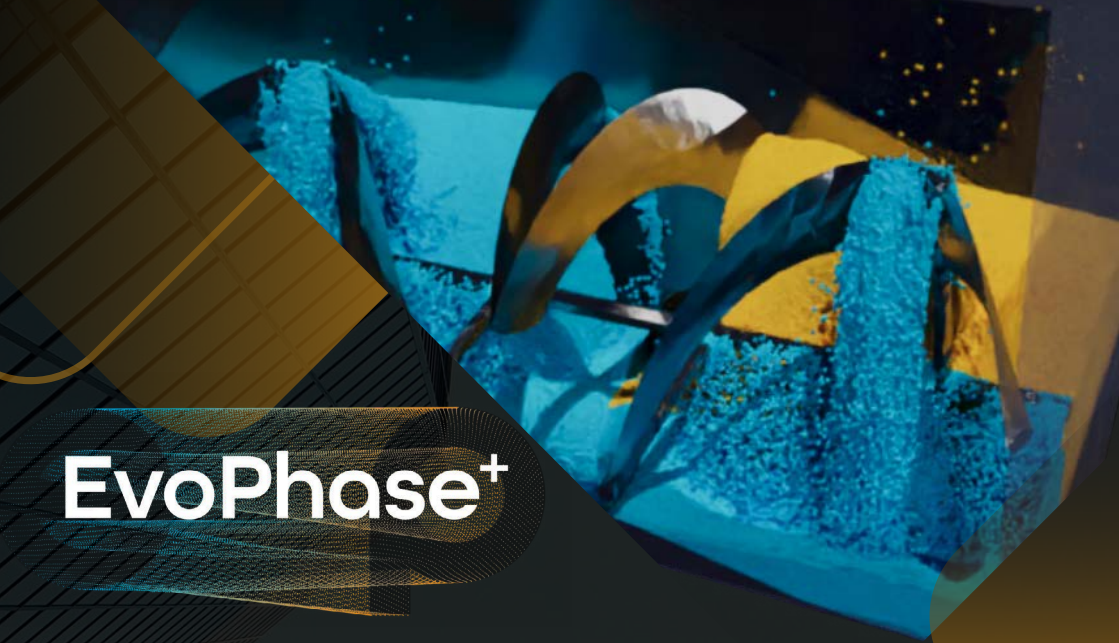
EvoPhase's expertise in optimizing complex process equipment supports Singapore's agrifood and advanced manufacturing sectors by improving efficiency, resilience, and sustainability. The company has collaborated with global leaders such as Johnson Matthey, Unilever, and Mondelez, achieving over 40% energy savings in commercial milling and more than double throughput gains in mixing systems.

Objectives

EvoPhase aims to establish a strong presence in Singapore by forming strategic partnerships with local research institutes and industry leaders who are focused on sustainable manufacturing. Through the co-development of pilot projects and engagement with innovation programmes, the company seeks to showcase its technology in practical, real-world applications.

Additionally, EvoPhase will collaborate with local distributors to broaden its market reach and facilitate the adoption of its technology throughout Singapore. By demonstrating measurable improvements in energy efficiency and sustainability, EvoPhase aspires to position itself as a trusted partner in advancing Singapore's clean, efficient, and globally competitive manufacturing ecosystem.

EvoPhase



EvoPhase+

EvoPhase revolutionises industrial R&D with AI-driven digital models for efficient, scalable, and sustainable processing solutions.

Why Choose EvoPhase?

1. **Large Economic Benefits** - Reduce your company's energy consumption and costs. Have faster run times for processes such as dough mixing, grain milling, etc. and less product wastage through optimised geometry.
2. **Instrumental Environmental Benefits** - Lower your company's CO_2 emissions. Create sustainable operations enhancing your company's eco-friendly image.
3. **Precision AI- Powered Simulations** - Utilise accurate, trial-free process insights that allow for fine-tuning key parameters for peak performance.
    - **Food Industry Equipment** - Bowl chopper, mixers including Z-mixers, ribbon mixers, paddle mixers, tumblers, and dryers/roasters, etc.

