

# AVA VISION



## Giant Pandas Arrive Healthy in Singapore

*With AVA's facilitation and inspection efforts, Kai Kai and Jia Jia have finally arrived in Singapore.*

**T**wo giant pandas, named Kai Kai and Jia Jia, arrived in Singapore on 6 September 2012. They are here on a 10-year loan from the Chinese government to mark two decades of diplomatic ties with Singapore.

Giant pandas are highly endangered species protected under the Convention on International Trade in Endangered Species of Wild Fauna and Flora (CITES), and AVA is responsible for the implementation and enforcement of CITES agreement in Singapore. Kai Kai and Jia Jia are here as part of a partnership between China Wildlife Conservation Association and the Wildlife Reserves Singapore (WRS) to develop a breeding programme for the endangered species and raise public awareness about wildlife conservation.

AVA has been actively involved in the preparation work prior to the arrival of Kai Kai and Jia Jia. These included meetings with Wildlife Reserves Singapore (WRS) and



*Kai Kai and Jia Jia finally arrived in Singapore, thanks to AVA who ensured that all the necessary paperwork were completed and approved, and provided support in terms of quarantine and inspection.*

other stakeholders in order to complete and approve all the necessary paperwork, such as CITES permits. AVA also inspected the pandas' quarantine and housing facilities at

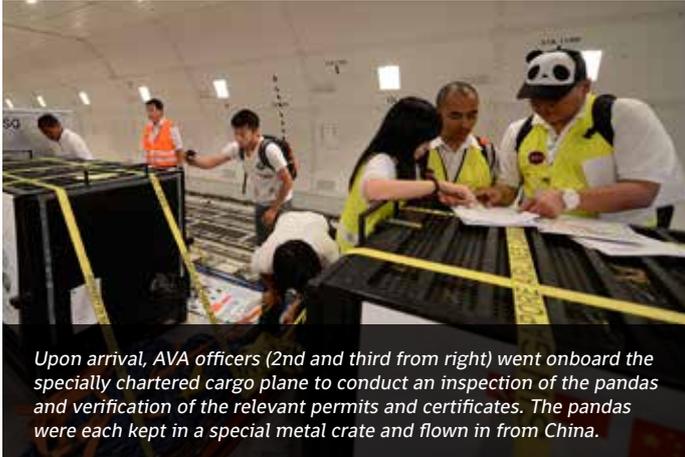
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Upon arrival, AVA officers (2nd and third from right) went onboard the specially chartered cargo plane to conduct an inspection of the pandas and verification of the relevant permits and certificates. The pandas were each kept in a special metal crate and flown in from China.

the WRS River Safari in Mandai to ensure they meet AVA's requirements for animal health and welfare.

Flown in from China on a specially chartered cargo plane, the giant pandas were accompanied by a team of keepers and vets from WRS and the Ya'an Bifengxia Panda Base. The pandas were each kept in a special metal crate that offers

ventilation and adequate space to move about in relative comfort. Upon arrival, AVA officers went onboard the plane to conduct a visual examination of the pandas to ensure that they are healthy. Our officers also verified the relevant documents, such as the CITES permits, AVA import licenses, and veterinary health certificates for the pandas.

In addition, the 90kg of bamboos, which were to be used as feed for the pandas, were inspected for any presence of live pests, and symptoms of pests and disease infestations. The bamboos' phytosanitary certificates were also verified, as part of efforts to prevent incursion of plant pests and diseases in Singapore.

Kai Kai and Jia Jia will be quarantined for 30 days in the River Safari enclosure, which has been specially fitted for them. The entire enclosure is air-conditioned and has special Panda-friendly features, such as a pool for each of them to bathe in. They will be housed separately throughout the year, except during mating season. 🐼

*Photos courtesy of WRS*

## Animals and Our Community: Into the Heartlands

*Working with animal welfare groups and commercial property owners, AVA's responsible pet ownership programme extends its reach to residents in the heartlands of Singapore through "Animals and Our Community" events.*

To reach out to pet owners, as well as residents who do not own pets in the heartlands, AVA co-organised the first "Animals and Our Community" roadshow with the Cat Welfare Society (CWS) and Jurong Point on 9-10 June 2012.

