

Research and Development

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

Our Innovation and Knowledge Management Centre (IKMC) was established in 2009 with a view to consolidate and augment all research and development activities. At our state-of-the-art-facilities, we employ a variety of frontier instruments for our detailed analysis, which includes Gas Chromatography, High Pressure Liquid Chromatography and Differential Scanning Calorimetry. We also have a full range of pilot plants from upstream to downstream products which allow us to run trials on our distinctive formulations, meeting discerning customer requirements. Our research centre is also equipped with application and sensory facilities, which allow us to carry out critical feasibility and application tests, and to troubleshoot.

Here, we are committed to research and development, product and process improvement, product applications and technical support for a variety of food-base and non-food-base palm oil related products. Some areas include cocoa butter equivalent, cocoa butter replacer, and chilled spread, in addition to our continuous commitment to improvement and expansion of our current bakery and confectionery products.

In the area of non-food R&D activities, we utilize different quality vegetable oil for the development of soap bar products and are capable of formulating in accordance to market requirements.

Over many years of embracing only good manufacturing practices, the Company recognizes the challenge of pursuing a balance in product innovation and quality. It maintains unwavering conformance to stringent food safety and hygiene standards.

Our continued investments in R&D breed constant innovation of sustainable products alongside quality and we believe we have the capabilities of translating our passion for R&D into what our customers' value.

