

MEDIA FACTSHEET

Enterprise Singapore introduces new resources to accelerate food manufacturers' sustainability journey

MR No.: 060/23

Singapore, Tuesday, 28 November 2023

1. Enterprise Singapore (EnterpriseSG) has launched the **Sustainability Playbook for Food Manufacturers** to help companies embark on their sustainability journey and develop relevant capabilities. This was announced today by Minister for Sustainability and the Environment, Grace Fu, at the seminar “Kickstarting Your Sustainability Journey in Food Manufacturing” jointly organised by EnterpriseSG, Republic Polytechnic and Singapore Polytechnic. This playbook is part of a series of sustainability playbooks under the Enterprise Sustainability Programme (ESP)¹. Additionally, **Embracing Sustainability for Enterprise Growth in Food Manufacturing**, a course for food manufacturers supported by the ESP, will be rolled out in Q1 2024.
2. Jeannie Lim, Assistant Chief Executive Officer (Lifestyle & Consumer), EnterpriseSG said, “Food manufacturers need to find new ways to remain relevant and competitive amid global supply chain challenges, evolving sustainability regulations and increasing consumer demand for climate-conscious food products. To help food manufacturers in this, Enterprise Singapore has developed this playbook which provides insights into various aspects of sustainability and offers relevant strategies and resources. Together with the course, we hope to accelerate the learning process and help food manufacturers build new capabilities in sustainability.”

Sustainability Playbook for Food Manufacturers

3. The playbook provides a step-by-step guide for food manufacturers to embark on their sustainability journey. It contains checklists featuring recommended starting points for

¹ Launched in October 2021, the ESP supports Singapore enterprises to integrate sustainability into their business and capture new opportunities in the green economy. The ESP supports training courses, capability and product development projects, and key enablers in areas such as certification and financing. More information on the ESP is available at www.enterprisesg.gov.sg/ESP.

different core sustainability strategies as well as relevant resources to encourage and guide food manufacturers to incorporate sustainability practices into their business operations.

4. The playbook identifies three core strategies for food manufacturers to become more sustainable:
 - a. **Optimising Resources** – A review of current manufacturing processes will help to identify resources that can be optimised to achieve sustainability goals and lower operation costs. For example, energy consumption can be reduced by investing in energy-efficient equipment and solutions or by adopting onsite energy generation capabilities such as installing solar panels on rooftops. The adoption of more productive manufacturing processes and digitalisation can also maximise efficiency in resource utilisation and reduce waste for businesses.
 - b. **Valorising Food Side Streams** – Food manufacturers can capture new opportunities by repurposing food manufacturing by-products into higher value-added food products or food ingredients. In Singapore, the largest food manufacturing side streams include okara, brewers' spent grain, surplus bread, and fruits and vegetables. Today, these are being converted into innovative products such as plant-based cheese, bean-free coffee, probiotic beverages and low GI noodles to meet new consumer demand for healthy and sustainable food products.
 - c. **Adopting Sustainable Packaging** – Reducing packaging or using recyclable or sustainable packaging that has higher shelf-life stability not only appeals to green-conscious consumers, but also prepares businesses for international market access as packaging requirements kick in globally.
5. For more details on how food manufacturers can embrace sustainability, the full playbook can be found [here](#).

New Course on Embracing Sustainability for Enterprise Growth in Food Manufacturing

6. Designed in collaboration with EnterpriseSG and the Singapore Food Manufacturers' Association (SFMA), the course by Accenture will provide food manufacturing companies

with an introduction to sustainability concepts and equip them with relevant tools and support to take concrete next steps. As part of the course, food manufacturers will gain access to a sustainability assessment toolkit and receive one-on-one advisory to kickstart their sustainability journey.

7. The first run of the course will be rolled out in Q1 2024 and interested companies can register their interest with Accenture. EnterpriseSG will defray 70% of course fees for eligible businesses. More information on the course can be found [here](#).
8. For businesses who are ready and keen to embark on sustainability projects, they can also tap the ESP to build sustainability capabilities and seize opportunities for growth.

- End -

For media enquiries, please contact:

Ms Joyce HO
Senior Business Partner
Corporate Communications
Mobile : +65 9815 8373
Email : joyce_ho@enterprisesg.gov.sg

About Enterprise Singapore

Enterprise Singapore is the government agency championing enterprise development. We work with committed companies to build capabilities, innovate and internationalise.

We also support the growth of Singapore as a hub for global trading and startups, and build trust in Singapore's products and services through quality and standards.

Visit www.enterprisesg.gov.sg for more information.