Guest-of-Honour, Member of Parliament (Pioneer SMC), Mr Cedric Foo, along with AVA Chief Executive Officer (CEO), Ms Tan Poh Hong; Jurong Point Chief Executive, Mr William Seet; and CWS President Ms Veron Lau, graced the event. During his opening address, Mr Foo said, "This event is important as more Singaporeans take to pet ownership. Since pet owners and non-pet owners share a common space, it is necessary for everyone to play a part in



(L-R:) Jurong Point Chief Executive, Mr William Seet; AVA CEO, Ms Tan Poh Hong; Member of Parliament (Pioneer SMC), Mr Cedric Foo; and President of CWS, Ms Veron Lau.





President of CWS, Ms Veron Lau and television celebrity Mr Randall Tan judging the Most Beautiful Domestic Cat pageant.

In addition, participating AWGs – the Animal Concerns Research & Education Society; Animal Lovers League; Action for Singapore Dogs; CWS; House Rabbit Society Singapore (HRSS), Humane Society Singapore, Noah's Ark Companion Animal Rescue & Education Society; and Society for the Prevention of Cruelty to Animals (SPCA) – also had their own booths where members of the public could visit and find out more information about their causes.

### "Animals & Our Community" at Causeway Point

Following the success of the roadshow at Jurong Point, AVA co-organised another event with SPCA, HRSS, and CWS at Causeway Point on 11-12 August 2012. Engaging activities, such as balloon sculpturing, colouring and photo contests, games, and pet care talks, were lined up. There was also a pet adoption drive for cats, rabbits, hamsters and gerbils. AVA's goodie bags continued to be well-received by visitors, who exchanged for one by completing passport activities that allowed them to learn about RPO while having fun at the same time.



Dog obedience training on stage drew large crowds at the roadshow.

Our next event, the annual Responsible Pet Ownership Roadshow, will return on 10-11 November 2012 at Singapore Expo Hall 4B. Look out for an interesting line-up of activities for all and visit [www.petsforlife.com.sg](http://www.petsforlife.com.sg) for more details. 🐕



The "Animals & Our Community" booklet, jointly produced by AVA and animal welfare groups, was launched during the event at Jurong Point.



AVA CEO, Ms Tan Poh Hong and our guest-of-honour, Mr Yeo Guat Kwang, together with members from Humane Society (Singapore) at their booth during the Causeway Point event.

# AVA Promotes Food Safety at Workplaces

*AVA's public education programme goes beyond schools and the community to raise awareness on food safety, by reaching out to workplaces.*

**S**ingapore enjoys an international reputation for its high standards of food safety, which AVA maintains through strict monitoring, surveillance, inspection, and testing programmes. In addition to that, AVA also educates consumers on the role they play in food safety, by being aware of the food safety risks and safe food handling practices.

Over the years, AVA has been reaching out to the public via mass media, roadshows, school talks, learning journeys, mascot tours in supermarkets and libraries, as well as the Food Safety Bus – a mobile exhibit containing interactive touch-screen games and attractive pop-out displays. Through these platforms, consumers are encouraged to adopt food safety tips that they should observe while shopping, at home, and in school.



*An AVA community outreach officer shared important food safety tips to practise at work, during a talk at Pfizer's premises in Singapore.*

To further raise awareness on the food safety practices to be adopted within the working environment, AVA's food safety public education programme has now expanded to include work places, such as food manufacturing companies, tertiary institutions, government bodies, and multinational companies. Since July 2011, more than 400 employees from companies such as ExxonMobil, Pfizer, Chevron Phillips Chemicals, and Nestle have benefitted from our informative talks.

Some of the key tips highlighted during our talks on food safety at workplaces include:

- The ways to handle and store food safely in the pantry.
- The importance of washing hands before eating or handling any food, as well as keeping the pantry clean and tidy.



*Participants studying the materials given out during the Food Safety talk.*

- The safe temperatures to keep and store food at.
- The common food safety risks and threats in the workplace and the ways to prevent them.

