

Bio-processed okara for value-added healthy food products

A resource-efficient, circular economy in the F&B industry.

Soynergy Pte. Ltd., a NUS spin-off, provides a patented on-site processing technology to transform okara into okara probiotic drink.

Soynergy adopts a **B2B business model** where Soynergy will process the okara to **manufacture and supply** the okara probiotic drink and bio-okara to businesses as **an intermediate product**.



✓ **The bio-okara powder** is a high-value, nutritious and natural ingredient which can be added into various food products (e.g. baked products, vegan meat).

✓ **Okara probiotic beverage** is a novel functional product containing high cell counts of live probiotics, easily absorbed free amino acids and free isoflavones with a pleasant, fruity aroma.



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