

MEDIA RELEASE

Singapore Food Statistics 2022

The Singapore Food Agency (SFA) has published the Singapore Food Statistics (SgFS) 2022, a one-stop comprehensive resource for key statistics on Singapore's food supply and food safety.

Key Highlights from 2020-2022

Safeguarding Singapore's Food Security: Diversifying Our Import Sources

2 As a small city state with limited resources, Singapore is heavily reliant on imports. One of the key strategies in ensuring food security is through diversification of our imports. SFA continued to work with the industry to open up new source countries, leading to an increase in food supply sources from 172 countries and regions in 2019 to 183 in 2022.

3 Even as we diversify our food sources, food safety remains paramount. Livestock, meat, and egg items are more susceptible to contamination and diseases, which could lead to foodborne illness in consumers. Only accredited sources that meet Singapore's food safety and animal health standards will be allowed to export such food items to Singapore. As of 2022, 42 countries and regions were allowed to export these food items to Singapore. This is part of SFA's ongoing efforts to diversify our import sources and to mitigate the impact of food supply disruptions. In 2022, Brunei, Colombia and Indonesia were approved as new sources for eggs, pork, and chicken respectively.

Strengthening Singapore's Food Resilience: Supporting Local Farms through Challenges

4 The COVID-19 pandemic caused delays in the establishment and upgrading plans of new and existing farms, which affected the ability of farms to reach their full production capacity. SFA remains committed to building the agri-food industry's capability and capacity to sustainably produce 30% of Singapore's nutritional needs by 2030. To expand the industry's capacity to increase production, more land tenders will be introduced to support a wider range of food types even as Lim Chu Kang is master planned into a high-tech agri-food zone. Incentive schemes like the Agri-Food Cluster Transformation (ACT) Fund are also available to support farms' productivity so that they can grow more with less. In 2022, hen shell eggs, seafood and vegetable farms contributed around 29%, 8% and 4% of our total food consumption respectively.

5 Between 2021-2022, there was a slight decrease in local seafood and vegetable production due to a confluence of supply-demand factors. To look into demand and supply aggregation of local produce and build greater support for local produce through consumer education, SFA is supporting an industry-led Alliance for Action for Demand Offtake and Consumer Education. Consumers can also support local produce by dining at Hotel, Restaurants and Catering (HoReCa) businesses that display a Farm-to-Table (FTT) logo, which indicates that these businesses procure at least 15% of their fresh produce, in dollar value, from local farms for the food categories of hen shell eggs, leafy vegetables, beansprouts, or fish, for their menus. SFA will continue working with the industry to build a more sustainable and resilient food future.

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Food Safety in Singapore: Keeping Foodborne Illness at Bay

6 SFA takes a risk-based approach to food safety that is guided by science and aligned with international standards to keep foodborne illness low in Singapore. In 2022, foodborne illness was lower at no more than 24 per 100,000 population in 2022, as compared to 25.6 cases in 2021. Data-driven inspections has allowed SFA to identify and target establishments with a higher propensity of food safety violations, as seen in the increasing percentage of non-compliances detected at retail food establishments from 7% in Q2 2022 to 11% and 14% in the subsequent quarters. This has sharpened SFA's ability to detect non-compliances, which could lead to foodborne outbreaks, earlier.

7 To meet the high demand for food testing services by the food industry and reduce turnaround time, SFA has been working closely with the industry to build up capabilities in testing, inspection and certification for food safety and food science. Today, there are 13 recognised laboratories under SFA's Laboratory Recognition Programme (LRP). Besides servicing the food industry, these laboratories also supported SFA in testing 26% of the samples collected by SFA. This Government-Industry partnership exemplifies our joint efforts to ensure that food consumed by Singaporeans is safe.

8 Food security is existential for Singapore. To safeguard Singapore's food security, SFA will continue to work closely with other government agencies, businesses, and consumers to manage food security risks, and transform the agri-food sector. At the same time, there is no food security without food safety. SFA has in place an integrated farm-to-fork food safety system and continues to strengthen food safety capabilities to ensure that food for sale in Singapore is safe for consumption.

9 SgFS is available for download from SFA's website at <https://www.sfa.gov.sg/publications/sqfs>.

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About the Singapore Food Agency (SFA)

As the lead agency for food-related matters, the Singapore Food Agency's mission is to ensure and secure a supply of safe food for Singapore. SFA works hand-in-hand with the industry and consumers to grow our three "food baskets" –Diversify import sources, Grow local, and Grow overseas, as well as ensure food safety from farm-to-fork. SFA also partners food businesses to strengthen capabilities, tap on technologies to raise productivity, undertake research to develop new lines of business, and catalyse industry transformation to ensure food security.

For more information on SFA, visit www.sfa.gov.sg.