



Monetary Authority
of Singapore

Enterprise
Singapore

NATIONAL RESEARCH FOUNDATION
PRIME MINISTER'S OFFICE
SINGAPORE

Annex A – Details of Sustainability and Climate Change themed design

Venue Design

Approximately 60% of the exhibition setup is used from recyclable materials and furniture that can be recycled for future events.

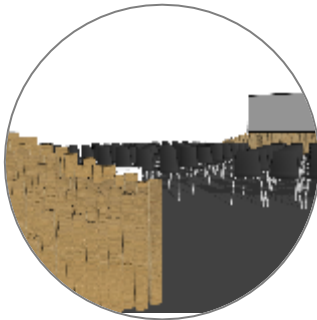
Expo Lounge | “Habitat”



Conference Lounge | “— — —”

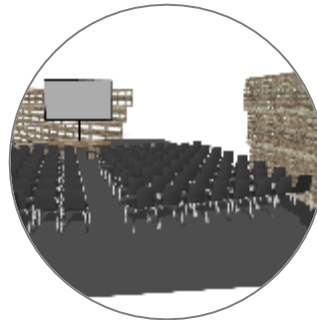


Open Stages



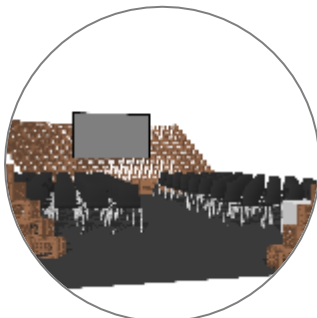
The Sustainable Stage

Material: Cardboard



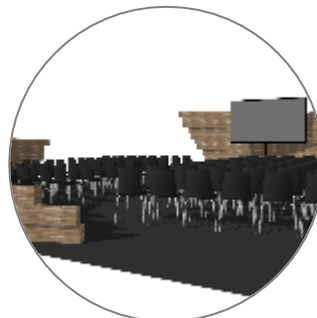
The Conservation Stage

Material: Pallets



The Renewal Stage

Material: Crates



The Responsible Stage

Material: Wooden Planks

All-Day Dining

The theme of the all-day dining menu this year is also focussed on Sustainability, with the chefs using locally sourced ingredients and weaving in plant-based meat substitutes into their dishes.

- The Hainanese chicken rice, a well-known Singapore delicacy with an innovative angle.
 - The company that owns the organic kampung chicken farms also owns pineapple farms, breeding pineapples which we were told is equivalent to the 'Mao Shan Wang' of pineapples.
 - The chickens are fed with bromelain enzyme extract derived from the pineapple plants and the manure from the chicken farm is used as fertilizers for the pineapple plants.
- The "Oat cereal local barramundi fillet with salted butter" from Kühlbarra, a collaboration between Tung Lok and Kühlbarra.
 - Barramundi Asia is Singapore's first and largest farm to rear barramundi out of large sea-cage enclosures in the open seas.
 - The farm occupies 7.5ha – equal to 10 football fields – off Pulau Semakau, boasting a current annual production of 500 tonnes.
- **The "Autowok dry fried mee siam noodles with shredded egg" will be stir-fried with an automatic, machine-operated wok, that demonstrates the possibility of having machines to replace some cooking process in future.**
- **The "Impossible Beef rendang pizza" features the plant-based minced beef produced by Impossible Foods served on a freshly-baked pizza slice.**

Sustainable Business Practices

SingEx has undertaken a set of sustainable business practices at the event this year:

- Initiating Zero Plastic Bottles by encouraging everyone to Bring-Your-Own-Bottle (BYOB) and supporting it by providing water points across the show floor.
- No plastic straw initiative.
- Providing delectable and innovative food produced from sustainable sources and served using eco-friendly packaging/cutlery.
- Food wastage collection bins to dispose food waste.
- Keeping in-hall temperature at 23 degrees celsius.
- Reusing recycled in-event construction materials.
- Recycling box for attendees' badges.