Key Offerings

1. **Calibration Services for Powder Characterisation** - Dairy, Grain, Starch, Vegetable, Legume, Seasoning, Additive, Functional, Sweetening, Nutrient, Spice, and Herb Powders.
2. **Optimisation Solutions** - Reducing food damage, improving mixing and heat transfer, enhancing cooling and grinding efficiency, preventing blockages, and optimising coatings.

Get in Touch

Dominik Werner | CEO | dominik@evophase.co.uk | www.evophase.co.uk

HERlab

Ausrine (Aus) Latvyte

+44 (0) 755 468 8651

Aus.L@herlab.bio

www.herlab.bio

Cambridge Science Park, Cambridge, United Kingdom

Profile

HERlab, based in Cambridge, UK, specialises in the production of rare and complex proteins through advanced fermentation.

Our portfolio includes animal-sequence growth factors and albumins for cultivated meat and cell media, alongside R&D services to develop highly efficient expression systems.

We uniquely combine unconventional microorganisms with machine learning to find the optimal match between microorganism, protein, and genetic tools—achieving up to 350% higher yields and enabling advanced post-translational modifications. HERlab supplies rare cell media proteins to Singapore's cultivated meat sector and seeks collaboration to drive cellular agriculture innovation.

Recognised with four Innovate UK awards and active across leading global innovation hubs, our CEO Dei was named the Good Food Institute's Entrepreneur-in-Residence for significant sector impact.

Objectives

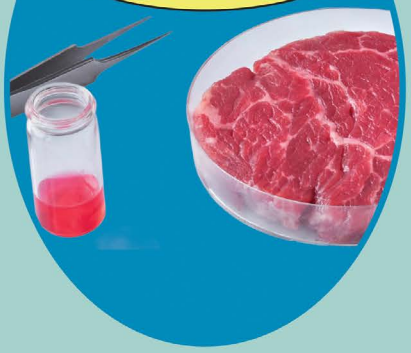
With a strong focus on the Singapore market, HERlab is seeking partnerships with local companies for cell media protein pipeline development, supply, and bespoke R&D.

We are committed to expanding and refining our protein offerings through direct industry engagement, evaluating local scale-up resources, and exploring collaborations with distributors and CDMOs for broader regional access.

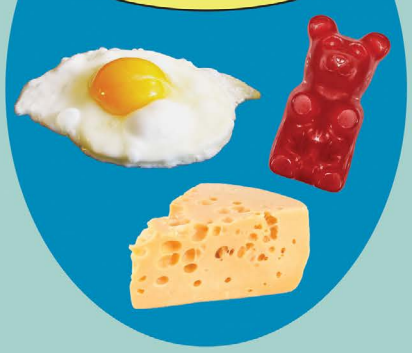
HERlab is also interested in joint industrial R&D and co-development projects aimed at addressing real market challenges and accelerating innovation within the sector.

HERlab

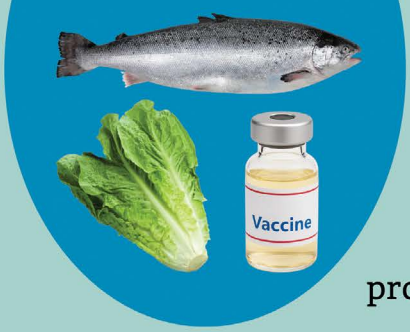
GROWTH FACTORS FOR CULTIVATED MEAT



FUNCTIONAL FOOD PROTEINS



MOLECULES FOR ANIMAL HEALTH AND BIO-AGRICULTURE



next generation precision fermentation technology

HERlab is solving complex protein production for novel food, agriculture and animal health industries.

HERlab

herlab.bio

Kyomei

Meir Wachs

+44 (0) 749 193 0110

meir@kyomei.co.uk

kyomei.co.uk

Cambridge, Great Britain

Profile

Kyomei harnesses scalable, proprietary technologies to convert waste crop leaves into sustainable bio-manufacturing platforms, producing native Leaf Rubisco Protein and recombinant Brazzein—natural, functional proteins that offer low-carbon alternatives to egg, whey, and sugar.

