

**SFA AWARDS OVER \$7 MILLION TO SECOND GRANT CALL FOR R&D IN SUSTAINABLE URBAN FOOD PRODUCTION**

The Singapore Food Agency (SFA) has awarded \$7.8 million in funding to 5 projects under the second grant call for research and development (R&D) in 'Sustainable Urban Food Production'<sup>1</sup>. The grant call is under the Singapore Food Story (SFS) R&D Programme which aims to develop the local agri-tech R&D ecosystem and sustainable urban food solutions to support Singapore's "30 by 30" goal<sup>1</sup> for food security. The grant call will provide funding support for innovative urban-agriculture projects to address challenges faced by urban agricultural industry.

2 The grant call was launched on 12 November 2021 and closed on 26 January 2022. More than 30 proposals were submitted by academia, research institutes and companies, with some having international partners as collaborators such as those from Asia Pacific and Europe. The proposals were assessed on the following factors:

- i) Contribution to grant objectives
- ii) Scientific excellence and innovation
- iii) Commercialisation, application and deployment in Singapore and beyond
- iv) Execution strength and technical competency of research team

3 The 5 awarded proposals span two key research areas – (i) Disease and Health Management and (ii) Nutrient & Quality Preservation for Fresh Produce. These include research on the development of novel indoor crop protection technologies to improve yield and efficiency of resource use and reduce cost of indoor production of vegetables, as well as the development of novel solutions for shelf-life extension and nutrient preservation of fresh produce in a cost-effective and energy-efficient manner to reduce post-harvest and storage losses. The list of proposals can be found at [Annex A](#).

4 The proposals incorporated innovative ideas and solutions that are aligned with the grant objectives to increase the productivity of local food producers, taking into consideration factors such as cost-effectiveness, resource use efficiency, sustainability and climate resilience. The proposals also demonstrated good potential to be scaled up and applied in Singapore and in other countries based on their track record, industry experience and research team.

5 For more information on the Singapore Food Story R&D Grant Call, please refer to <https://www.sfa.gov.sg/food-farming/singapore-food-story/singapore-food-story-r-d-grant-call>.

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<sup>1</sup> To support Singapore's "30 by 30" goal (to build up our agri-food industry's capability and capacity to produce 30% of our nutritional needs locally and sustainably by 2030), [funding of up to \\$144 million was allocated from within the Research, Innovation and Enterprise 2020 Plan](#) to carry out R&D in Sustainable Urban Food Production, Future Foods and Food Safety Science & Innovation.

**Issued by SFA**

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**About the Singapore Food Story (SFS) R&D Programme**

The SFS R&D Programme, led by Singapore Food Agency (SFA) and Agency for Science, Technology and Research (A\*STAR), was initiated to support the national agenda of strengthening Singapore's food security and achieving our "30 by 30" goal, while reaping economic benefits. Through this initiative, there is a concerted push towards the development and use of productive, climate-resilient, innovative, and sustainable technologies for agriculture and aquaculture, as well as new biotech-based foods and ingredients, underpinned by a robust future-ready food safety system.

For more information on the SFS R&D Programme, visit [www.sfa.gov.sg/food-farming/singapore-food-story/r-and-d-programme](http://www.sfa.gov.sg/food-farming/singapore-food-story/r-and-d-programme).

**About the Singapore Food Agency (SFA)**

As the lead agency for food-related matters, the Singapore Food Agency's mission is to ensure and secure a supply of safe food for Singapore. SFA works hand-in-hand with the industry and consumers to grow our three "food baskets" –Diversify import sources, Grow local, and Grow overseas, as well as ensure food safety from farm-to-fork. SFA also partners food businesses to strengthen capabilities, tap on technologies to raise productivity, undertake research to develop new lines of business, and catalyse industry transformation to ensure food security.

For more information on SFA, visit [www.sfa.gov.sg](http://www.sfa.gov.sg).

**Annex A**

<b>S/N</b>	<b>Proposal title</b>	<b>Team</b>
1	Developing tailored solutions based on multi-trophic interactions for pest management in urban farmed crops	National University of Singapore (NUS), Republic Polytechnic
2	Improving the shelf life and nutritional quality of kai lan and lettuce using 405 nm LED illumination and stimulus-responsive anti-microbial packaging	National University of Singapore (NUS), Institute of Materials Research and Engineering, A*STAR
3	Delivery of nature-identical anti-fungal crop protectants for indoor farming in Singapore	Institute of Sustainability for Chemicals, Energy and Environment, A*STAR, Nanyang Technological University (NTU), National University of Singapore (NUS), NParks
4	Harnessing hybrid vigour and genome-guided breeding for improved vegetable production in Singapore	National University of Singapore (NUS), Temasek Life Sciences Laboratory (TLL), The Catholic University of Korea, abyFarm Pte Ltd, Singrow Pte Ltd
5	Pre-harvest treatments for shelf-life extension and nutrient preservation of fresh produce	Republic Polytechnic, National University of Singapore (NUS), Kalera Singapore Pte Ltd, Signify Singapore Pte Ltd, Singapore Agrotechnologies Pte Ltd