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Environmental Impact of Key Food Items in Singapore

Executive Summary (1/3)

Study quantifies environmental impact of key food items in Singapore

Life Cycle
Assessment (LCA)
approach used to
assess the
environmental
impact of 13 key
food items

Environmental impact of food computed based on consumption pattern

- Food contributes to 19–29% of global greenhouse gas (GHG) emissions.
- Singapore **imports more than 90% of our food** while the rest are produced locally. This has a significant effect on the food security of Singapore, which is susceptible to climate and natural resource risks if food supply is disrupted.
- By understanding the environmental impact of the food items in Singapore, stakeholders are able to **focus their** sustainability efforts both individually and collectively to reduce environmental impact.
- A Life Cycle Assessment (LCA) approach was adopted, considering three key environmental impact indicators:
 1) Greenhouse Gas (GHG) emissions, 2) energy consumption and 3) water consumption.
- 13 key food items consumed in Singapore were studied: beef, mutton, pork, chicken, duck, egg, fish, other seafood, fruits, leafy vegetables, other vegetables, rice and wheat.
- The life cycle stages considered for each food item include the **production**, **process and transportation stages** of food consumed in Singapore. **Food loss** along these stages were also considered.
- Environmental impact of **meats (specifically pork, mutton and beef)** is the **most severe**, although **rice** has the **highest water consumption** (per kg basis).
- 367 kg of food is consumed per capita annually. This results in GHG emissions of 954 kg CO₂-eq per capita for food consumed in Singapore.
- Although red meats represent ~11% of consumption per capita by weight annually, they contribute ~ 40% of GHG emissions.
- Notably, while **pork** accounts for **~6% of food** consumed by weight, it accounts for **~28% of food GHG emissions**.

Executive Summary (2/3)

Air transport has significant environmental impact

- Less than 10% of food items imported are transported into Singapore by air. These items are chilled pork, chilled
 mutton, chilled beef and chilled fish. However, these items contribute to more than half of the GHG emissions in the
 transportation stage, for all 13 food items considered in this study.
- For frozen food items transported by land or sea, distance from import source does not significantly impact GHG emissions due to lower emission of land and sea transportation methods.

Reducing air transportation can reduce environmental impact

- Chicken and pork: Due to high consumption of chicken and pork in Singapore, optimising import strategy for these two food items will meaningfully reduce environmental impact per capita.
- Transportation: Sourcing fresh food from neighbouring countries or producing locally can meaningfully reduce environmental impact as this means avoiding air transport for import.
 - For instance, importing fresh and frozen pork via land or sea from neighbouring countries results in significantly less GHG emissions and energy consumption as compared to importing fresh pork via air.
- Chilled and frozen meats: Choosing chilled meat from geographically closer countries, or choosing frozen meat can reduce environmental impact due to less air transport required.
- Local production of fish and leafy vegetables: Scaling up local production of fish and leafy vegetables can reduce the need for transportation and thus, reduce environmental impact.

Sourcing from cleaner energy can reduce environmental impact

- Energy sources: Sourcing food from countries with cleaner and renewable sources of electricity generation via sea/land transport can meaningfully reduce environmental impact.
- For instance, despite being farther than Malaysia, frozen chicken from Brazil has 15% lower GHG emissions as Brazil uses electricity generated from hydropower, while Malaysia is heavily dependent on fossil fuel-based energy.

Executive Summary (3/3)

Substituting red meats with plantbased meats can reduce environmental impact

Future scenario analysis to year 2030

- Plant-based meats: Incorporating plant-based meats into diet will reduce environmental impact of food.
 - Plant-based meats* has the lowest GHG emissions as compared to animal meat, with the exception of chicken
 - Substituting 25% of red meat (pork, mutton, duck and beef) with plant-based meats could bring a ~7% reduction in GHG emissions per capita from current business-as-usual (BAU) level.
- BAU scenario: Locally-produced food remains at <10% in year 2030, and population grows to 6.7 million in year 2030.
 - Per capita GHG emissions remains at 954 kg CO₂-eq per capita as in year 2018.
 - Absolute GHG emissions for food in Singapore **increases by ~19%** (compared to year 2018 emissions) due to population growth.
- '30 by 30' scenario: Producing 30% of Singapore's nutritional needs locally by year 2030.
 - Per capita GHG emissions will reduce by ~3% compared to BAU due to less transport required and cleaner energy
 used in Singapore.
 - Absolute GHG emissions still **increases by ~16%** (compared to year 2018 emissions) due to population growth.
- **Optimal health diet scenario**: Adopting optimal health diet of 50% "Fruits and vegetables", 25% "Grains" and 25% "Meats, eggs and seafood" in addition to the "30 by 30" scenario.
 - Per capita GHG emissions will reduce by ~16% compared to BAU due to less meat consumption.
 - Absolute GHG emissions decreases by ~1% (compared to year 2018 emissions) despite population growth.
- **Plant-based meats scenarios:** 25% and 50% of red meats consumed are replaced by plant-based meats, in addition to the "30 by 30" scenario and the optimal health diet scenario.
 - Replacing 25% and 50% of red meat with plant-based meats will reduce per capita GHG emissions by ~21% and ~26% respectively compared to BAU, as plant-based meats have lower GHG emissions than red meat.
 - Absolute GHG emissions decreases by ~6% and ~12% respectively (compared to year 2018 emissions) despite
 population growth.

