

## Food science pioneers expand at Brooklyn Navy Yard

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The Brooklyn Navy Yard Development Corporation (BNYDC) has signed a lease with Kingdom Supercultures, the world's first platform for natural microbial culture design to create new types of food, beverages, and other products, at the Yard's historic and recently renovated Building 77.

Formerly a windowless Naval warehouse, Building 77 has been transformed into a design and manufacturing hub, attracting industries ranging from entertainment to clothing design, to life science and autonomous drones.

Kingdom Supercultures previously occupied space at the Yard's hardware incubator, New Lab, but due to strong growth, expanded its footprint and signed a lease for 8,200 s/f at Building 77.

"Kingdom Supercultures started at the Yard's hardware incubator, New Lab, and has rapidly expanded, now requiring a larger space to support its development, which is exactly how the Yard's ecosystem is designed to work," said the Navy Yard's Chief Development Officer,

Johanna Greenbaum. “The company has already proven to be a driving force within the biotechnology industry and as it continues to grow, it will further cement the Yard as an attractive place for innovation-driven life sciences companies to develop and thrive.”

Brooklyn-based Kingdom Supercultures is a pioneer in biodesign capabilities. Scientists and engineers at the firm treat microbes like Lego building blocks – assembling them into new communities and creating innovative ingredient concepts for plant-based alternatives that taste like real dairy, low-alcohol beverages with full flavor, and natural preservatives that work better than artificial ones. Working with clients across industries including food, beverage, personal care, beauty and more, Kingdom Supercultures enables brands to deliver cleaner ingredient labels and to craft products with improved functionalities and sustainability.



*Image via Ravi Sheth, Twitter*

Y Combinator, a technology startup fund, helped Kingdom Supercultures raise venture capital funding, quickly accelerating the company's growth and revenue. Kingdom Supercultures continues to advance its biotechnology while collaborating with premier restaurants like Eleven Madison Park, where its unique probiotic cultures are a critical ingredient in one of the most popular dishes on the menu.

"Our growth speaks to the increasing demand for better food and ingredient alternatives and we look forward to expanding our space within the Yard to further this work," said Kendall Dabaghi, co-founder and CEO of Kingdom Supercultures.

"Our mission is to bring the world improved versions of the products they love most by harnessing a new category of biodesign using natural microbial cultures for a more sustainable, and healthier future," said Ravi Sheth, co-founder and Chief Scientific Officer.

Kingdom Supercultures started in 200 s/f at the Yard's New Lab, a space designed to support emerging innovation enterprises. BNYDC handled the new lease in house.

Originally constructed for the Navy's use in 1942, Building 77 recently underwent a \$187 million renovation, upgrading it from an outdated storage facility to an active business hub that serves the needs of today's innovation workforce.