

### Singapore Food Story Theme 3 Food Safety and Consumer Science Grant Call

Project Title	Principal Investigator(s)	Host Institution(s)	Partner Institution(s)
Proactive mitigation of microbial contamination in hydroponic farming systems	Asst/Prof Li Dan	NUS	SFA
Development of a smart and efficient methodology for identification and characterization of unknown foodborne hazards in novel food (Alternative proteins) by non-targeted approach and big data analytics	Dr Yu Dingyi	SFA	IMCB
Understanding allergens in alternative food from urban aquaculture fish to underpin food safety	Dr Sebastian Maurer-Stroh, Dr Anand K. Andiappan	BII	SlgN, NTU
Investigating the impact of prolonged cell culture and media components to inform the safety assessment of cultivated meat	Dr Andy Tan	BTI	SFA, NTU
Comprehensive and holistic safety assessment platform for cultured meat/seafood	A/Prof Tan Soo Yong	IMCB	SlgN, SIFBI, NUS, SFA
Allergenicity assessment of novel alternative proteins	A/Prof Chew Fook Tim	NUS	SFA
Determining food safety status of novel alternative proteins using population representative iPSCs derived hepatic cells and machine learning in-silico models	A/Prof David Leong	NUS	IMCB, IHPC, SFA
Consumer's risk perceptions, rational, and implicit considerations in alternative protein acceptance behaviours	Prof May Oo Lwin	NTU	NUS
Understanding perceptions of novel alternative proteins in families to develop an interactive educational platform to promote consumption	Dr Aimee Pink	IHPC	NUS, University College of London, SICS, ARTC, SIFBI