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AM MATTERS
August 2021

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THE FUTURE OF ADDITIVE MANUFACTURING

ADDITIVE FOOD MANUFACTURING FOR PERSONALISED MEALS

24 AUG 2021 | 4PM - 5PM (GMT +8)

ORGANISED BY

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NATURAL MACHINES

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FUTURE READY FOOD SAFETY HUB

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MS CAROLYN STEPHEN
NUTRITIONIST
SINGAPORE POLYTECHNIC

NAMIC and SGINnovate's collaborative series, The Future of Additive Manufacturing, is returning with a fresh topic this August. At this session, we will deep dive into 3D printing applications in Food, and how 3D printed food enables one of the key pillars in the future of personalized healthcare and sustainability. Join the conversation with 3D printing and food experts to learn how the technology empowers all of us with personalised nutrition, especially for dysphagia patients and the elderly.

Date: 24 August 2021

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Programme:

4:00pm - 4:05pm: Welcome Remarks by SGIInnovate

4:05pm - 5:00pm: Panel Discussion and Q&A on **Additive Food Manufacturing for**

Personalised Meals with:



Carolyn Stephen, Nutritionist, Food Innovation & Resource Centre, SP
Carolyn is the lead of the food 3D printing efforts at FIRC, carrying out research on food 3D printing to provide customization of nutrition according to individual needs. Her current work includes concept generation and product development for health and wellness-based food products according to current market trends.



Colin Lim, Deputy Director, Future Ready Food Safety Hub
FRESH is a national initiative driving food safety research and building food safety science capabilities to support Singapore's growing food innovation ecosystem. Colin oversees business development and is passionate about building a vibrant and conducive regulatory science environment for food innovation to flourish.



Lynette Kucsma, Co-founder & CMO, Natural Machines
Natural Machines is the producer of Foodini, the first 3D food printer + IoT kitchen appliance to contribute to a healthy eating lifestyle. With a tech and consumer professional background, Lynette is passionate about healthy eating, as well as technology, and she envisions to sell a device that will revolutionize every kitchen.



Dr Michinao Hashimoto, Associate Professor (Engineering Product Dev.), SUTD
At SUTD, Michinao is involved in research on 3D food printing. Additionally, he is also the principal investigator of Soft Fluidics Group. The overarching research interests of the group are microfluidics and 3D printing, both fundamental and applied, with various focuses including 3D food printing.

Suchitra Narayan, Director - Venture Building, SGIInnovate (Moderator)
Suchi has almost 20 years of experience in venture building, product development, business strategy and corporate partnerships across global markets. Presently, Suchi

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