



# NUTRITION

## DECODING ASIA'S NUTRITIONAL NEEDS

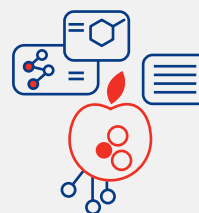
SIFBI's Nutrition capability group utilises evidence-based science to validate the concept of "Food: The New Medicine". Focusing on clinical nutrition, food structure, as well as sensory and ingestive behavior, our research integrates basic and translational food science, sensory science and clinical nutrition to understand how Asian diets influence the aetiology of chronic disease.

The group possesses comprehensive under-one-roof capabilities to perform cutting-edge research across the food value chain, and at both cellular and whole-body level. With access to a multi-ethnic population and extensive facilities such as whole-body calorimeters, sensory booths as well as computer-based cognitive testing and laser body imaging equipment, we offer clinically validated foods and health insights to Asian consumers.

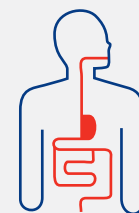
### Capabilities



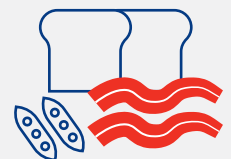
Clinical Nutrition



Food Structure  
and Health

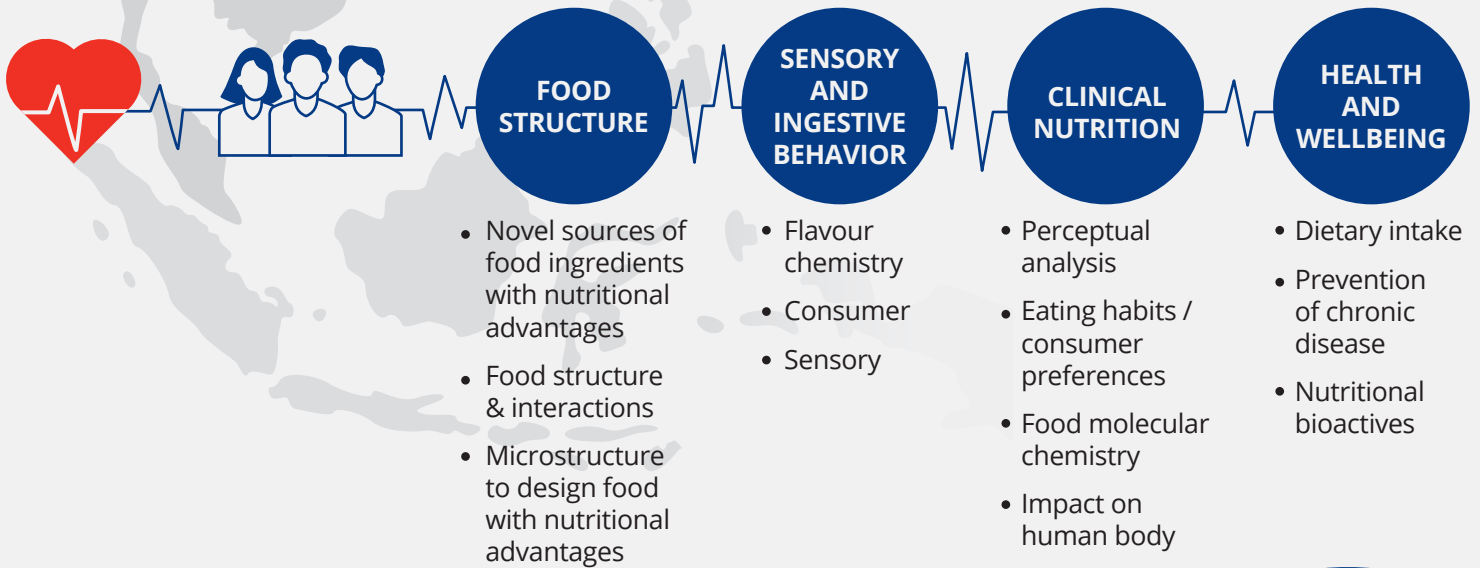


Sensory and  
Ingestive  
Behaviour



Carbohydrate,  
Protein and  
Lipid Nutrition

## Our Differentiating Factor — Unique Insights into Asian Consumers



## Experiential Journey

### Plant Forward!

Environmental sustainability, animal welfare and sensory appeal have fuelled the search for alternative proteins, with initial focus having been targeted at improving organoleptic properties such as texture, visuals and palatability. As the "plant-forward" movement remains inexorable in its growth and influence, new opportunities for nutrient-dense novel plant-based products, that match the balanced nutritional profile of similar animal-sourced products, are expected to be immensely beneficial to consumers' health.



As a Singapore-based food technology start-up, our mission is to innovate, develop and advance Singapore's plant-based foods ecosystem. Through the development of our OnlyEg plant-based whole egg substitute product, we hope to provide healthy and nutritious foods to consumers while solving food safety, sustainability, environmental and climate change issues. Our collaboration with SIFBI has enabled us to expedite the development, optimisation, innovation and commercialisation of Singapore's first plant-based egg. With this, we are able to deliver sustainable and innovative solutions to contribute to national food security goals."

**Ms Vinita Choolani**, Founder and CEO, Floatfoods

## Contact Us



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