Besides being educational, these talks also seek to engage the audience through video clips, question-and-answer sessions, and quizzes with attractive prizes. Complimentary food safety pamphlets and goodie bags are given out as well. Companies can also request for the Food Safety Bus to be present as part of the talk. In addition, food handling demonstrations can be set up to show how food can be cooked safely and easily using a microwave. 🍲

## DID YOU KNOW?

These are some food safety risks found in workplaces:

- Overcrowding in the refrigerator, which causes air fluctuation. Hence, food is not stored under the correct temperature.
- Users often use serviettes or plastic bags to store their food, when an insulated container should be used instead, to prevent bacteria from entering the food.
- Reheating of food at improper temperatures.
- Consumption of food at workstations.

Do you notice the above happening at your workplace? To book a talk on food safety at your office or factory, please write to Ms Phyllis Hui at [phyllis\\_hui@ava.gov.sg](mailto:phyllis_hui@ava.gov.sg) or Ms Joscelin Sun at [sun\\_wanting@ava.gov.sg](mailto:sun_wanting@ava.gov.sg).



# Boosting Food Supply Resilience: Food Fund Helps Local Companies Secure Food Supply

*A look at three Food Fund projects that could open up a new source for rice; secure a steady supply of seafood; and improve the survival rates and quality of locally farmed fishes.*

Since the inception of the Food Fund in 2009, a total of \$20 million has been set aside to help local agri-food farms and companies diversify food sources and enhance local farm productivity.

AVA received 48 applications by the end of March 2011 and 15 projects were awarded the Food Fund in the first tranche. Of these projects, two were on food diversification, another two on R&D, and the remaining 11 were on farm capability upgrading. Worthy of mention are three projects that can significantly boost food supply resilience for Singapore.

## Contract Farming of Rice in Cambodia

Singapore imports more than 300,000 tonnes of rice yearly, mostly from Thailand, Vietnam, and India. In particular, Ponni parboiled rice is a variety consumed by majority of the Indian community in Singapore. India, as one of the largest producers and exporters of Ponni parboiled rice in the world, is our main source of supply. We are thus susceptible to potential supply disruptions caused by reasons such as droughts.

To help strengthen Singapore's supply of Ponni parboiled rice, a local company, Sri Vinayaka Exports Pte Ltd, applied for the Food Fund to conduct a feasibility study for contract

farming of the rice variety in Cambodia, which currently is not a major exporter of the type of food to Singapore.

Cambodia possesses large agriculture land space, and is a significant producer and exporter of rice in the global market. With the financial boost and support from AVA, Sri Vinayaka Exports Pte Ltd will also identify land that is suitable for agricultural farming and setting up of processing facilities in Cambodia. If assessed to be favourable, the company will also consider expanding the contract farming project in Cambodia to include other rice varieties, thereby adding the country to Singapore's list of quality rice import sources.

## Contract Farming of Seafood in Vietnam

Vietnam, along with Malaysia and Indonesia, is one of Singapore's biggest sources of seafood.

To secure a steady supply of high quality seafood from Vietnam, a local fish and seafood processor, Aquaproduce LLP, is exploring contract farming opportunities in the Ben Tre province of Vietnam. Located at the end-stream of the Mekong River and facing the South China Sea, Ben Tre offers an abundance of seafood and freshwater fish varieties.

With support from the Food Fund, Aquaproduce LLP is able to conduct detailed studies on the suitability of available farming sites, as well as the local conditions for contract farming and setting up of processing facilities. The successful set-up of contract farming in Ben Tre will provide assurance on the quality and safety of the seafood that is being farmed, processed and exported.

## Upgrading Capabilities of a Local Fish Farm

Besides diversifying our overseas food sources to ensure our food supply resilience, the Food Fund is also used to enhance farm capabilities and increase productivity.

A major local farmer of grey mullet and milkfish, MPG Trading Pte Ltd, plans to bump up production that was once hampered by sudden environmental changes. During



*To help strengthen Singapore's supply of Ponni parboiled rice, a local company applied for the Food Fund to conduct a feasibility study for contract farming of the rice variety in Cambodia.*

the monthly neap tide periods (a tide that occurs when the difference between high and low tide is least), the level of dissolved oxygen in the water may dip abruptly. A low level of dissolved oxygen could potentially kill the entire stock of fish overnight.