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1. Motivation of Study

Motivation of study

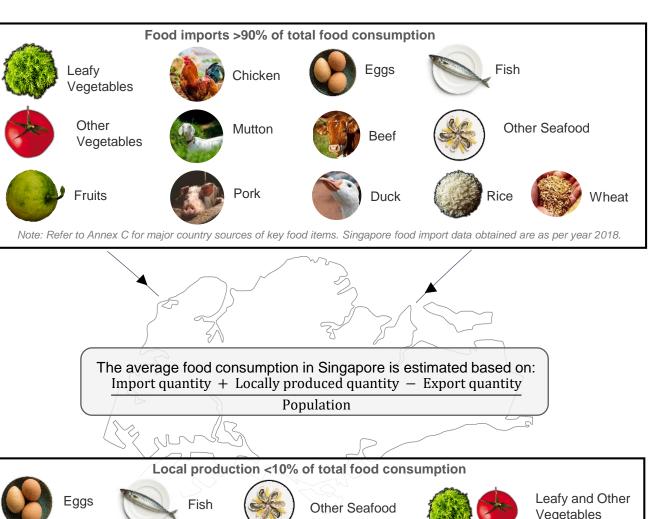
By having a better understanding on the environmental landscape of the food items in Singapore, stakeholders are able to focus their sustainability efforts both individually and collectively to reduce environmental impact.

Why is environmental impact of food important?

- Food contributes 19–29% of global greenhouse gas (GHG) emissions.¹
- Singapore imports more than 90% of our food while the rest are produced locally.²
- This has significant effect on the food security of Singapore, which is susceptible to climate and natural resource risks if food supply is disrupted.

Why do this study?

- Many existing studies are USA or Europe-centric and do not consider unique export-import country pairs, and hence not representative of Singapore's actual emissions.^{3,4,5}
- This study provides insights for different stakeholders; policy makers, businesses and consumers.
 - How does a basic necessity like food contribute to climate change?
 - How can our food choices reduce environmental impact?



¹ Vermeulen, S. J., Campbell, B. M., Ingram, J.S.I. (2012)

² Agri-Food & Veterinary Authority of Singapore (2018)

³ Natural Resources Institute Finland (2016)

⁴ Poore, J., Nemecek. (2018)

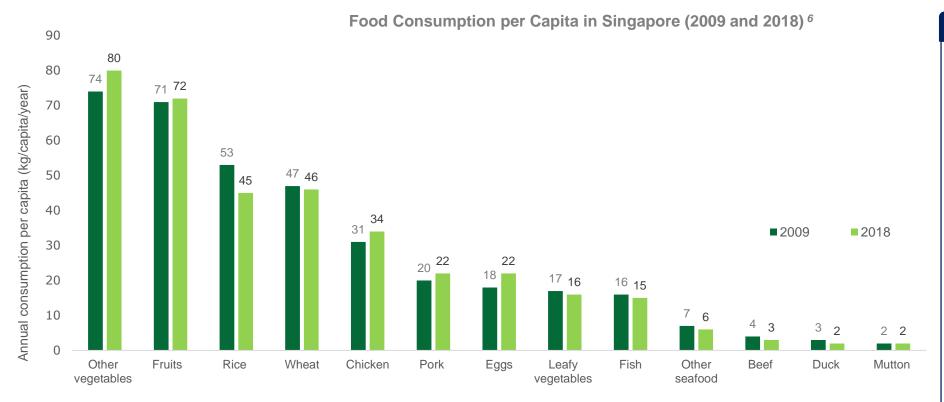
⁵ Clune, S., Crossin, E., Verghese, K. (2017)

2. Objective and Approach of Study

Objective and approach of study

This study covers 13 key food items which are the 11 items tracked by SFA ⁶ and 2 staples (rice and wheat). Per capita food consumption has remained relatively consistent over the past 10 years (2009–2018).

