



Powered by



100%
developed &
manufactured in
Singapore



Plant-based meat, made simple.

Integrate tasty, plant-based ingredients and products into your kitchen and manufacturing processes effortlessly with **Cremer Sustainable Foods**

Disclaimer: Illustrations depict dishes in which our plant-based proteins can be used and are not representative of the actual product

We produce **sustainable, plant-based alternatives** for every kitchen and manufacturing facility

Healthy, clean-label plant-based options

Carefully formulated using soy powder to match the nutritional profile of traditional meat options, ensuring that you can offer plant-based choices without compromising on quality.



Our plant-based chicken pieces contain

22.3g of protein per 100g

higher than the protein content of chicken tenderloins
(19.6g per 100g)



Deliciously authentic taste experience

Manufactured using High Moisture Extrusion (HME) Technology, crafted to mimic the taste and texture of meat products, ensuring a seamless integration into daily consumption.

“

Cremer Sustainable Foods' unique and healthy products have been a hit since their introduction to our buffet menu. The team has been exceptional, going above and beyond to support our plant-based vision in catering. ”

SaladStop!

Plant-based minced beef tartlets served at SaladStop's catering event



Locally manufactured with global standards

Designed and manufactured in Singapore, aligned to rigorous quality control standards and international certifications.



Multiple product forms available for customisation



Your complete plant-based food partner

Our collaborative partnership approach goes beyond simply supplying products - we work alongside you to **plan, taste and perfect your plant-based dishes** and/or integrate them into your manufacturing processes, supported by our in-house R&D and culinary training teams.



Food Tasting Experience

Savour our products and view the production process first hand with personalized tasting sessions at our facility.



Menu Co-Creation

Collaborate with our R&D team to develop custom plant-based food products that are perfectly aligned to your existing recipes, ingredients and operational processes.



Manufacturing Process Integration

Allow our R&D experts to guide you in integrating our plant-based products seamlessly into existing manufacturing processes to avoid disruptions and maximise productivity.



Expert Culinary Support

Our in-house team of chefs provide hands-on training, recipes and tips for integrating our products seamlessly into your kitchen workflows.

Complimentary
recipe cards
crafted for your
chosen products



OUR PRODUCT PORTFOLIO

Versatile and flexible options

Enjoy the flexibility to add your own flavors to our products, seamlessly integrating them into your menu while preserving the flavours and workflows into your menu and manufacturing process



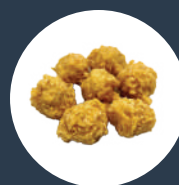
Breaded Patty



Tempura Nugget



Breaded Nugget



Chicken Poppers



Fish Fingers



Beef/Lamb Slider



Beef/Lamb Patty



Pieces



Minced



Black Pepper Chicken

Discover
your menu's
**plant-based
possibilities**



Cremer Sustainable Foods is a joint venture between **CREMER**, a diversified German multinational and **Nurasa**, Temasek's wholly-owned subsidiary

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