



Fermentation process | Photo source Pexels

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RESEARCHERS CREATE WORLD'S FIRST ALCOHOLIC BEVERAGE MADE FROM TOFU WHEY

 SCIENCE

Scientists in Singapore have created a fermentation process that means no food waste is produced.

From the beer brewed specifically for optimal enjoyment at high altitudes, to the alcoholic beverage that claims to leave drinkers hangover-free, researchers have certainly taken the time to create the best alcoholic experience for all. Now, scientists from the National University of Singapore (NUS) have made their mark by creating the world's first alcoholic drink made from tofu whey.

The beverage, named Sachi, is made from the liquid that is generated from the production of tofu, and involves a fermentation technique that enriches it with antioxidants called isoflavones. Sachi's creators, Associate Professor Liu Shao Quan and PhD student Chua Jian Yong, have a mutual interest in sustainable food production and initiated research into the beverage a year ago. They say the recipe took three months to finalise, and the process to make the drink itself takes three weeks.

Fresh soya milk is made from soybeans, which is then used to make tofu and its residue – the whey – is collected. Sugar, acid and yeast is added to the tofu whey, and the concoction is fermented to create the alcoholic offering. The fermentation technique was formed to fully utilise all of the whey so no waste is generated. The team has filed a patent for this process, and are hoping to collaborate with industry partners to bring the drink into the mass market. Much like the duo behind Sachi, how could you create a new approach to an age-old process?

11th December 2017

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