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Black & Veatch designs first-of-a-kind R&D facility for cultivated seafood in Singapore

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Black & Veatch has recently collaborated withÂ Shiok MeatsÂ for the conceptual design and layout of their first-of-a-kind advanced R&D facility for cultivated seafood, officially opened by Singaporeâ??s Minister for Sustainability and the Environment, Grace Fu in November 2021.

The new facility will help Shiok Meats, the worldâ??s first cultivated crustacean company, scale-up production of cell-based crustacean meat products, targeting commercialisation by 2023.

â??Building the Mini Plant is a big milestone for us. 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. This new facility allows us to scale the cultivated seafood production gradually and strategically to ensure a comprehensive manufacturing model and top-notch products,â? said Dr Sandhya Sriram, Group CEO & Co-founder, of Shiok Meats.

David Ziskind, Director of Engineering atÂ Black & Veatch NextGen Ag, commented, â??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 commercialisation to bring new food products to market, at scale. Weâ??re excited to support Shiok Meats in their scale-up efforts to create better and more sustainable food by leveraging biotechnology to enhance global food security.â?•Â