To ensure the survival and quality of the fishes, the company has used the Food Fund to install and implement a water quality monitoring system that keeps track of the levels of

dissolved oxygen, pH, salinity, turbidity, and temperature in the water. More importantly, the system can provide early detection of a decrease in the level of dissolved oxygen in the water. Alerts will be sent automatically to the office computer and via SMS, so that farm personnel can aerate the water immediately to protect the fishes and prevent a loss of income. This improvement also allows the farm to focus instead on increasing output and productivity. 🐟

## Go Local: Raising Public Awareness of Local Eggs

*AVA collaborated with Cold Storage and local egg farms to reach out to consumers and encourage them to choose local eggs.*

Singapore consumed close to 1.6 billion hen eggs in 2011 and approximately 24 percent of this amount was produced locally. In support of our local farms, AVA encourages consumers to buy local produce, by raising public awareness of their quality and freshness. This will in turn spur local egg farms to increase their productivity to meet Singapore's target of 30 percent self-sufficiency in eggs.

AVA collaborated with the three local egg farms and Cold Storage to run a local egg promotion from March to April 2012. Point-of-Sale materials were installed in the supermarkets to provide information on AVA's Singapore Quality Egg Scheme (SQES), and drive home the message that local eggs are freshest due to the short time taken for them to reach supermarket shelves.

A cooking demonstration using local eggs also took place at the Cold Storage Guthrie House outlet. Chef Amri Azim, who has many years of experience working in various restaurants, was invited by Cold Storage to host a "Let's Cook" programme on 1 April 2012 as part of this promotion. With an "Easter Party" theme, Chef Amri whipped up three creative dishes with farm-fresh eggs from local farms.

Newspaper advertisements educating the public on the SQES and encouraging consumers to choose local eggs complemented the promotional event. In addition, complimentary egg rings were given to buyers of local eggs, and SQES brochures were distributed to consumers. 🐔



*Chef Amri demonstrated ways to cook local eggs using new recipes. Approximately 40 participants indulged in these super fresh egg dishes.*

### More about AVA's Singapore Quality Egg Scheme (SQES)



The quality of eggs produced by local chicken layer farms is assured under SQES. All three local chicken layer farms are currently registered under this Scheme, which requires them 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.



## Rooting for Plant Health

*AVA works behind the scenes of events, such as the Singapore Garden Festival, to facilitate the movement of plants and flowers across Singapore's borders, while keeping pests and diseases at bay.*

**A**VA returned to the Singapore Garden Festival (SGF) on 7-15 July 2012 with the popular plant clinic, Clinic Botanica, and a display of posters that shed light on the work done by our officers behind the scenes in ensuring plant health for Singapore.

The Clinic Botanica provided useful advice to members of the public who had questions about the plants they are growing in their gardens. Live exhibits of 'sick' plants and pests gave the public a more visual understanding of the common causes for 'sick' plants in our home and community gardens. Soil exhibits of varying colours and texture were also displayed along with educational information on them.

### Safeguarding Plant Health in Our Garden City

In 2011, Singapore imported about 15 million plants from all over the world to beautify our surroundings. AVA, as the national authority for plant health, safeguards the greenery in Singapore so that our garden city can thrive with sustainability and biodiversity. This is made possible with a comprehensive plant health programme that AVA has in place.

To showcase our work in safeguarding plant health, informative posters were put up around our booth at SGF

to give the public an overview of our import regulations, inspection and surveillance, as well as laboratory testing capabilities that help to keep pests and diseases at bay.

### Facilitating Plant Import and Export for Exhibitions

Besides looking after the health of flora around the island, we also facilitate the import and export of plants for events such as the SGF and the World Orchid Conference (in November 2011). The support rendered by AVA contributed to the success of each plant exhibition.

Working closely with organisers and participants, AVA's officers brief participating designers, vendors, and freight forwarding companies on our import procedures and requirements before every exhibition. With their import documents prepared and certified, a smooth import procedure can be ensured.

On-site, AVA makes special arrangement for inspections of the plants and flowers to be exhibited, not just to keep out pests and diseases, but also to ensure their timely delivery to the event site before it begins. When the event ends, AVA is also involved in facilitating the return of these plants and flowers to their home countries. Phytosanitary inspection



AVA's booth at the SGF also showcased common plant woes and foes, including live exhibits of 'sick' plants and pests.



