

Spotlight on Singapore: 10 Questions for Shiok Meats' Ka Yi Ling

Innovation Council sat down with Ka Yi Ling, the CTO and Co-Founder of Shiok Meats, a cell-based meat and seafood company in Singapore. An early member of Innovation Council, the company produces delicious and nutritious meats that are at the same time animal-, health- and environment-friendly. A recent tasting event in Singapore confirmed the appeal of the Shiok Meat crustacean meat products to discerning palates.

How did Shiok Meats get its start?

Shiok Meats was started by Dr Sandhya Sriram and myself in Aug 2018. Sandhya came up with the idea of cell-based shrimp while brainstorming with our first advisor/investor, Ryan Bethencourt as we were keen to focus on seafood for the expanding APAC population.



What was the moment when you knew that Shiok Meats was on track for a successful future?

We successfully held our first prototype showcase in March 2019 and received great comments.



The key factors are strong motivation and focus.

What is the role of innovation at Shiok Meats – past, present, future?

Innovation is key for our research development.

5 Does collaboration matter for Shiok Meat's inventions and work?

Collaborations are essential to accelerate the growth of Shiok Meats' technologies. We are constantly seeking partners to work with for both the research and commercialization area.

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What about government policies: What kind of support has facilitated your R&D and production activities? What more do companies like yours need from governments in order to thrive?

We have been hosted in Innovate360, the first food incubator in Singapore. This is a great community and space for us to set up our office and labs. We have also received several government grants to support research and business growth. If further research grants, infrastructure could be provided that will be helpful for our growth.



Has your organization used intellectual property rights? How?

Yes, we have patented two of our key technologies.



What is Shiok Meats's role in environmental sustainability? Human health and nutrition? What other positive impacts does the company generate?

Our technology is sustainable and produces tasty and healthy meats. We provide an additional production system systems that does not need to rely on oceans and sea creatures.

New technologies sometimes face a lag in government acceptance. What can be done to accelerate access to novel products worldwide?

Regulation framework for approval of novel products will be very helpful.

What are the most important lessons learned so far? What message do you have for early-stage biotech companies?

Find a way to protect your technology as early as possible – either by patent or trademark. Relationship between founders, and later on, team members, is essential to ensure continued growth of early stage companies.

