





Sustainable Food Waste

Lee Pei Shan Delia, AFH, 6 October 2018

I.

Present Problem

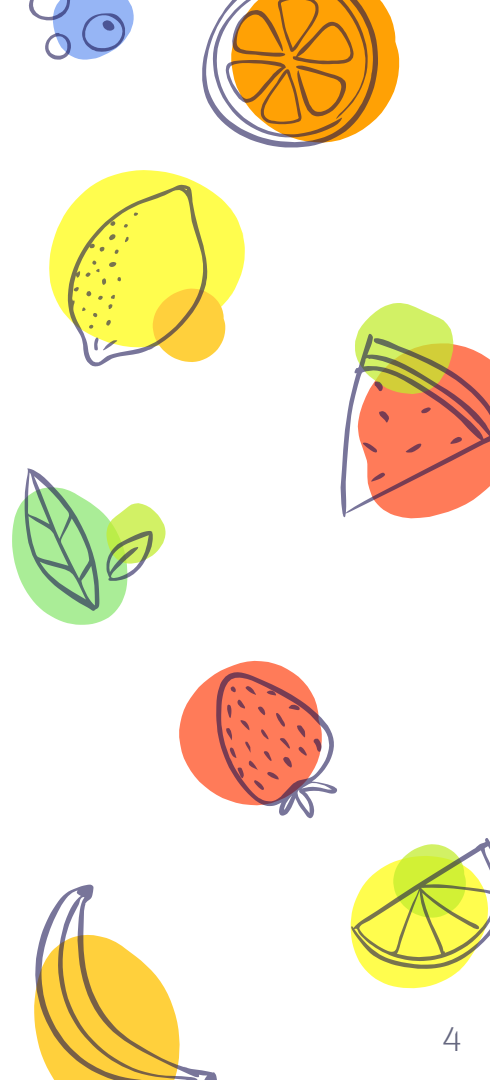
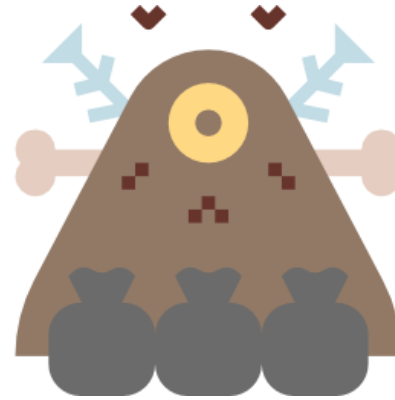
Food Waste



Food Waste

Increasing quantity of food waste

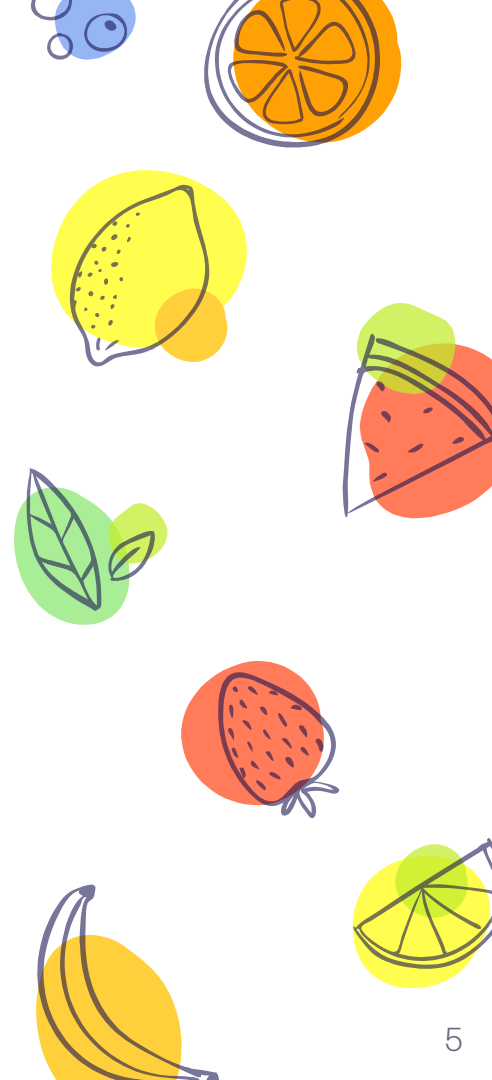
- × 558,900 tonnes(2007) -> 809,800 tonnes (2017)
- × Almost similar quantity as plastic
- × 16% recycled



Food Waste

Types

- × Agriculture
- × Household
- × Food Processing



2.

