

Next Gen Foods Plans to Open Global R&D and Innovation Center at Brand-New Accelerator in Singapore

- The growing food startup will be the flagship partner inside the new Food Tech Innovation Center (FTIC) by Asia Sustainable Foods Platform and A*STAR – set to debut in late 2022
- Next Gen Foods' global R&D and innovation center will be based inside the state-of-the-art facility, serving as the hub for the company's future product research, development and innovation
- The center will house the company's full R&D and technology functions, with plans to multiply the size of its R&D team next year

SINGAPORE (16 November 2021) – Next Gen Foods is opening its first-ever global R&D and innovation center in Singapore – in partnership with the Food Tech Innovation Centre (FTIC), established by Asia Sustainable Foods Platform, a company wholly-owned by Temasek.

Next Gen Foods, a year-old food technology startup helping to make the global food system sustainable, will become the first partner to establish an R&D hub within the FTIC. Set to open in late 2022, FTIC will act as both an accelerator for young and emerging food tech startups – as well as companies in hypergrowth – offering access to pilot facilities, lab and research equipment, test kitchens and co-working spaces.

FTIC will house the company's full-time R&D and technology teams based in Singapore. Next Gen Foods intends to expand its team of protein scientists and food technologists with ingredient and product development expertise – and plans to accelerate hiring and double its open R&D roles next year.

In addition, the facilities inside FTIC will become the startup's launchpad for the development and trial of new products, as it expands its portfolio of plant-based foods for consumers around the globe.

“At the core of Next Gen Foods is a dedication to creating plant-based foods that are not only sustainable – but also delicious, nutritious and scalable,” says Timo Recker, Co-Founder and Executive Chairman of Next Gen Foods. “We can only do this through a commitment to continuous product innovation and growth, and we're thrilled to become the first company to put down roots in the brand-new FTIC. It is a significant milestone that reinforces our commitment to build a global impactful player based in Singapore, and we are grateful to our partners at A*STAR and the Asia Sustainable Foods Platform for joining us on our mission to create a better food system for future generations to come.”

Foods for a sustainable future

Next Gen Foods intends to create a range of delicious, nutritious and sustainable plant-based foods – from dairy to meat and seafood – and FTIC will serve as the startup's primary research

and development center for patented, long-term product and ingredient innovation. The first-of-its-kind construction in Singapore, the opening of FTIC marks a milestone in the country's commitment to generating new food tech discoveries and innovations, in order to solve the world's growing climate crisis.

Next Gen Foods' first product, TiNDLE, was developed to deliver the unmistakable taste and versatility of chicken. Made with only nine ingredients, TiNDLE is a versatile, easy-to-work-with, plant-based chicken that can take center stage in any dish, from satay to schnitzel, as well as favorites like fried chicken or chicken cordon bleu.

With no compromise to taste, texture or versatility, TiNDLE also contains no antibiotics, hormones, cholesterol, or genetically modified ingredients – and is high in protein and fiber.

TiNDLE has already become a favorite among discerning food connoisseurs in culinary destinations such as Singapore, Hong Kong and the UAE, where it debuted earlier this year to rave reviews. The product is now available in over 150 restaurants across 3 continents.

Next Gen Foods plans to also expand its R&D and innovation capabilities across the globe – including setting up satellite research centers in key markets such as the United States and Europe to further develop future applications of TiNDLE and other new plant-based products.

Accelerated growth

Next Gen Foods was founded in 2020 by Brazilian-born poultry exporter and food industry veteran Andre Menezes, and German native Timo Recker, whose family business made schnitzel and other meat products for three generations.

After a chance meeting at a business incubator, they decided to work on products that reduce humanity's reliance on animal agriculture. They named their first product TiNDLE as a modern reference to 19th-century Irish physicist John Tyndall, who proved the connection between atmospheric CO₂ and the greenhouse effect.

Next Gen Foods is funded by a \$30 million investment from Asian and American venture capitalists, [the largest initial round ever for a plant-based food startup](#). Investors include Temasek, K3 Ventures, NX-FOOD and Global Fund GGV Capital – as well as prominent personalities such as business guru Chris Yeh. In addition, support for TiNDLE is growing in Europe, with [famed English footballer Dele Alli recently joining as an independent investor](#) to Next Gen Foods.

About Next Gen Foods

Founded in 2020, Next Gen Foods is a food-tech startup developing and commercializing innovative and sustainable plant-based food products -- including its flagship product, TiNDLE. Next Gen Foods is backed by a team with proven experience in plant-based food technology,

global brand development, and global distribution scaleup. For more information, visit nextgenfoods.sg.