

Press Release**15th June 2023****Embargo: 14:00 SGT****Ice cream will never be the same again: world's first Solein® gelato now available to consumers in Singapore**

Fico, a Singapore-based restaurant, is making food history by embarking on a culinary revolution by creating the world's first Solein Chocolate Gelato, a dessert made with ingredients derived out of thin air. Solein is the world's most sustainable protein produced by Finnish food tech company Solar Foods.

Solar Foods received regulatory approval to sell Solein, a novel microbial protein, in Singapore in September 2022. Its first tastes were served to the public in an invite-only tasting at Fico, a casual Italian seaside restaurant in Singapore on the 25th of May 2023. Fico is the latest concept from The Lo & Behold Group and the restaurant has now crafted a brand new gelato recipe, the Solein Chocolate Gelato, using the novel ingredient, which will be available at Fico from the 15th of June.

This is the first time in history that a food produced without any connection to photosynthesis and agriculture has been made available to the general public. The unique gelato replaces dairy with Solein, the world's most sustainable protein, and removes the animal from the equation. This offers a glimpse of a future where tastes and textures are familiar, but where food arrives on our plates in an entirely new way.

The future can taste like anything

To commemorate the highly anticipated release of Solein, the visionary team led by Oliver Truesdale-Jutras, Director of sustainability consultancy Re:Growth, and Fico's Chef-partner Mirko Febbrile, crafted a Solein-inspired tasting menu that showcased the flavours of Singapore in an exclusive event held at Fico.

Inspired by the properties of Solein, with its mild aroma and notes of umami that hint at nuttiness and creaminess, Chef Mirko explored pairing Solein with an indulgent chocolate flavour to elevate the familiar tastes.

"It is a remarkable opportunity to be the first chef team to introduce a one-of-a-kind ice cream to the world. It combines the familiar delicious taste we all love with a unique ingredient produced without relying on traditional agriculture. Exploring Solein's versatility has been an incredible journey; we've experimented with its potential, creating dishes ranging from miso soups, pasta, sauces, and desserts. Replacing dairy with Solein in this chocolate gelato, we were able to craft a vegan ice cream without compromising on its creaminess" describes Chef Mirko.

"As a chef, I believe strongly in making food sustainable and responsible. Solein opens up opportunities for us to reimagine the food chain in a way that benefits our planet, without compromising the dishes and flavours we love."

The world's first Solein-powered ice cream will be launched utilising Fico's *Pedal for Gelato* initiative as its launching pad. The initiative encourages better living with play and exercise and Fico rewards participants who have cycled more than 15km in that day with a complimentary scoop of gelato to exemplify this.

Solein is the "Intel inside" – blending easily into foods supports smooth entry to market

Solein Chocolate Gelato is also an example of the versatility and functionality of the novel ingredient: Solein blends into familiar foods and is ideal for all kinds of recipes, sweet or savoury. It can give foods a complementary colour from the carotenoids which are naturally present in the ingredient, but in the new gelato the colour comes from the chocolate so there's not even a visual clue that Solein is there. This shows how eating Solein is just like eating any of the foods you already know and love, only more sustainable.

"If you didn't know, you could not guess this gelato includes an entirely new, unique, and nutritious ingredient just by tasting it. It looks, feels and tastes just like any other Italian gelato – and that is exactly the idea. Solein is the 'Intel inside' of the food industry", explains Solar Foods CCO **Shilei Zhang**.

"Solein Chocolate Gelato also fits a perfect fit for this market. Ice cream is highly popular in Singapore: it's common to see people queuing at ice cream kiosks for a cool treat on a hot Singapore evening. Chocolate is also one of the most popular flavours in ice cream across the world, so it is easy to adapt to local tastes."

Fico's new gelato is the first of what Solar Foods expects to be a significant number of Solein-based foods entering the market in coming years. On the 30th of May, Solar Foods and Japanese food company Ajinomoto [announced a strategic alliance](#). This is Solar Foods' first partnership with a global food brand and includes an agreement to develop products using Solein and conduct a marketability study, set to begin in Q1 2024. Solar Foods' new facility, Factory 01, is under construction in Finland. It is set to be completed and begin production in 2024. Factory 01 will bring the company's Solein production to commercial scale for the first time

What is Solein?

- Solein is a microbial protein-rich powder that contains all the essential amino acids. It can be used to replace existing proteins in a variety of foods, for example in alternative dairy and meat, different snacks and beverages, noodles and pasta, or breads and spreads. It is the first ever novel food disconnected from the limits of traditional agriculture. This type of production method has the potential to transform the sustainability, availability, and transparency of what we eat and where food can be produced.
- Solein is produced using a bioprocess where microbes are fed with gases (carbon dioxide, hydrogen, and oxygen) and small amounts of nutrients. The bioprocess resembles winemaking, with carbon dioxide and hydrogen replacing sugar as the source of carbon and energy, respectively.
- Solein is 65-70% protein, 5-8% fat, 10-15% dietary fibres and 3-5% mineral nutrients. The macronutrient composition of Solein cells is very similar to that of dried soy or algae. Solein provides iron and B vitamins and is exceptionally functional. Solein can be used with a wide variety of other ingredients: it vanishes into foods and doesn't change the taste of familiar, everyday food products.
- The production of Solein is not reliant on agriculture, weather, or climate: it can be produced in harsh conditions such as deserts, Arctic areas, even space. The process does not require animals or photosynthetic plants, making Solein the world's most sustainable protein.
- Solein will become available for commercial use for the first time. It is aimed at food brands looking for nutritious, functional, and sustainable protein ingredients of consistent quality that can be reliably

delivered for their products. Singapore was the first market to grant Solein regulatory approval, but Solar Foods is also seeking authorisations in other markets across the world.

- Factory 01 is Solar Foods' first commercial production facility and will begin to produce Solein in 2024. Construction of the facility started in Vantaa, Finland during Q4 2021. Factory 01 will take Solein production to commercial scale. Solar Foods has plans to expand its network of production facilities in the coming years.

Learn more about Solein at solein.com

Chefs Oliver and Mirko experiment and cook with Solein and discuss their thoughts on the novel protein and its possibilities: [watch the full video on YouTube](#)

Find photos in our media bank: solarfoods.com/media/solein-chocolate-gelato/

For more information and requests for interviews:

Solar Foods Ltd.

Pasi Vainikka
DSc (Tech), CEO
pasi@solarfoods.com
+358 10 579 3286

The Lo & Behold Group

Caroline Chee
Senior Brand Manager
caroline.chee@lobehold.com
+65 9489 9644

Solar Foods Ltd.

Solar Foods produces protein using carbon dioxide and electricity. Solein® production, independent of weather and climate conditions, liberates global protein production from the constraints of traditional agriculture. Solar Foods was founded in Finland in 2017. solarfoods.com

The Lo & Behold Group

The Lo & Behold Group is a hospitality company that creates, owns, and operates a series of timeless, thought-provoking concepts, each with a unique story and a distinct perspective on the cultural-culinary landscape. While each has a personality of its own, the properties are united by a carefully considered sense of place, purpose, pioneering design and above all, a commitment to creating awesome experiences for all who walk through our doors—employees, partners, and customers alike.

Our properties currently include OverEasy (2009), Tanjong Beach Club (2010), Odette (2015), The Warehouse Hotel (2016), Po (2016), Le Bon Funk (2018), Esora (2018), Clink Clink (2020), Claudine (2021), The Coconut Club Beach Road (2022), The Coconut Club Siglap (2023), Le Bon Funk Holland Village (2023) and Fico (2023).