



Press Release

The Protein Brewery receives novel food regulatory approval for a fermented fungal biomass ingredient, Fermotein®

Breda (the Netherlands), March 25, 2024 – The Protein Brewery, an innovative developer of plant-based, highly nutritious food ingredients, today received regulatory approval by the Singapore Food Agency (SFA) to import, manufacture and sell food ingredients featuring Fermotein in Singapore.

Dedicated to combating climate change and promoting healthier diets worldwide, The Protein Brewery champions the transition to alternative food sources across the globe. The company's hero product is Fermotein, a fermented fungi with a highly nutritious, healthy, and sustainable profile. The food ingredient is rich in fibre and protein and can be made of globally available, water efficient, non-allergenic crops such as corn, potatoes, cassava and sugar beet. This allows for commercialization around the globe on a local scale.

The company diligently submitted a novel food dossier on Fermotein to various regulatory agencies worldwide, including SFA. Besides the approval from SFA, The Protein Brewery has also secured the self-affirmed Generally Recognized As Safe (GRAS) status in the U.S. of the proposed use of a new fungi strain's mycelium in human food. Now, with regulatory approval in Singapore, The Protein Brewery eagerly extends its commercial operations beyond the United States of America to Singapore.

"We are incredibly pleased about the collaboration with the Singapore Food Agency throughout our novel food dossier process. The dialogue between our organizations was characterized by openness and transparency, guided by helpful and engaged professional individuals from the novel food team," says Dr. Yvonne Dommels, Director of Nutrition and Regulatory Affairs of The Protein Brewery.

Aligned with the company's mission, CEO Sue Garfitt leads the charge in driving a global sustainable food revolution. Securing regulatory approval in Singapore marks another significant milestone towards achieving this vision. "The Protein Brewery sees tremendous potential to enhance the nutritional landscape of everyday food and drink choices for the busy Singaporean population. We recognize the trend towards convenience-driven food choices, often leading to reliance on ready-to-eat and takeout meals. By incorporating Fermotein into these and more traditional dishes, we will increase their nutritional value, enriching them with protein and fibre without compromising on taste and texture," emphasizes Garfitt. In essence Fermotein sets itself apart from other plant-based proteins by eliminating all the usual organoleptic drawbacks.

The Protein Brewery is also awaiting novel food authorization in other key markets such as the UK and the European Union. While the markets in Singapore and the United States offer substantial opportunities to meet current production volumes, the company remains steadfast in its commitment to revolutionize nutritional paradigms through fungi-based innovations in all markets.

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About The Protein Brewery

The Protein Brewery (TPB) is an innovative developer of plant-based, highly nutritious food ingredients, driving the transition to other food sources across the globe with innovative fermentation technologies. The company was founded in January 2020 as a demerger of BioscienZ BV and is commercializing highly nutritious, healthy, and sustainable food ingredients. The company has access to a broad toolbox including Molecular Biology, Fermentation, Analytical tools, and Down Stream Processing technologies.

TPB is headquartered in Breda, the Netherlands, working with a team of over 35 professionals. Further information: www.theproteinbrewery.nl