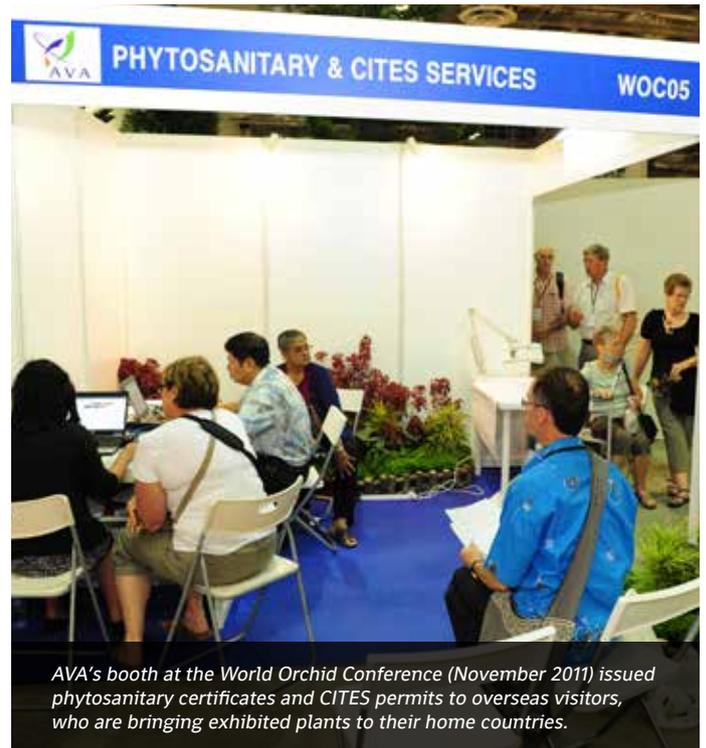
*Informative posters were put up around our booth at SGF to give the public an overview of our import regulations, inspection and surveillance, as well as laboratory testing capabilities.*

and certification services are available on-site to facilitate quarantine and customs clearance. This is especially important as some of the plants exhibited are the prized collections of hobbyists who are concerned of the plants' timely return in good condition.

AVA also provides phytosanitary certification for plant and agri-products, such as spices, produce, cocoa products, cut flowers and foliage, and aquatic plants, which are traded through Singapore's ports. These agri-products are exported to more than 124 countries with a total trade value of about S\$680 million per year. 🌿



*To raise public awareness of the crops people consume as food around the world, AVA showcased both the natural and processed state of various plants and products at our booth during the SGF 2012.*



*AVA's booth at the World Orchid Conference (November 2011) issued phytosanitary certificates and CITES permits to overseas visitors, who are bringing exhibited plants to their home countries.*

### DO YOU KNOW?

- Elephant yams can grow and reach an impressive weight of 30kg each.
- Although the King Sago is poisonous, some of the indigenous African people make them into sago flour after laborious and careful processing.
- The Japanese use the medicinal herb Huai Shan as a binding agent to make noodles.

As our society progresses, with food easily available in supermarkets and restaurant, many Singaporeans are fast losing sight of the natural unprocessed form of the plants that we manufacture or cook our food from. To raise public awareness of the crops that people consume as food around the world, AVA showcased both the natural and processed state of elephant yams, Konnyaku jelly plants, quinoa, plantains, and breadfruits at our booth during the SGF 2012.

Other food crops that drew the crowds were the plants of wheat, rice, and corn, the three major cereal food crops consumed in the world. Although rice is a major staple in Singapore, this was the first time that many had set eyes on rice plants. Other cereal food crops such as sorghum, rye, and barley also attracted much attention.



## AVA Wins Minister's (Team) Award 2012

*for the successful spawning of pompanos (golden pomfret) in local waters*

**A**VA's successful spawning of pompanos (golden pomfret) in local waters has won the Ministry of National Development (MND) Minister's (Team) Award 2012. The project involved the application and adaptation of novel fish breeding techniques developed by AVA's Marine Aquaculture Centre (MAC) for other marine food fish species. Besides AVA, the project team also included Rong-Yao Fisheries Pte Ltd, Marine Life Aquaculture Pte Ltd, and Fish Vision Agro-Tech Pte Ltd as project partners.

