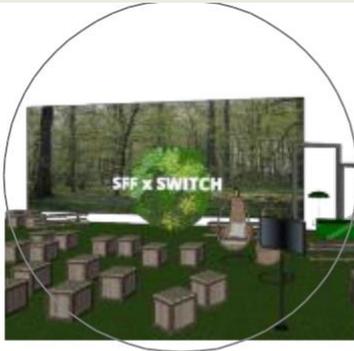


**Annex A – Details of Sustainability and Climate Change themed design**

**Venue Design**

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

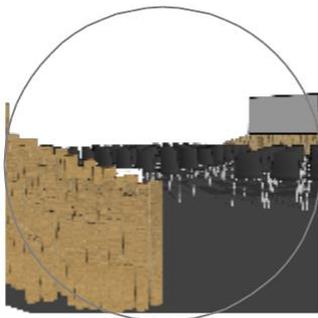
**Expo Lounge | “Habitat”**



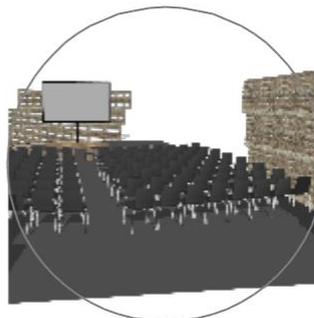
**Conference Lounge |**



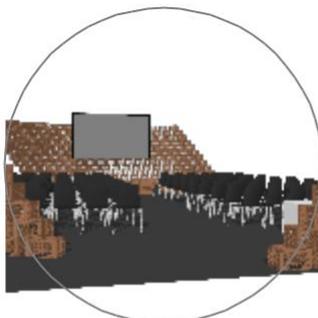
**Open Stages**



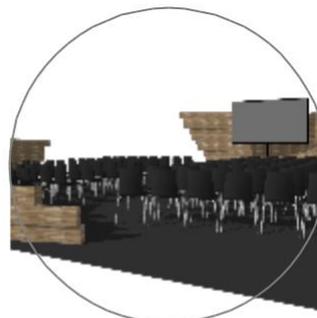
**The Sustainable Stage**  
*Material: Cardboard*



**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 "Aut wok 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.