

Shiok Meats' Mini-Plant inaugurated by Ms Grace Fu, Minister for Sustainability and the Environment; the first of its kind advanced R&D facility for cultivated seafood in Singapore.

Shiok Meats, Southeast Asia's first cultivated seafood and meat company and the world's first cultivated crustacean company, announced the official opening of their 'Mini'-Plant located at their Singapore headquarters in Innovate 360. The mini-plant's opening was officiated by the Minister for Sustainability and the Environment Ms Grace Fu on November 22, 2021.

The mini-plant is expected to help the R&D team in process optimization, technology transfer, and data-based development for sustainably cultivating seafood like shrimp, lobster, and crab. The company partnered with global leader in innovative, sustainable infrastructure solutions Black & Veatch for the conceptual design and layout of the plant, based on industry best practices, compliance principles, and viable future manufacturing models.

David Ziskind, Director of Engineering at Black & Veatch NextGen Ag said, "Reshaping our food system will require massive change. We are proud of Shiok Meats on this important milestone in transforming the future of food. Innovation and sustainability are core to our engineering and construction solutions as we help companies bridge the gap between science, research and development, engineering, and commercialization to bring new food products to market, at scale. We're excited to collaborate with Shiok Meats in support of their scale-up efforts to create better and more sustainable food by leveraging biotechnology to enhance global food security."

For the end-to-end construction of the fully-functional mini-plant, Shiok Meats worked with FoodNet International Holdings Pte Ltd, a local one-stop solution provider for the Food Industry.

"We have built a state-of-the-art facility which will be a stepping stone towards our pilot manufacturing plant in Singapore, serving as a great model for technology transfer between R&D scale and production scale. Our processes, sustainable and traceable, are designed to help gauge the impact of the cultivated seafood technology. It's one of the greatest scientific advancements of our time, steadily taken to the next level. I am very proud of what we have achieved as a team, especially in the middle of a constantly evolving pandemic and global supply chain disruptions," shared Durgalakshmi Sathiakumar, Chief Operating Officer at Shiok Meats.

By showcasing three cultivated seafood prototypes - shrimp, lobster, and crab in three consecutive years since being founded in 2018, Shiok Meats has continued to be ahead of the curve. The products are slated to hit the market in 2023.

Dr. Sandhya Sriram, Group CEO & Co-founder, Shiok Meats, added, "It is a big milestone for us as we work towards complementing Singapore's '30 by 30' food security strategy. Our production facility, which is due in the next 18 months, will be an extension of this mini-plant in terms of engineering design and foundation, which is why it was crucial to

get this right. The cultivated seafood industry is novel and hence we need to scale up production in steps, gradually and strategically. As we prepare for commercialization in 2023, we want to ensure a comprehensive manufacturing model and top-notch products. This would not have been possible without the unwavering support of our partners, Black & Veatch and FoodNet, our investors, and our rockstar and resilient team.”

The start-up has over 30 employees based in Singapore and is currently hiring for R&D and business roles.

Besides the mini-plant, Shiok Meats recently announced the addition of strategic investors like Woowa Brothers, CJ CheilJedang Corporation, Vietnam’s top seafood exporter Vinh Hoan Corporation, Cultured Seafood Investors LLC, and Yi Sung Yong (CEO of Grain) bringing the total funding to approximately US\$30 Million to date.

About Shiok Meats

Shiok Meats is the first cultivated seafood and meat company in Southeast Asia and the first cultivated crustacean (shrimp, lobster, crab, crayfish) company globally to bring sustainable, healthy, cruelty-free and delicious cultivated meat to the world. We also own Southeast Asia’s first cultivated red meat company, Gaia Foods.

“Shiok” is a local slang that means fantastic, delicious, and simply, pleasure. Our mission is to bring delicious, sustainable, and healthy seafood to your table, using our technology to grow meat from healthy cells instead of animals. Our meats are real meat, delicious and nutritious. They are animal-, health- and environment-friendly.

Instagram, Facebook, Twitter: @shiokmeats

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Official hashtag: #shiokmeats

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