More firms reducing, recycling food discards ahead of new law
By Sophia-Ines Klein, ksophia@sph.com.sg

The Straits Times
Monday 4th September 2023
1072 words
Page 2 | Section: THE BIG STORY
726cm on the page

More firms reducing, recycling food discards ahead of new law

They are also forming tie-ups to fight rising cost of farming and importing raw materials

Sophia-Ines Klein

Efforts to reduce food waste have picked up pace among food producers in Singapore, driven by the rising cost of farming and importing raw materials, and an upcoming new law.

Some companies are forming new tie-ups to reuse one another’s edible food surplus, by-products and discards, and expanding their recycling capacities. Others are investing in new ways to generate raw materials essential to industrial food production without producing more by-products that are

A circular food production process ensures that by-products or food waste generated are repurposed.

With 40 million tonnes of spent grains produced by breweries every year, equivalent to 80,000 Olympic-size swimming pools and 20 million slices of bread discarded daily here, circular food production is an efficient solution to increasing food waste in Singapore.

They are also forming tie-ups to fight rising cost of farming and importing raw materials

Sophia-Ines Klein

Efforts to reduce food waste have picked up pace among food producers in Singapore, driven by the rising cost of farming and importing raw materials, and an upcoming new law.

Some companies are forming new tie-ups to reuse one another’s edible food surplus, by-products and discards, and expanding their recycling capacities. Others are investing in new ways to generate raw materials essential to industrial food production without producing more by-products that are

A circular food production process ensures that by-products or food waste generated are repurposed.

With 40 million tonnes of spent grains produced by breweries every year, equivalent to 80,000 Olympic-size swimming pools and 20 million slices of bread discarded daily here, circular food production is an efficient solution to increasing food waste in Singapore.

They are also forming tie-ups to fight rising cost of farming and importing raw materials

Sophia-Ines Klein

Efforts to reduce food waste have picked up pace among food producers in Singapore, driven by the rising cost of farming and importing raw materials, and an upcoming new law.

Some companies are forming new tie-ups to reuse one another’s edible food surplus, by-products and discards, and expanding their recycling capacities. Others are investing in new ways to generate raw materials essential to industrial food production without producing more by-products that are

A circular food production process ensures that by-products or food waste generated are repurposed.

With 40 million tonnes of spent grains produced by breweries every year, equivalent to 80,000 Olympic-size swimming pools and 20 million slices of bread discarded daily here, circular food production is an efficient solution to increasing food waste in Singapore.