



CONSUMERS ENCOURAGED TO BUY LOCAL PRODUCE

Local production is an important secondary strategy in ensuring food supply resilience for Singapore. It complements our key strategy of source diversification ensures a degree of self-sufficiency for key food items such as eggs, fish and leafy vegetables. Local production will also provide us with a buffer against supply disruptions.

2. To this end, the Government will continue to promote local farming, with the aim to raise self-sufficiency levels for eggs, fish and leafy vegetables to 30%, 15% and 10% respectively (current self-sufficiency levels are 23% for eggs, 4% for fish and 7% for vegetables).

Consumers encouraged to buy local produce

3. The Agri-Food & Veterinary Authority's Chief Executive Office, Ms Tan Poh Hong, urged consumers to complement the Government's efforts and support the local farming industry by buying local produce. "Support from consumers to buy local produce, such as eggs, will help to spur our farms to up their production to meet the increased demand. This in turn will ensure the sustainability of local farms", said Ms Tan.

4. Consumers are assured of the quality and freshness of local produce, a result of the stringent production and quality control procedures local farms adhere to, as well as the short delivery time from farm to retail outlets.

The Singapore Quality Egg Scheme (SQES)

5. The quality of eggs produced by local chicken layer farms is assured under AVA's Singapore Quality Egg Scheme (SQES). This voluntary quality assurance scheme was first introduced in 1999. All three local chicken layer farms are currently registered under this Scheme.

6. Under SQES, local poultry layer farms are required to ensure that their facilities are hygienic and quality control monitoring systems are well maintained at all times. The eggs produced undergo monthly inspection and freshness tests* by AVA to verify their quality. The date of production and farm code are also stamped on every egg to ensure traceability.

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7. “The SQES logo is a mark of quality and freshness. The logo was recently revised in consultation with the poultry farmers to ensure that it is easily recognizable to consumers”, revealed Ms Tan. “We hope that local produce such as eggs will continue to be well received by consumers.”

* Fact about local eggs:

The freshness of eggs is measured by a Haugh Unit, which is obtained by measuring the thickness of the egg white against the egg’s weight. Eggs are graded as follows:

Grade AA : 72 Haugh units or more

Grade A : 60-71 Haugh units

Grade B : 59 Haugh units or less

All local eggs have received a Grade AA or a Haugh unit measurement of 72 Haugh units or more.

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