At the R&D stage, the project team faced technological challenges that required them to work on different hormone combinations to optimise spawning performance and produce eggs for commercial-scale production. The team tapped on their expertise in the breeding of other marine food-fish species to develop larviculture techniques for this fish.

Team members at MAC worked through the weekends and nights to monitor the spawning of fish, document fish embryo/egg and larvae development, and nurture the larvae to fry stages and beyond. They also worked on-site at the farm and hatcheries

to demonstrate proper techniques, as well as establish the specific standard operating procedures for these farms.

The successful breeding of pompano at MAC has enabled AVA to help the industry in securing a reliable supply of local bred pompano fry. The project has also allowed local farms to develop the technical capabilities in breeding this fish and reduce their reliance on imported fry, which is seasonal in nature. A ready supply of pompano fry would in turn boost local food fish production and supply. While source diversification remains as AVA's primary strategy to secure food for Singapore, local farms play a crucial role for food supply resilience. In support of local farms and produce, AVA has also been collaborating with retailers to raise consumer awareness of locally produced food. 📺



The AVA project team and project partners, along with AVA CEO Ms Tan Poh Hong (9th from left), received the Minister's (Team) Award 2012 from Minister for National Development Mr Khaw Boon Wan (8th from left) during the National Day Observance Ceremony on 8 August 2012.

## R&D on LED Technology for Food Preservation

*Collaborative Project Awarded A\*STAR Nutrition and Food Science Grant Call*

**T**he joint proposal by AVA and the National University of Singapore (NUS) for the project on "Application of Light-Emitting Diode (LED) for Food Preservation" has been awarded the Agency for Science, Technology and Research (A\*STAR) Nutrition and Food Science Grant Call.

LED has been widely used for illumination, and also as artificial lighting for plant cultivation systems. Scientific studies have shown that the application of LED can bring about higher nutritional value in cultivated vegetables and lower microbial contamination. These indicate that LED has high potential for use in food preservation technology. In addition, food preserved by LED technology – unlike typical

chemical, physical, and ultraviolet preservation methods – does not leave behind any chemical residues or harmful radiation effects.

The Grant aims to boost Singapore's strategic intent to develop its food and nutrition industry through research and development. Through it, A\*STAR recognises this project's potential in developing a green and novel preservation technology for the inhibition of bacterial growth and for the enhancement of quality food during the storage process. The project is expected to be conducted over three years. If successful, this technology could be introduced to both food processors and food handlers by 2015, as an alternative form of food preservation technology. 📺

## Meetings, Conferences & Exhibitions

*AVA organises and attends various meetings, conferences, exhibitions, and fairs throughout the year, with the aim to facilitate trade, transfer technology, and maintain close relations with the local and regional communities. Here are snapshots of such events that AVA was involved in.*

**9-10 January & 22-23 May 2012:**

### Working Meeting on ASEAN+3 Emergency Rice Reserves (APTERR)

AVA successfully hosted the Working Meeting on APTERR in Singapore on 9-10 January 2012. As a regional cooperation established under the purview of the ASEAN+3 Ministers of Agriculture and Forestry, the APTERR is a mutual assistance system to provide necessary quantity of rice effectively to people of APTERR member countries in times of emergency.



Delegates from ASEAN+3 countries, as well as representatives of the Asian Development Bank, ASEAN Secretariat, ASEAN Food Security Reserve Board, ASEAN Food Security Information System, and APTERR Secretariat, attended the meeting.

AVA also participated in another Working Meeting on 22-23 May 2012 in Thailand. These working meetings finalised the Draft Rules and Procedures of Release and Replenishment of Rice Reserves; and the Draft Rules and Procedures of the APTERR Secretariat. The draft rules would be tabled at the Inaugural APTERR Council Meeting for endorsement.

**19 April 2012:**

### Ornamental Fish Seminar

AVA and the Ornamental Fish Business Cluster (OFBC) co-organised an Ornamental Fish Seminar on 19 April 2012. The seminar, opened with an address by OFBC Chairman Dr Kenny Yap, provided a platform for the sharing of research and development (R&D) projects, both by the industry and AVA.