By upcycling agricultural waste, Kyomei reduces greenhouse gas emissions and supports food security, enabling healthier, high-value food production with existing land and resources, including indoor farming.

Our ingredients are well-suited to the Singapore market, addressing rising demand for plant-based proteins.

Globally, Kyomei collaborates with leading companies on over $7M in commercial projects across the UK, US, EU, Taiwan, and Japan, and has secured significant funding through the UK-Taiwan Collaborative R&D grant following our success in Singapore's GBIP programme.

Objectives

Our objectives for Singapore are to collaborate with indoor growers to valorise agricultural waste, and to partner with innovative food companies for formulation with our Rubisco and Brazzein ingredients.

We are also seeking investors and ecosystem Builders to help scale our extraction facilities globally.

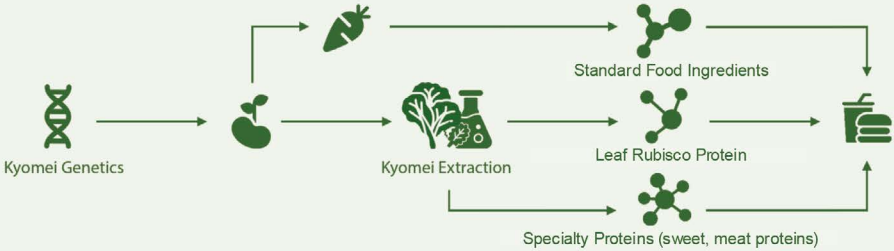
Additionally, we aim to engage with the Singapore Food Agency to facilitate our ingredient regulatory roll-out strategy across Southeast Asia.

Kyomei

Kyomei

CROP WASTE INTO GOLD

Kyomei's scalable technologies integrates genetically enhanced protein expression with extraction to **transform waste crop leaves into bio-manufacturing platforms** for infinite ingredient production.



1. Identify specialty proteins & bioengineer seeds with their genes of interest.
2. Grow crops with specialty proteins also growing in their leaves.
3. Harvest leaves to extract specialty proteins along with natural leaf proteins.
4. Purify proteins into healthy, low-emission, in demand ingredients.
5. Food manufacturers use ingredients in savory, confectionary & beverages.

INGREDIENTS

Natural Leaf Proteins: Rubisco

Meets acute protein and clean label needs

Specialty Proteins: Brazzein

Sweetness without sugar's health impact

VALUE PROPOSITION

Planet	+ Reduced land use pressure & emissions + 150k tonnes of CO_2-eq averted per year
Farmers	+ Up to $1BN new revenue from otherwise wasted biomass + 10-60X more value per hectare
People	+ More availability of natural, healthy proteins

Singapore Benefits:

Improve value of locally grown leafy crops

Contribute to food security enhancing priorities

Enable high-value, healthy food using the same land

Meir Wachs
CEO & Co-Founder

Kyomei

meir@kyomei.co.uk
https://kyomei.co.uk/

Morrow

Anna-Sophie Deetjen

+44 (0) 774 948 3569

hello@nihilofoodsystems.com

www.wearemorrow.co

85 Great Portland Street, First Floor, London, W1W 7LT

Profile

Morrow is a pioneering UK-based food-tech company crafting coffee alternatives without beans, responding to rising costs, climate challenges and sustainability demands in the coffee sector. Harnessing proprietary biotransformation, AI-driven flavour modelling and advanced chemistry, Morrow transforms low-impact ingredients into authentic coffee-like products. The company supplies scalable, adaptable coffee ingredients to global roasters and retailers for hybrid blends and private label lines, delivering a lower-carbon, lower-acrylamide, nutrient-enriched solution.

Morrow's technology supports Singapore's push for sustainable, healthier food systems and advanced manufacturing by enabling local feedstock processing. Having completed Phase 1 R&D and showcased prototypes at leading industry events, Morrow is now scaling with renowned partners and grant support, positioning itself as an innovator in the next generation of coffee.

