

**SFA remains committed to “30 by 30” vision (Lianhe Zaobao, 1 June 2023)**




We thank 刘木添 for his interest in local vegetable production (谨慎思考如何提升我国蔬菜供应, 25 May).

The Singapore Food Agency (SFA) recognises the importance of increasing the production and uptake of local produce such as vegetables, which contributes towards our “30 by 30” vision to build Singapore’s capability and capacity to sustainably produce 30 per cent of our nutritional needs by 2030.

This is why SFA has rolled out initiatives to encourage greater uptake of local vegetables. In Feb 2023, an Alliance for Action on Demand Offtake and Consumer Education was formed to look into demand and supply aggregation of local produce and build greater support for local produce through consumer education.

Led by the industry and supported by SFA, the alliance brings together stakeholders to co-create practical solutions to aggregate supply from farms and match demand from commercial offtakers such as hotels, restaurants, and caterers. The alliance will also look into forming a cooperative or supplier aggregator arrangement.

In Mar 2023, the Farm-to-Table (FTT) Recognition Programme was introduced, which recognises Hotel, Restaurant and Catering businesses for using local farm produce. Consumers can keep a look out for the FTT logo to support such businesses.

		
<b>Base Tier</b> HoReCa businesses that procure at least 15% of local produce in <u>one</u> food category.	<b>Mid Tier</b> HoReCa businesses that procure at least 15% of local produce in <u>two</u> food categories.	<b>Highest Tier</b> HoReCa businesses that procure at least 15% of local produce in <u>three or more</u> food categories.

Besides commercial offtakers, we also encourage consumers to support local produce. Consumers can support locally farmed produce by looking out for the red SG Fresh Produce badges displayed on the packaging of produce when shopping for groceries. When consumers play their part by supporting local produce, the higher local demand for home-grown produce will keep our farms commercially viable and spur our farmers to become more productive.



SFA has also worked with chefs to create recipes using local produce, which consumers can take inspiration from for their cooking. The recipes can be accessed from SFA's website:  
<https://www.sfa.gov.sg/fromSGtoSG/recipes>

Local production is key in our food security strategy, as it helps to mitigate the impact of supply disruptions and reduce our reliance on imported food. While SFA will continue to explore ways to increase production and uptake of local produce, it is important for everyone to play their part in strengthening Singapore's food security, be it the Government, industry, or consumers.

**Ms Deborah Koh 许慧敏**

**Director 署长**

**3030 Planning & Development Department 30x30 愿景计划与发展部**

**Industry Development and Community Partnership Division 行业开发与社区合作署**

**Singapore Food Agency 新加坡食品局**

## 答复 食品局继续致力实现“30·30愿景”

谨答复《联合早报·交流站》于5月25日刊登的刘木添读者投函《谨慎思考如何提升我国蔬菜供应》：

我们感谢刘先生对本地蔬菜生产的关注。

新加坡食品局认识到提高蔬菜等本地农产品的生产和接受度的重要性，这有助于实现我们的“30·30愿景”，即到了2030年，新加坡有能力可持续地生产满足国人30%的营养需求的农产品。

食品局因此推出各项措施，鼓励更多的人接受本地蔬菜。2023年2月，需求承购和消费者教育群策群力行动联盟（Alliance for Action on Demand Offtake and Consumer Education）成立，探讨本地农产品的整体供需情况，并通过消费者教育，加强对本地农产品的支持。

行动联盟由本地农业食品业者带头，并得到食品局的支持，汇集有关各方，共同制订切实可行的解决方案，以整合农场的供应，并满足酒店、餐馆和餐饮供应商等商业承购者的需求。它也考虑组建合作社或落实聚合供应商的安排。

2023年3月，“农场直达餐桌认可计划”（Farm-to-Table Recognition Programme）推出，采购本地农产品的酒店、餐馆及餐饮供应商可

获认可标志。消费者可以留意“农场直达餐桌”的标志，以支持这些商家。

除了商业承购者，我们也鼓励消费者支持本地农产品。消费者在购买时，可以留意印在农产品包装上的“SG新鲜农产品”（SG Fresh Produce）红色标志，来支持本地农产品。当消费者都能尽力支持本地农产品时，对本土农产品的更高需求，将使我们的农场保持商业可行性，并激励农夫提高生产力。

食品局也与厨师合作，采用本地农产品制作食谱，让消费者从中获得烹饪灵感。这些食谱可以在食品局的网站上找到，网址是：<https://www.sfa.gov.sg/fromSGtoSG/recipes>。

本地生产是粮食安全战略的关键，因为它有助于减轻供应中断的影响，减少对进口粮食的依赖。虽然食品局会继续探索如何提高本地农产品的产量和接受度，重要的是，每个人都要在加强我国粮食安全方面尽一份力，无论是政府、业者或消费者。

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