

Research & Development

DRIVING INNOVATION WITH PURPOSE AND PARTNERSHIP

In 2025, our Research & Development (“R&D”) efforts continue to strengthen Mewah’s position as a trusted solutions partner in a rapidly evolving global food landscape. Customer expectations are shifting towards healthier choices, greater transparency, and consistent performance across bakery, confectionery, home cooking as well as HORECA and QSR environments. These demands call for greater agility, responsible and firmly grounded in scientific excellence.

Regulatory expectations have also risen, particularly around food-safety and quality parameter making robust food-safety management essential. Our R&D teams continue to enhance our internal systems, placing strong emphasis on proactive risk management, improved process control, and comprehensive validation from raw materials to finished goods. These efforts ensure that our products remain safe, compliant, and aligned with the standards of global markets.

Working closely with customers remains central to our approach.



Through early engagement, joint development and structured feedback loops, we accelerate time-to-market while ensuring new products are commercially relevant, technically robust, and designed to perform consistently across diverse real-world applications.

ADVANCING SPECIALTY FATS & OILS AND APPLICATION SOLUTIONS

Our expertise in specialty fats continues to support customers seeking high-performing and cost-effective solutions across a wide range of applications. Our enhanced butter blend range provides premium alternatives to pure butter, offering excellent texture, flavour delivery and versatility, while meeting growing demand for healthier and more sustainable options.

Beyond specialty fats, demand for convenience has accelerated the need for powder premix solutions, including chicken coating flours and seasoning blends. These solutions offer consistent performance, simplified preparation, and reliable quality enabling fast, repeatable results without sacrificing taste or texture. Our development methodology



integrates application trials, fryer and oven performance testing, and sensory validation to ensure dependable adhesion, colour development, crispiness, flavour delivery, and overall eating experience across diverse kitchen environments, from high-volume QSR outlets to commercial HORECA kitchens and home cooking setups.

PURPOSE-BUILT FOR RESILIENCE AND FUTURE GROWTH

Global supply chains continue to experience volatility due to climate-related disruptions, shifting agricultural patterns, geopolitical tensions and natural disasters. These uncertainties have heightened demand for solutions that help customers maintain business continuity without compromising quality or performance.

In response, our R&D teams are:

- **Exploring natural additives and multifunctional systems** to enhance stability and shelf life.
- **Developing adaptive and modular formulations** that perform reliably under changing supply conditions.
- **Optimise resource efficiency** through improved process and strengthened supplier governance.

These efforts reflect our commitment to innovation that is both forward looking and commercially practical. By combining scientific rigour with customer partnerships, we continue to deliver products that are safe, reliable, and market-ready supporting our partners and customers in navigating an increasingly complex global landscape.