

BESS Symposium on Fermentation - Fermented Food Technology and Innovation

1.30 pm – 6.00 pm, 2 Jul 2021

While innovation on traditional fermented food is ongoing, fermentation is drawing more attention recently due to its important roles in alternative protein revolution. In 2020, fermentation became the third technological pillar in alternative protein industries following plant-based and cultivated proteins. Fermentation is a powerful technological platform to take alternative protein products to the next level. It presents an opportunity to fundamentally change the way we eat and improve our health and economy. As such, BioEnergy Society of Singapore, BESS, is organizing a half-day symposium on fermentation. The symposium focuses on innovation on both traditional and novel fermentation-related food products.

Symposium program

Introduction

1.40 pm: Fermentation revival from traditional fermented food to alternative proteins, Dr. Geng Anli, President, BioEnergy Society of Singapore.

Topical talks

2:00-4:00 pm: Session I: R&D in food related fermentation technology

*Session Chair: Dr. ANG Ee Lui, Group Leader, Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*star), Singapore*

2:00-2:40 pm: Translational fermented food research, Prof. LIU Shaoquan, Department of Food Science & Technology, National University of Singapore.

2:40-3:20 pm: What can red oleaginous yeast offer to combat food insecurity? Dr. Ji Lianghui, Program Director and Senior Principal Investigator, Temasek Life Sciences Laboratories, Singapore.

3:20-4:00 pm: Applying synthetic biology in food and cosmetic industries, Dr. Simon Congqiang ZHANG, Research Scientist, Singapore Institute of Food and Biotechnology Innovation (SIFBI), Agency for Science, Technology and Research (A*star), Singapore

4:00 – 6:00 pm: Session II: Innovative food development

Session Chair: Prof. LI Zhi, Department of Chemical and Biomolecular Engineering, National University of Singapore

4:00-4:40 pm: Sustainable food development for better future, by Dr. WANG Wen, Biotransformation Specialist, Nestlé

4:40-5:20 pm: Scaling up mycoprotein production, by Mr. Craig JOHNSTON, Chief Technology Officer, ENOUGH

5:20-6:00 pm: Powering the plant-based food revolution with optimum nutrition, by Mr. Jason FONG, Founder and Chief Executive Officer, OsomeFood.