Objectives

Morrow aims to form strategic partnerships in Singapore with A*STAR, SIFBI, and NUS to validate local feedstocks and coffee by-products like cascara for fermentation, furthering product development.

We seek collaboration with food and beverage companies such as Bühler and Mane for pilot trials and proof-of-concept production of our beanless coffee ingredient in hybrid and private label blends. As we look to raise a seed round in 2026, we are connecting with aligned investors.

Additionally, by leveraging our Technical Director's networks, we hope to establish Singapore as our Asian hub for R&D, manufacturing, innovation, and investment.

MORUOW

The problem: the world is running out of coffee

3 billion cups consumed daily and demand growing

60% of coffee-growing land to become unsuitable by

Climate and supply chain volatility driving multi billion $ deficit

The solution: coffee without the coffee bean

- ✓ Low impact and upcycled ingredients
- ✓ Proprietary biotransformation, flavour chemistry and data modelling for product development
- ✓ 80% lower CO2-eq footprint
- ✓ Scalable through existing infrastructure

Smells, tastes and feels like coffee

UKRI Science and Technology Facilities Council · UKRI Biotechnology and Biological Sciences Research Council · BOORTMALT MASTERS OF MALT · FUTURE OF FOOD · TASTE OF TOMORROW · ELLEN MACARTHUR FOUNDATION · The University of Nottingham · cpi · amazon sustainability accelerator · unrest

Join us to redefine coffee - one bean at a time

Anna-Sophie Deetjen
Founder & CEO
Morrow (Nihilo Food Systems Ltd)

@we.are.morrow
Morrow
wearemorrow.co

Valogen

Harry Ross

+44 (0) 780 056 8492

harry@valogen.bio

www.valogen.bio

Biorenewables Development Centre, Chessingham Park, York, UK, YO19 5SN

Profile

Valogen is a pioneering biotech start-up dedicated to transforming agricultural byproducts into high-value bioactive ingredients. With expertise in the extraction and selective isolation of functional materials from underutilised biomass, we partner directly with farmers to enhance their processes. Our advanced, cost-effective technologies produce ingredients that match the efficacy of leading market products.

In Singapore and across Asia, we aim to forge strategic partnerships that introduce innovative nutritional ingredients and create new routes to market, while also supporting reciprocal access to UK and European markets.

Our achievements include securing multiple competitive grants—such as the IUK Higher Education Innovation Fund, Devon Net Zero Innovation Fund, and BBSRC funding—which have enabled us to optimise our processes and collaborate with market-focused research partners.

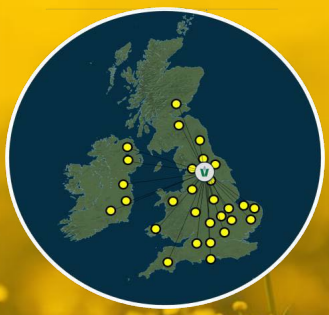
Objectives

Valogen aims to forge a strong partnership with SoiLabs, a like-minded Singaporean company, to mutually enhance our market reach. This collaboration will enable SoiLabs to introduce our innovative bioactive ingredients to businesses across Singapore and Asia, while Valogen will support SoiLabs in expanding its customer base in the UK and Europe.

To successfully enter the Singaporean market, Valogen plans to engage with local investment groups, prospective customers, and regulatory specialists, ensuring our products meet all regional requirements and swiftly reach key South East Asian markets.

valogen

Generating value from Agricultural byproducts



Working with cold pressed rapeseed oil farms across the UK, Valogen develops innovative processes to extract valuable ingredients from proteinaceous biomass for applications like nutrition, cosmetic and medical.

- Converting every fraction of input materials into higher value products.
- Stable feedstock supply chain across the UK.
- A strong network of external research and industry partners.

T: +44 7800 568 492

E: harry@valogen.bio

W: www.Valogen.bio

BDC, Unit 1 Hassacarr Cl,
Chessingham Park,
Dunnington, York,

YO19 5SN, UK

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Disclaimer

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