

**SINGAPORE STANDARD**

**Code of practice for food waste management  
for food retail, wholesale and distribution  
establishments**

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**Code of practice for food waste management for food  
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*Association of Catering Professionals Singapore*  
*Ban Choon Marketing Pte Ltd*  
*Impetus Conceptus Pte Ltd*  
*Koufu Pte Ltd*  
*Marina Bay Sands Pte Ltd*  
*National Environment Agency*  
*NTUC Fairprice Co-operative Ltd*  
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*Sheng Siong Group Ltd*  
*Singapore Hotel Association*  
*Singapore Institute of Manufacturing Technology*  
*Sodexo Services Asia Pte Ltd*  
*The Food Bank Singapore Ltd*  
*Waste Management and Recycling Association of Singapore*

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## **Foreword**

This Singapore Standard was prepared by the Working Group on Food Waste Management for Food Retail, Wholesale and Distribution Establishments appointed by the Technical Committee on Food Services under the direction of the Food Standards Committee.

This standard is developed to help reduce food waste. The more food waste is being produced, the more there is to dispose of by recycling and re-using, burial (landfill) or burning (incineration). For land scarce Singapore, this poses a challenge to find land for landfills and incineration plants. Therefore, there is a need to manage food waste holistically.

This standard is intended to improve food retailing, wholesaling and distributing practices and competitiveness through a more efficient use of food resources in preparation/planning processes. This includes food waste reduction management that takes into consideration overproduction, expiration, spoilage, overcooked items, contaminated items, etc.

With food waste reduction management in place, it increases Singapore's resistance to price fluctuations in imported raw agricultural materials and reinforces the concept of sustainable production. Reduction in waste also helps food retail, wholesale and distribution establishments to save money on commodities, labour, energy and disposal costs.

In preparing this standard, reference was made to the following publications:

1. Food Loss and Waste Accounting and Reporting Standard Version 1.0, Food Loss + Waste Protocol, <http://www.wbcsd.org/contentwbc/download/1003/12937>
2. Global food losses and food waste – Extent, causes and prevention (2011), Rome, Food and Agriculture Organization of the United Nations (FAO), <http://www.fao.org/docrep/014/mb060e/mb060e.pdf>
3. Information for Food Handlers, National Environment Agency, <https://www.nea.gov.sg/our-services/food-hygiene/information-for-food-handlers>
4. SAVE FOOD: Global Initiative on Food Loss and Waste Reduction, Definitional framework of food loss(27 February 2014), Rome, Food and Agriculture Organization of the United Nations (FAO), <http://www.fao.org/3/a-at144e.pdf>
5. Sustainable Management of Food: Food Recovery Hierarchy, United States Environmental Protection Agency, <https://www.epa.gov/sustainable-management-food/food-recovery-hierarchy>
6. Technical Paper on Post-Harvest Losses and Strategies to Reduce Them (January 2014), Action Contre la Faim (ACF), ACF International, [https://www.actioncontrelafaim.org/wp-content/uploads/2018/01/technical\\_paper\\_phl\\_.pdf](https://www.actioncontrelafaim.org/wp-content/uploads/2018/01/technical_paper_phl_.pdf)

Acknowledgement is made for the use of information from the above publications.

This standard is expected to be used by food retail, wholesale and distribution establishments. Food retail establishments include restaurants, cafes, coffee shops, food courts, hawker stalls, caterers, takeaway kiosks, supermarkets, and other F&B establishments.

Attention is drawn to the possibility that some of the elements of this Singapore Standard may be the subject of patent rights. Enterprise Singapore shall not be held responsible for identifying any or all of such patent rights.

**NOTE**

1. *Singapore Standards (SSs) and Technical References (TRs) are reviewed periodically to keep abreast of technical changes, technological developments and industry practices. The changes are documented through the issue of either amendments or revisions.*
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## Code of practice for food waste management for food retail, wholesale and distribution establishments

### 1 Scope and objective

#### 1.1 Scope

This Singapore Standard gives the recommended best practices for food retail, wholesale and distribution establishments in developing their food waste management plans. It sets out recommendations and guidelines for proper food waste management at various stages in the food value chain, from the receiving of materials, to preparation, storage, packing, transportation/distribution, sales and disposal of food loss and waste (FLW) (see Figure 1).

The deletion or swapping of stages or processes is only permitted if it does not significantly change the overall conclusions of the study. Any decision to omit or swap stages or processes should be clearly stated and the reasons and implications for their omission or swapping should be explained.

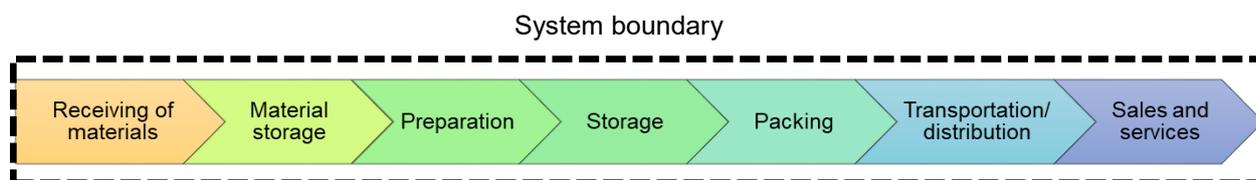


Figure 1 – Example of the food value chain

#### 1.2 Objective

The objective of this Singapore Standard is to help food retail, wholesale and distribution establishments develop a food waste management plan with the goal of minimising food waste generated and move towards a zero-waste nation, as set out in the Sustainable Singapore Blueprint 2015.

### 2 Normative references

There are no normative references cited in this Singapore Standard.