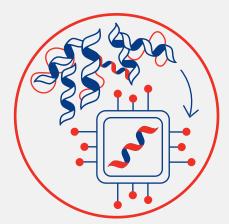


Singapore Institute of Food and Biotechnology Innovation



STRAIN ENGINEERING DESIGNING MOLECULES FOR A BIG FUTURE

SIFBI's Strain Engineering capability group develops synthetic biology and metabolic engineering approaches which address challenges in sustainable biomanufacturing. We employ — along with the power of microorganisms — bioinformatics, cutting-edge synthetic biology tools, and automation such as our molecular robotics platform, to deliver high-value compounds for food, personal care and healthcare from low cost and sustainable carbon sources.

Our technology aids continual discovery of new and more efficient pathways for designing and synthesising target molecules, as well as rapidly assembling and screening biological pathways. Using our technology, we program microorganisms into "cell factories" to produce desired molecules at scale, translating these microbial factories into industrial applications.

Capabilities



Synthetic Biology for Strain Engineering



Metabolic Engineering

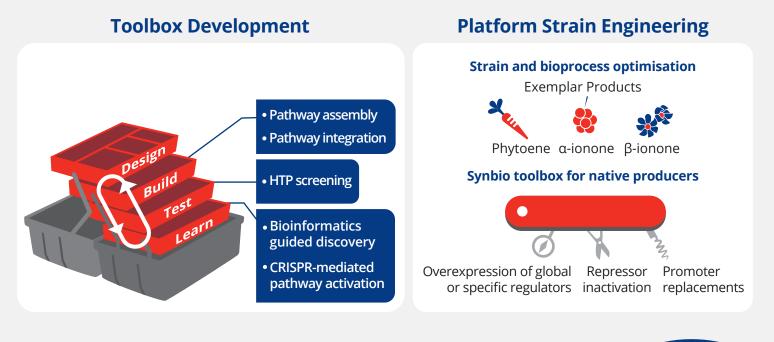


Protein Engineering



Non-GMO Natural Evolution

Our Differentiating Factor — Logan Differentiating Factor — Logan Differentiating Factor — Logan Differentiation Differentiati



From Bench to Fork

Novel strategies and toolboxes are paving the way for product-oriented industrial biotechnology. Surging demand for enhanced production of highvalue compounds has led to the emergence of new approaches to design microbial strains for optimal, robust and higher expression of desired compounds. Coupled with SIFBI's Discovery and Biotransformation expertise, this allows higher biomass and bioproduction yields.



Research requires an environment with open-mindedness, trust and goodwill. Through our SYNBIOECO research collaboration with SIFBI in synthetic biology and bioprocesses, I experienced scientific creativity and efficiency from bench to fork, as well as a multidisciplinary approach of translating high-level basic research, such as tailor-made enzymes, into applied research and the final product."

Dr Thomas Lautier, Adjunct Scientist, French National Centre for Scientific Research

Contact Us

Experiential

Journey



Singapore Institute of Food and Biotechnology Innovation 31 Biopolis Way, #01-02 Nanos, Singapore 138669 www.a-star.edu.sg/sifbi info@sifbi.a-star.edu.sg

