

RESEARCH & DEVELOPMENT

With the increasing consumer awareness on health and wellness, sustainability and food safety, our R&D direction is aligned with global trends. Our intimate customer knowledge and focus has allowed us to lead the way in providing consumers cost effective solutions for healthier, premium quality products with low trans-fat and low saturated options. Our team specialises in developing customised solutions to meet our customers' specifications and requirements.

At Mewah Group, the driving force behind our R&D is the passion for innovation, dedicated technical team and the satisfaction of fulfilling customers' needs. Our approach is solution based to ensure we meet the customer's expectations.

R&D is a catalyst of change in product innovation and renovation which drives the company's growth. We strive to increase our value added products portfolio to draw a clear differentiation from competitors.

The fundamental of R&D is the mastermind of Product Technology and Process Technology which translates consumer requirements into products at quality and competitive position guided by pragmatic and dynamic commercial insights.

Our Innovation and Knowledge Management Centre (IKMC) consists of scientists and technologists with expertise in bakery, confectionary fat, pre-mix, non-food as well as applications and pilot plants to support R&D activities of different categories. We strive to develop exciting new products exceeding customers' expectations.

The backbone of our R&D activities is our highly dedicated team supported by state-of-the art facilities with the latest equipment to facilitate the design of products solutions that meet the dynamic landscape. The pilot plants allows development of solutions from raw ingredients to finished products ready for our customers' evaluations. Additionally, we are able run trials on our distinctive formulations for existing range of products. Our capability includes newer technologies such as, enzymatic inter-esterification that help to enhance our research and development capabilities for product range diversification.



Application and sensory facilities are well equipped in our IKMC to ensure that solutions provided to customers meet their intended purposes. In this facility, our solutions are tested using industry standard food preparation equipment currently in use in many of our food customers. Qualified food practitioners staff the Application Centre.

Though at its early stages, our R&D department for dairy products has developed a wide portfolio in line with other global dairy players. We are on the right track to achieve more in the forthcoming years. We have already developed the range for Sweetened Creamer products successfully and are working on new formulations to extend our range of offerings to meet different consumer requirements and different consumer segments.

Being customer-centric, we strive for excellence when it comes to product innovation to deliver cost-effective and quality solutions through our passion for R&D and embracing good manufacturing practices.

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With our R&D capacity and capability built over decades, we are committed to bring the Mewah Group to greater heights by collaborating with reputable research centres for greater technological developments.