

TOWARDS SUSTAINABLE MICROALGAE CULTIVATION IN SINGAPORE THROUGH FOOD WASTE

Our business aims to enable long-term, financially viable mass production of microalgae in Singapore by doing more with less - upcycling the food waste that we already produce and using it to grow microalgae.



Singapore is a **little red dot** and farming gave way to industrialization

PROBLEM



Food security is **vulnerable to global crises** (e.g. pandemics like Covid-19)



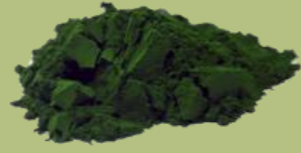
SUSTAINABLE SOLUTION

MICROALGAE



through food waste

can help provide Singapore's nutrient needs



Nutritional
19 essential vitamins & minerals



Sustainable
Little land and resources required



Good for animals
Improves growth rate and resistance to diseases

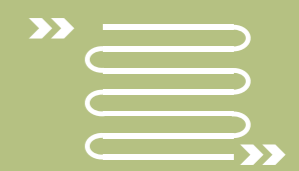
PROCESS FLOW



Effluent



Cell Culture



Photobioreactor



Purification & Storage



Harvest

MARKET SIZE

US\$ 2.7 billion (2027)

US\$ 1.7 bin (2018)

Global microalgae market size (CAGR of ~5%)

2050

Animal Feed:

Meat production to grow by 70%
Aquaculture to grow by 90%
Dairy to grow by 55%

Human Consumption:

Demand for food will grow by 60%

MARKET STRATEGY

Business to Business

Phase 1



Animal Feed

Phase 2



Human Food

Phase 3



Biofuel

Marketing

Direct selling
Trade fairs & exhibitions

Promotion

Online presence
Academic symposiums
Government collaborations

DEVELOPMENT PLAN

Year 1



Company setup
R&D for animal feed
Market research

Year 2



Launch & sale of microalgae for animal feed
Market research
R&D for human consumption

Year 3



Launch & sale of microalgae for human food
Continued R&D
Ramp up production for both market segments

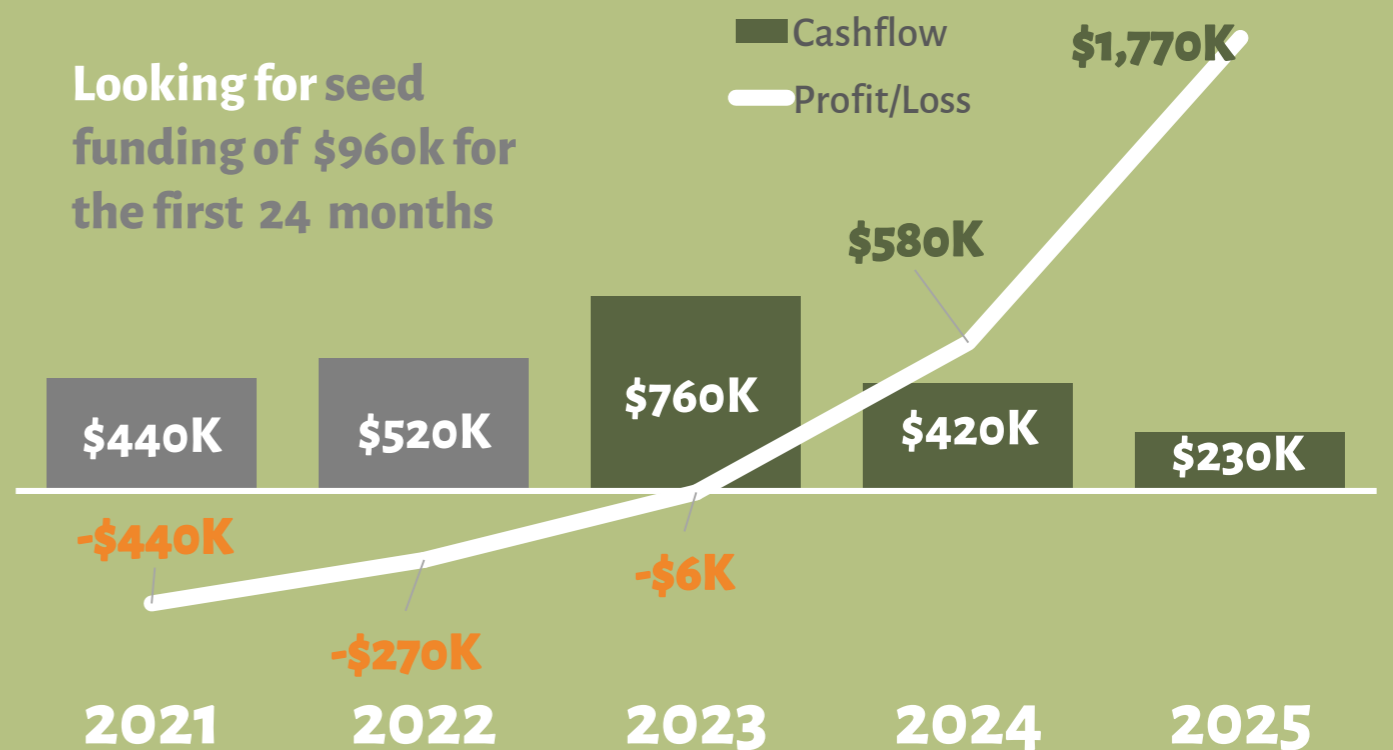
Year 4



Market research for biofuel
Overseas expansion

FINANCIAL PROJECTION

Looking for seed funding of \$960k for the first 24 months



CONNECT WITH US



Dr. Liew Kian Heng



Lim Ee Yang



Gizem Sirmali



Jason Go



Jonathan Tan



Daniel Chiang