In addition, fish farmers and exporters in the ornamental fish industry were introduced to environmental-friendly packing solutions for ornamental fish, as well as the various funding mechanisms available to the industry for innovation, R&D, and productivity. SPRING Singapore and the Employment and Employability Institute were also present to speak about



Some 70 members from the industry, polytechnics, and government agencies attended the seminar.

their respective initiatives in promoting productivity and innovation.

**29-30 May 2012:**

### ASEAN-Wildlife Enforcement Network (WEN) Meeting

AVA hosted the 7th ASEAN-WEN Meeting on 29-30 May 2012 in Singapore, with attendance by nine ASEAN member states, as well as the Interpol, FREELAND Foundation, TRAFFIC Southeast Asia and TRACE Wildlife Forensics Network. Local observers from the National University of Singapore's Asia-Pacific Centre for Environmental Law; Wildlife Reserves Singapore; Wildlife Conservation Society; and Animal Concerns, Research and Education Society also attended.

As the regional network to facilitate cross-border collaboration in the fight against the region's illegal wildlife trade, the ASEAN-WEN discussed its sustainability strategy, potential collaborative arrangement with non-ASEAN countries, as well as proposals on formalising regional training centres for legal reforms and care for confiscated wildlife. In addition, partner organisations shared how their capacity building efforts can help to support the ASEAN-WEN.

**21-22 June 2012:**

### Singapore-Indonesia Agri-business Working Group (AWG) and Taskforce

The Singapore-Indonesia AWG was formed in 2010 with the aim to increase Indonesian fruits and vegetables, ornamental



fish, and seafood exports to Singapore by 20 percent, three percent, and five percent, respectively. A Taskforce for Promoting Vegetables and Fruit Exports from Indonesia to Singapore, formed as part of the AWG, met on 21 June 2012 in Medan. During the meeting, members from the private sector in Singapore provided feedback on the relatively high cost of Indonesian produce and gave suggestions on the use of good quality seeds to increase production volume of Indonesian vegetables and fruits for export to Singapore. Following that, on 22 June 2012, the AWG met to review the progress made by its sub-working groups and propose new initiatives for implementation.

**27 June 2012:**

### Employment and Employability Institute (e2i) Job Fair

To help local farmers address manpower shortage issues, AVA partnered e2i to organise the third e2i Job Fair on the 27 June 2012, which attracted about 50 job seekers. The Job Fair helped to match local applicants' experience and preferences with the job vacancies available at local farms and trading companies. AVA invited the various farmers, traders, and associations to participate in the Job Fair. The Meat Traders' Association participated in the event through AVA for the first time.

**27-28 June 2012:**

### Mid-term Evaluation and Progress Meeting on Utilisation of Freshwater Fish for Value-Added Products

Following the "Utilisation of Freshwater Fish for Value-Added Products" training course organised by AVA and the Marine Fisheries Research Department on 18-21 October 2011, a mid-



Representatives from four ASEAN countries attended the meeting.

term evaluation and progress meeting was held at AVA's at Post-Harvest Technology Centre on 27-28 June 2012.

Representatives from Indonesia, Laos PDR, Myanmar, and Vietnam reported on the status of their product development trials. They also brought along their newly created value-added and conducted a sensory evaluation of products.

**2-4 July 2012:**

### World Cities Summit Expo



AVA CEO Ms Tan Poh Hong introduces the VFS structure to Minister Khaw Boon Wan.

AVA participated in the World Cities Summit Expo 2012 by showcasing the patented Vertical Farming System (VFS) technology as an example of AVA's innovative and collaborative R&D efforts with the local industry to ensure food supply resilience. The two self-rotating vertical exhibits, each six-metre tall, attracted much interest and several enquiries from visitors.

Among them were Prime Minister Mr Lee Hsien Long, Minister for National Development (MND) Mr Khaw Boon Wan, and Senior Parliamentary Secretary for Ministry of Defence & MND Dr Mohamad Maliki Bin Osman, who were received by AVA CEO Ms Tan Poh Hong and Sky Greens Pte Ltd founder Mr Jack Ng.

Sky Greens Pte Ltd, who is AVA's R&D collaborator for the VFS project, is in the midst of commercialising the VFS for large-scale production of leafy vegetables for the domestic market. With its low water and energy consumption, the VFS promises high productive output and adaptability.

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