

2016 APEC Expert Consultation on Food Loss and Waste
at Retail and Consumer Levels

Food Waste Management in Singapore

18 July 2016



Current food waste situation in Singapore

785,500 TONNES of food waste generated in 2015



Challenges

Increasing consumerism



- Greater affluence, tendency to purchase in excess
- Higher expectations – demand for freshness and aesthetics

Food safety & liability concerns



- Concerns of food safety
- Concerns of liability in food donation

Lack of downstream demand for recycled products



- Limited local demand for end product of food waste recycling e.g. compost/ fertilizer, animal feed

Food waste management strategies

Food Waste Management Hierarchy

Most preferred

Prevent and reduce food waste at source



- Outreach Programme
- Good Practice Guides

Redistribute unsold/excess food



- Encourage food donation to food redistribution organisations

Recycle food waste



- Encourage food waste recycling
- Promote R&D & test-bed innovative solutions
- Conduct food waste recycling pilots

Recovery of energy

Least preferred

Consumer behaviour and attitudes towards food wastage

Cooking and Eating Habits



26%

purchase more than enough food for consumption



70%

said the reason was to ensure household members have more than enough to eat



80%

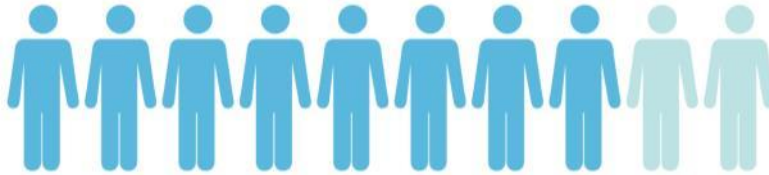
prepare food at home



39%

of those who prepare food at home have leftover food after a meal

Attitudes Towards Food Wastage



8 in 10 are bothered when uneaten food is thrown away.

90% felt that it is a waste of money.

Top Reason for Food Wastage in Households



BEST BEFORE
dd/mm/yyyy

Food gone out of date (63%)

Factors That Motivate Change



81%

think that they should reduce food wastage to save money



77%

think that they should reduce food waste because it is bad for the environment



61%

will waste less food if there is better info on how to plan and store food

Outreach programme

- Launched on 23 Nov 2015
- Encourage adoption of smart food purchase, storage & preparation habits
- Partner food retail businesses to display collateral materials to encourage food wastage reduction



Online handy guide to reducing food wastage

- Targeted at consumers
- Provides tips for consumers on how to reduce food wastage at home and when dining out



Other key initiatives

- AVA conducts seminars to showcase innovations in food waste recycling to encourage food establishments in food waste recycling
- **Good practice guides**
 - Targeted at food manufacturers, retail food establishment and supermarkets to reduce food waste across the supply chain
 - Include guidelines on proper handling and re-distribution of unsold and access food to address food safety concerns
- **Waste audit for households**
 - Sorting of food waste (avoidable & unavoidable waste) and packaging waste at selected households
 - Aims to establish the potential for further reduction of food and packaging waste and develop programmes to reduce waste in Singapore

Our Environment

Safeguard • Nurture • Cherish