



Good food, Good life

Press Release

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Nestlé expands R&D facilities in Singapore marking the 40-year anniversary

Singapore, 23 August, 2021 – Nestlé is upgrading its R&D facilities in Singapore marking the centre's 40th year anniversary.

The R&D centre in Singapore has been playing a key role in developing innovative products and technologies for South East Asia and beyond for both Nestlé's retail and out-of-home business. Based on in-house expertise, Nestlé scientists ensure that products are tailored to local consumer preferences, taste and nutritional requirements.

The R&D centre sits in the heart of a vibrant innovation ecosystem, enabling strong collaborations with innovation partners, research institutions, and start-ups across the region.

Commenting on the R&D Centre in Singapore, Chris Johnson, Chief Executive Officer for Zone Asia, Oceania and Sub-Saharan Africa for Nestlé says, "All food is local. If you want to be successful in our business, you need a good understanding of the flavours people love, the dishes they want to serve to their families, the food trends they want to try. That's why it's so important to have a research and development team in Singapore, here in the heart of South East Asia, a centre of excellence driving innovation and product development in Asia, for Asia."

To further strengthen the centre's innovation capabilities, Nestlé upgraded the R&D facilities to feature state-of-the-art labs, experimental kitchens, consumer testing, sensory evaluations rooms, open working spaces, as well as Nestlé's fundamental research hub. This will enable faster translation of breakthrough science into nutritious, great-tasting products for people, across all life stages. The upgraded facilities also include a new regional R&D Accelerator, part of Nestlé's global R&D Accelerator network. It provides a world-class platform for start-ups, students, and Nestlé employees in the region to develop and test

novel concepts in under six months. They will have access to Nestlé's R&D expertise, co-working spaces, and small to medium-scale production equipment to facilitate the rapid upscaling of products for a test launch in real market conditions.

Thomas Hauser, Head of Global Product & Technology Development for Nestlé says, "Our R&D centre in Singapore has a long history of developing innovative products for South East Asia that are inspired by the cultural diversity and different local cuisines. Upgrading the centre with state-of-the-art facilities including the new R&D Accelerator is proof of our long-term commitment to the region. We will also be able to respond to food and beverage trends and challenges more quickly and efficiently."

The expansion of the R&D Centre is supported by the Singapore Economic Development Board.

Ms Cindy Koh, Executive Vice President, EDB, said: "We have witnessed the strong partnership between EDB and Nestle R&D Singapore over the years, as they have grown steadily over the past 40 years to be one of the largest R&D Centres amongst the Consumer Packaged Goods (CPG) companies in Singapore today. This recent expansion to cover innovation and new product development in areas such as plant-based proteins, sustainable packaging and by-product valorisation highlights Singapore's continued attractiveness as an R&D Hub in Asia for CPG companies, especially in the area of sustainability – our key growth pillar. Their upcoming R&D accelerator programme would also catalyse greater partnerships in our local foodtech ecosystem, generating positive spillover effects through knowledge and technology transfer which would help strengthen our local talent base in this sector."

Over the years, the R&D centre has contributed significantly to the innovation of many products across brands such as coffee mixes, powdered beverages such as Milo, culinary products, plant-based foods & beverages and ice-cream. For example, using its expertise in coffee creamers innovation, local experts developed a range of great-tasting, creamy Nescafé Gold non-dairy lattes in only eight months, which are now available in over 20 countries. This expertise was also leveraged for the launch of Starbucks plant-based Silky Soy Latte and Toasted Oat Lattes.

R&D Singapore experts also support the development of plant-based meal solutions for both retail and out-of-home for the local Harvest Gourmet brand.

They ensure that products are adapted for Asian consumers, using local cuisine applications such as dumplings, stir fry, braising, katsudon, and more.

The R&D centre in Singapore is part of Nestlé's global R&D organization which consists of 23 locations around the world. By strengthening the centre's capabilities, it can better accelerate the innovation of science-based products across life stages, in a way that's good for you and the planet.

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