

MEDIA RELEASE

Enterprise Singapore expands support for Centres of Innovation in food manufacturing and built environment to help SMEs in technology innovation

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1. Enterprise Singapore (EnterpriseSG) has partnered local polytechnics to expand innovation support for Small and Medium Enterprises (SMEs) through the Centres of Innovation (COIs) in food manufacturing and built environment. Enterprises in these industries can work with the **new COI for built environment** and **expanded centre for food manufacturing** to develop, testbed and commercialise innovative solutions to drive business growth. This was announced by Minister for Trade and Industry Gan Kim Yong at A*STAR's SME Tech Day 2023 today, held at Asia's leading deep tech festival Singapore Week of Innovation and Technology (SWITCH).
2. This brings the network of COIs to 12, providing SMEs with access to specialised resources across areas spanning training, advisory services and laboratory facilities, to embark on technology projects. Collectively, the two centres aim to collaborate with over 800 Singapore SMEs in the next two years and embark on more than 100 joint innovation projects with local SMEs.
3. Under the Research, Innovation and Enterprise (RIE) 2025¹, SMEs have leveraged the technical expertise and infrastructure at the COIs to engage in close to 200 innovation projects covering sectors such as aquaculture, complementary health products and precision engineering.
4. "Companies recognise the rewards of innovation but may find it challenging to commit significant time, effort and expertise in the long run. Our COIs bridge this gap and enhance efficiency by serving as a one-stop hub for pooled resources and knowledge

¹ RIE 2025 commenced in April 2021.

sharing,” said **Mr Tan Boon Kim, Executive Director for Innovation Ecosystem Development, EnterpriseSG**. “The newly announced centres expand our efforts in growth areas of sustainability in food manufacturing and robotics & automation in built environment. This will enable more SMEs to capture emerging opportunities and meet new demands.”

5. The **Centre of Innovation for Built Environment – Robotics & Automation (COI-BERA)** offers expertise in robotics and automation across design, fabrication and assembly, to enable companies to revamp their operational processes and offer differentiated solutions. Local enterprises in this industry can co-develop and integrate smart technologies to automate processes, meet increasing capacity demand, improve construction safety and enhance their competitive advantage.
6. COI-BERA is a collaboration with Ngee Ann Polytechnic and Temasek Polytechnic, supported by the Building and Construction Authority. Ngee Ann Polytechnic’s technical expertise in service robots and autonomous machineries combined with Temasek Polytechnic’s capabilities in hardware and software technologies provide comprehensive support essential for the development and deployment of robotics and automation projects. This complements the existing COI for Built Environment – Advanced Materials (COI BE-AM) launched last year, which focuses on advanced construction materials and chemical formulations.
7. Food manufacturers will see expanded support through the **Food Manufacturing Centre of Innovation (FMCOI)**, which builds upon the existing Food Innovation and Resource Centre (FIRC). The FMCOI provides support in areas such as market testing, shelf-life extension and exportability. It will enable local food manufacturers to incorporate latest market trends and consumer insights in topics such as sustainability, to deepen their in-house innovation capabilities and develop new or improved food products. These could be in emerging areas such as alternative proteins, food valorisation and sustainable food packaging. Such industry-led innovation allows food manufacturers to increase competitiveness and market share while contributing to Singapore’s food resilience and sustainability goals.
8. Led by Singapore Polytechnic together with Nanyang Polytechnic, Republic Polytechnic, and Temasek Polytechnic, the FMCOI leverages the complementary strengths of each partner in distinct domain expertise from cultivated meats and alternative proteins, functional beverage and nutrition, to food valorisation.

9. Singapore SMEs interested to work with the COIs can find out more at www.enterprisesg.gov.sg/COI.

Annex: Examples of SMEs that have grown as a result of working with the COIs

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About Enterprise Singapore

Enterprise Singapore is the government agency championing enterprise development. We work with committed companies to build capabilities, innovate and internationalise.

We also support the growth of Singapore as a hub for global trading and startups, and build trust in Singapore's products and services through quality and standards.

Visit www.enterprisesg.gov.sg for more information.

About SWITCH

The SWITCH flagship event returns to Singapore at the Sands Expo and Convention Centre from 31 October–2 November 2023. Join an international delegation of innovators, investors, and industry leaders who meet at this annual innovation festival where mutual collaboration and cross-market opportunities take place.

With Singapore being a hub for the Global-Asia innovation community, startups, entrepreneurs, investors, innovation teams, community multipliers, MNCs, and government representatives all meet at SWITCH to create positive change in our respective industries and markets. Through the power of collaboration that drives this spirit of innovation, the connections made at SWITCH will further technology and innovation development, bring them to market, as well as establish relationships with like-minded colleagues to create a sustainable future through innovation and technology.

Visit www.switchsg.org for more information.

Examples of SMEs that have grown as a result of working with the COIs**FranzWood****Centre of Innovation for Built Environment – Advanced Materials (COI BE-AM)**

The consultancy and engineering company specialises in conservation and restoration services in built heritage. As the local industry typically relies on ready-made products, it recognised the need to develop high-quality solution catered to building structures in tropical countries like Singapore. FranzWood tapped COI BE-AM's expertise in chemical formulations to co-develop copper patination solution for copper dome in heritage buildings. By optimising the ingredients, it was able to achieve the desired turquoise colour that is able to withstand UV exposure, high temperature and humidity in Singapore.

Citicall Communications**Centre of Innovation for Electronics and IoT (COI EIoT)**

The communication services provider offers customised wireless solutions and broadband technology for large-scale events like concerts and sporting competitions. It had wanted to adapt its products to suit cable cars as it saw the value communication systems can bring to enhancing entertainment and safety in cable cars. Partnering COI EIoT enabled Citicall Communications to incorporate IoT and edge computing in its smart server. When integrated into cable cars, its turn-key system enables passengers to make calls from inside the cabin, ensuring efficient communication and real-time monitoring up in the sky. The solution has benefitted guests in Singapore and Malaysia, and Citicall Communications plans to bring the product to other markets.