

## Bühler and Givaudan bring plant based innovations in Asia

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### To open unique Innovation Center dedicated to plant-based food



The leading food technology provider and the global leader in flavors and fragrances, are bringing their global partnership to Asia to build an Innovation Center dedicated to plant-based food. The new facility is planned to open in Singapore later this year.

The new facility, located at Givaudan Woodlands site, will be jointly run by the two companies, bringing together a pilot plant featuring Bühler extrusion and processing equipment and a kitchen and flavor laboratory by Givaudan. The facility will be supported by experts from both companies.

The Innovation Center will welcome food processing companies, start-ups and university researchers looking to develop novel plant-based food products. Bühler's equipment and processing expertise combined with Givaudan's flavor, taste, ingredient, and product development expertise will create a unique offering and synergy that will be greatly advantageous to those developing new products, particularly when using wet or dry extrusion.

The Innovation Center is currently under construction at Givaudan Woodlands site in Singapore. The project will be featured later this year at a Protein Pavilion during Future Food Asia, June 2-3, 2020 in Singapore. The full facility opening is planned for the fourth quarter of 2020. Companies, start-ups, and universities willing to experiment at the Innovation Center are invited to get in touch with Bühler and Givaudan's local Singapore offices to enquire for availabilities.