Possible Solutions

Value adding waste



Value-adding Waste

But in
Singapore...

Agriculture

Composting

Eg. Unwanted
parts of crop



Household

Composting
Eg. Bokashi

Eg. Fruit peels,
leftovers



Processing

Biotransformation

Eg. Waste from
soybean
processing, coffee
processing



Biotransformation!

Biotransformation

- × Using enzyme/ micro-organisms to chemically modify a food waste



3.

Insights

Benefits, Limitations



Benefits

Nutritious, based on type of waste used

Low cost of production

Environmentally sustainable

Useful to help with land scarcity

Limitations

Longer time than incineration

Limited trash sorting in Singapore

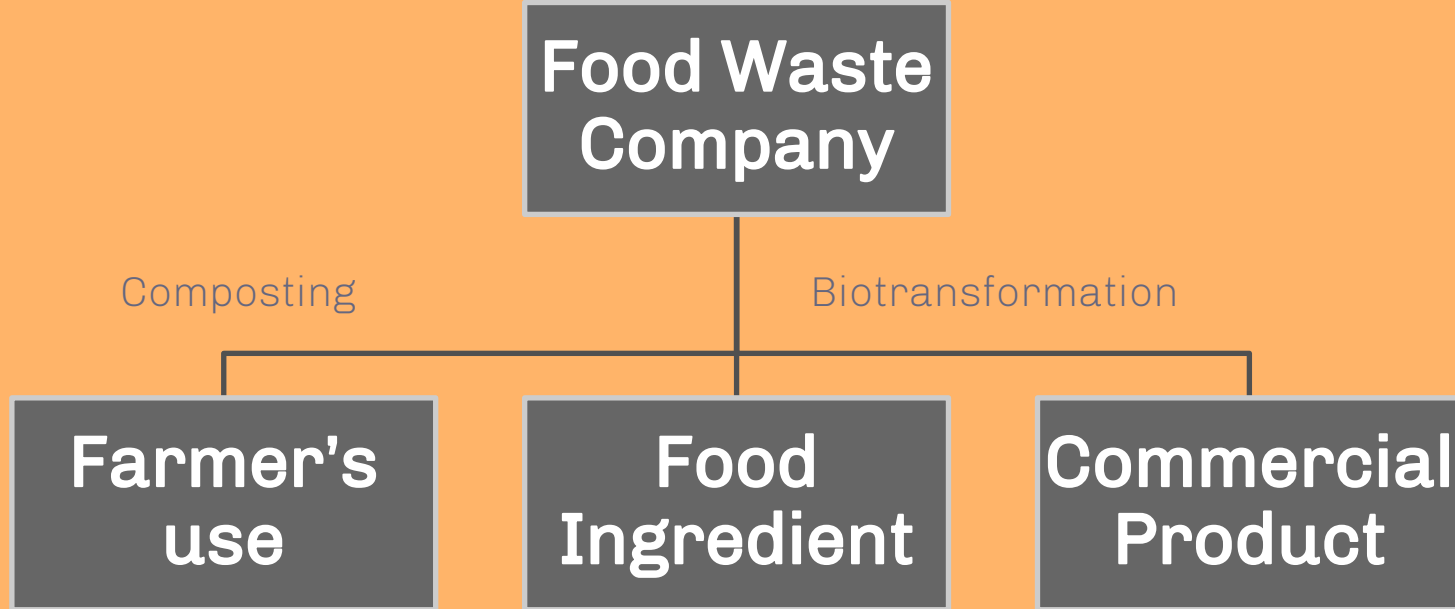
Only certain kinds of food



Applying Concept from Eat + Co



Possible Business Model 😊



The slide is decorated with various hand-drawn illustrations of fruits and vegetables. In the top left, there are blueberries. Next to them is a slice of orange. To the right is a green avocado. Further right is a slice of watermelon. On the far right is a green pear. Below the pear is another slice of orange. In the bottom right corner is a red cherry. Moving left from the cherry is a small green and blue leaf. Above that is a whole orange. In the bottom center is a green apple. To its left is a green leaf. Further left is a yellow banana. In the bottom left corner is a strawberry. Above the strawberry is a green leaf. To the left of the leaf is a yellow lemon. In the top left corner is a small cluster of blueberries.

Thanks!

Any questions?