

RESEARCH AND DEVELOPMENT

With the increasing consumer awareness on healthy food products, our R&D direction is aligned with the global trend and needs. Innovation and renovation activities have driven our product range to transform towards healthier direction, such as continuous improvement on allergen-free food products as to cater for global market requirements and provide unique product proposition for consumers.



At Mewah Group, the driving force behind our R&D model is the passion for innovation and the satisfaction of fulfilling customers' needs.

R&D is a catalyst of change in product innovation and renovation which drives company's growth. Highly value added products draw 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 technologists with expertise in bakery, confectionary fat, non-food as well as applications and pilot plants to support R&D activities of different categories.



We are backed by our dedicated team and state-of-the-art facilities such as Nuclear Magnetic Resonance spectrophotometer, Gas Chromatography, High Pressure Liquid Chromatography and texture analyser equipment to facilitate the R&D process of designing products/solutions that meet the dynamic landscape. Besides having the pilot scale plants to furnish us for running trials on our distinctive formulations for existing range of products, our newly installed enzymatic inter-esterification and computerised-controlled hydrogenation pilot plant also help to enhance our research and development capabilities for product range diversification. Application and sensory facilities are well-equipped in our research centre as to ensure that solutions provided to customers meet their intended purposes.

Though at its early stages, our R&D department for dairy products has positioned well on par with key dairy players locally. We are in a direction 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.

As customer is our top priority, we strive towards excellence for product innovation and quality to deliver cost-effective and quality solutions through our passion for R&D and embracing the good manufacturing practices.

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With our R&D capacity and capability built over decades, we are committed to bring Mewah Group to greater height by collaborating with reputable research centres to ride on technology and innovation-driven solution bandwagon to provide healthier choice products on table.