Study Objective: Quantify the environmental impact of key food items in Singapore



Breakdown of key food items

Other vegetables:

Tomato, cabbage, carrot, beansprout, onion, potato

Fruits:

Banana, watermelon, papaya, pineapple, orange

Leafy vegetables:

Spinach, lettuce, Chinese cabbage

Fish:

Catfish, salmon, mackerel (includes aquaculture and capture fishing)

Other seafood:

Shrimp, crab, squid

Note: Food items in key food items groups are based on top consumed items by weight.

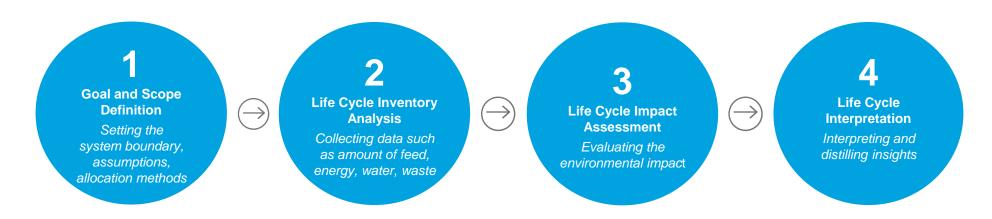
⁶ Singapore Food Agency (2019)

Objective and approach of study: Life cycle assessment methodology

An LCA based on ISO 14040/44^{7,8} was performed to quantify the environmental impact of key food items in Singapore. The study has been contextualised to account for production, processing and transportation life cycle stages in Singapore.

Study Objective: Quantify the environmental impact of key food items in Singapore.

Approach



The LCA methodology is a systematic and transparent way to provide visibility and insights of the environmental impact across the lifespan of a product. An LCA is conducted in four main phases: 1. Goal and Scope Definition, 2. Life Cycle Inventory Analysis, 3. Life Cycle Impact Assessment, and 4. Life Cycle Interpretation.

⁷ ISO 14040:2006 Environmental management — Life cycle assessment — Principles and framework

⁸ ISO 14044:2006 Environmental management — Life cycle assessment — Requirements and guidelines

Objective and approach of study: System boundary

The system boundary was defined and data on the life cycle processes were collected for identified key food items. The data was analysed based on selected environmental impact indicators.

Study Objective: Quantify the environmental impact of key food items consumed in Singapore, based on per capita consumption

The scope of study is from 'farm-to-table'. This means that the system boundary includes the production, processing and transportation stages. All material and resource inputs, as well as waste, by-products and direct emissions output are considered.

Embodied impacts of all materials and resources used in the system are considered. For example, the water and energy used to irrigate feed are included in the environmental impact of beef. **Food loss** along the supply chain is also considered. The figure below shows the full life cycle of food from production to disposal.

System boundary of study

Approach

	Material, energy, transport	Material, energy, transport	Transport			
	Production	Processing	Transport	Retail	Cooking and Storage	Waste
Local Production	Local farm activities to produce food for four farm types: egg, leafy vegetables, other vegetables and fish	Washing, packaging and storage of food items	Logistics involved in moving food items to food importers	Distribution of food to retailers, manufacturers and F&B outlets	Food preparation and dining	Disposal of food
	Farm activities to produce meat, eggs, vegetables, fruits and seafood	Slaughtering, washing, packaging and storage of food items	Logistics involved in importing food into Singapore	Distribution of food to retailers, manufacturers and F&B outlets	Food preparation and dining	Disposal of food
	Production food loss, emissions, by-products, waste	Processing food loss, emissions, by-products, waste	Transportation food loss, emissions	Note: Refer to An	nex B for system bounda	ries of key food items.

Objective and approach of study: Environmental Impact Indicators (1/3)

The study quantifies the environmental impact of the production, processing and transportation stages of food in Singapore in terms of GHG emissions, energy consumption and water consumption.

GHG Emissions (kg CO₂-eq per kg of food)

- **Greenhouse gas (GHG) emissions**, or carbon footprint, is an indicator used to measure the amount of GHG gases released into the atmosphere due to human activities. These gases cause the greenhouse effect that leads to global warming. The unit used for this indicator is in term of carbon dioxide equivalent (CO₂-eq).
- GHGs are **naturally occurring and anthropogenic gases** that cause the greenhouse effect, the key drivers behind the global phenomena of climate change.
- Research suggests that the food system contributes to 19–29% of total anthropogenic GHG emissions.9
- Most farm-related GHG emissions come in the form of methane (CH₄) and nitrous oxide (N₂O).
- Enteric fermentation from cattle releases CH₄, and cattle manure management together with the addition of natural or synthetic fertilisers and manure to soils cause N₂O emission.
- Electricity generation to power the food system also contributes to GHG emissions.
- Therefore, GHG emissions is an **important indicator of climate change** to be considered in a life cycle assessment of locally-produced and imported food.
- It provides a **measurable and comparable** unit used in tracking Singapore's climate change targets and carbon abatement goals.
- The GHGs considered in this study include **carbon dioxide** (CO₂), **nitrous oxide** (N₂O), **and methane** (CH₄), which are converted and expressed as CO₂-eq.

