

Toyo Seikan Group exhibits together with Singapore's ShioK Meats at SXSW2023 aiming to Cultivated Shellfish to US Market

During 12th to 15th March 2023, Toyo Seikan Group and ShioK Meats Pte. Ltd. (Headquarters: Singapore, CEO: Dr. Sandhya Sriram), a Singapore-based foodtech startup company developing cell-cultured Shellfishes, co-exhibits at Creative Industries Expo of SXSW2023 in Austin, TX.



(Left photo) ShioK Meats CEO Dr. Sandhya Sriram (left) and CTO Dr. Ka Yi Ling (right),

(Right photo) Shumai made with minced ShioK Meats' shrimp.

Photo Credit: ShioK Meats

Exhibit Overview

ShioK Meats, which aims to produce and supply next-generation shellfish using cell cultivation technology, and Toyo Seikan Group, which was founded 100 years ago as a manufacturer of cans for canning to ensure a stable supply of marine products, have commenced on business co-creation in September 2020, with the goal of building a value chain that will enable a sustainable supply of seafood in the Asia Pacific region.

In the United States, the demand of healthy seafood is growing in response to the rise in health awareness, and shrimp is the most consumed seafood. However, the country imports the majority of its shellfish demands from Asia. With that in mind, the both companies have proposed the idea that "sustainable seafood can be self-sufficient even in urban areas" through the use of food technology such as cell cultivation. As such, we seek to acquire business partners who will work together to realize a society that can offer a rich selection and diverse range of food options.

Following the approval of the world's first chicken nuggets for sale and production by the Singapore Food Authority in year 2020 and the safety declaration for cellular chicken by the US FDA in year 2022, cellular foods constitute the next generation of animal protein foods that are expected to be available worldwide by year 2030. As such, ShioK Meats, with the support of Toyo Seikan Group, are working together to scale up and build a pilot plant to launch commercial sales of shrimp products in Singapore in 2024.

Toyo Seikan Group Open Innovation Project 「OPEN UP! PROJECT」

In 2019, Toyo Seikan Group started the “OPEN UP! PROJECT”, an open innovation initiative that aims to bring forth an equitable and sustainable future through applying hard-won packaging technology and knowhow developed over the past 100 years towards solutions to pressing social issues.

In order to promote co-creation projects, we started investing, from 2020 (the second year of the initiative) onwards, in startup companies who can work with us to solve social issues. This investment in Shiok Meats is the first project.



【Contact Information】

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