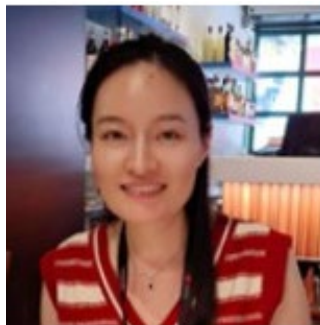


  Dr. Grace Ng Cui Fang	Dr. Grace Ng Cui Fang is a Lead Food Scientist with over 10 years of experience in the food industry, specializing in product development for alternative proteins. As part of the Consumer Centric Innovation (CCI) team at the Food Innovation & Resource Centre (FIRC), she serves as the technical lead in future food projects, focusing on the development of products from alternative protein sources which includes plant-based meat analogues, dairy alternatives, and beverages. With extensive experience in plant-based product formulation, she applies advanced food processing technologies, including extrusion, sonication, and encapsulation, to enhance the nutritional profile, taste, and texture of alternative protein products. Her expertise allows her to support the transition from scientific research to commercial product innovation in the plant-based food industry.
  Carolyn Stephen <i>Lead Nutritionist, Food Innovation and Resource Centre (FIRC) Singapore Polytechnic</i>	Carolyn has over two decades of work experience with a diverse range of expertise encompassing sports nutrition, nutrition education, assessment and curriculum development for tertiary education. Her current area of work at Food Innovation & Resource Centre (FIRC), Singapore Polytechnic focuses primarily on the conceptualisation and development of health and wellness-oriented food products as well as nutrition outreach for the food industry. In this capacity, she has successfully overseen several industry-based projects and contributed talks and seminars centred on nutrition and plant-based product innovation. As part of her portfolio, she provides essential product labelling consultancy to ensure labels meet regulatory requirements for local and overseas markets. She also served as a Working Group member of the Singapore Standards Council for the revision of the technical reference on nutrition and health claims. Carolyn holds a Bachelor of Science degree in Human Nutrition from the University of Otago, New Zealand and is a member of the Singapore Nutrition & Dietetics Association (SNDA).



Dr. CHEN Qimin

Dr. CHEN Qimin is a senior food scientist at the Food Innovation & Resource Centre (FIRC) bringing over six years of experience in the food industry with a focus on innovative food technologies, product development, and scaling up for commercial success. Driven by a passion for leveraging advanced food technologies to deliver high-quality products to the market, Qimin has helped SMEs to successfully launched more than 20 products, ranging from plant-based meats to ready-to-eat meals and dietary supplements.

With a solid academic background in food chemistry, Qimin possesses a deep understanding of how ingredients influence the sensory and nutritional qualities of food products. Complementing this expertise are Qimin's award-winning culinary skills, creating a unique blend of scientific knowledge and culinary insight that drives the development pf commercially viable products tailored to meet industry demands. In this course, Qimin will mentor participants through the complex process of developing alternative meat products, offering practical guidance on formulation and ingredient selection for successful market entry.