SATS develops market for sustainable food products in Asia

By Sabrina Pirillo on | Catering



<u>SATS</u>, in collaboration with Country Foods has unveiled the largest showcase of plant-based proteins available in Asia. The range of alternative proteins include meat, seafood and dairy made using protein from soy, peas, mung beans, shiitake mushroom stems, tomatoes and cashews.

SATS, Temasek and the Singapore Economic Development Board (EDB) have been exploring food trends in Asia and connecting with food tech start-ups to identify sustainable food products as a key growth area in Asia.

In line with this objective, SATS will leverage its culinary expertise and tap Country Foods' sourcing and distribution network to provide a platform for growth for sustainable food start-ups in Asia. Starting with alternative proteins, SATS presented more than 21 ingredients from nine food techs companies across the globe. This establishes SATS as a go-to-market platform in Asia for marketing, distribution and potentially even co-manufacturing of alternative proteins.