⁹ Vermeulen, S. J., Campbell, B. M., Ingram, J.S.I. (2012)

Objective and approach of study: Environmental Impact Indicators (2/3)

The study quantifies the environmental impact of the production, processing and transportation stages of food in Singapore in terms of GHG emissions, energy consumption and water consumption.

Energy Consumption (kWh per kg of food)

- Energy consumption indicator **represents cumulative renewable and non-renewable energy** use which includes energy from biomass, fossil, geothermal, nuclear, primary forest, water, wind, and solar (e.g. photosynthesis and the use of photovoltaics* to capture solar energy).
- In food life cycles, energy consumption is a key environmental impact indicator because it is an **essential resource** needed to power the farms and logistics used throughout the supply chain **from production to transportation stage**.
- It provides a good **representation of energy needed** in the production, processing and transportation of each food item in Singapore.
- This indicator reflects the **efficiency of using energy resources** and provides comparability for the energy required for different food items should Singapore decide to produce or process any food item locally.
- As Singapore moves towards strengthening the resilience in food supply by adopting technology to increase agriculture productivity, LCA can be used to **track the potential changes in energy consumption**.

^{*} Photovoltaics refers to the conversion of light into electrical energy

Objective and approach of study: Environmental Impact Indicators (3/3)

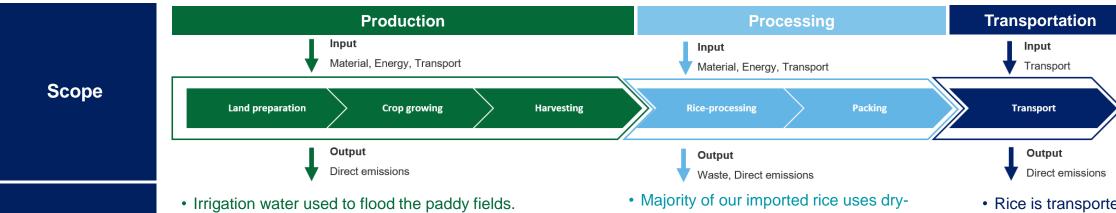
The study quantifies the environmental impact of the production, processing and transportation stages of food in Singapore in terms of GHG emissions, energy consumption and water consumption.

Water
Consumption
(litres per kg
of food)

- The water consumption indicator used in the study **specifically assesses the impact of water depletion**, which can be used to assess impact of water used when coupled with region-specific water scarcity index.
- It represents the total amount of water used within the system boundary. This includes water used in food production that is extracted from reservoirs, lakes, rivers and groundwater.
- The LCA study computes water extracted for consumption across the life cycle of the food item based on the system boundary of production, processing and transportation.
- This quantification **differs from the water footprint indicator**, which quantifies the total volume of freshwater used from the environment. 10 Water footprint includes soil moisture, water from water bodies, and water used to dilute/assimilate pollution. The water footprint indicator highlights water use from a global water cycle perspective.
- Water consumption in this study **does not include moisture in the soil**, which contributes significantly to livestock farming (i.e. grazing pastures), and water used to dilute polluted water for safe discharge. This is because the two factors are not representative of how much water would be directly used if a food item was locally produced and processed in Singapore.
- Typical water consumption for meats would consist of **87% soil moisture**, **6% water extracted from water bodies and 7% water used to dilute pollution** ¹⁰. However, only water extracted from water bodies will be considered in this study.
- Water consumption helps to consider how Singapore's water supply will be stressed if different food items are produced or processed locally.

¹⁰ Mekonnen, M. M., & Hoekstra, A. Y. (2010)

Objective and approach of study: Case example for 1 kg of rice

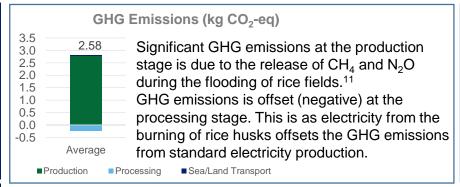


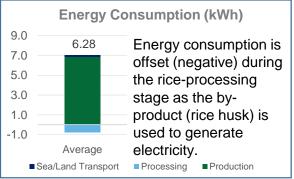
Life Cycle **Inventory Analysis**

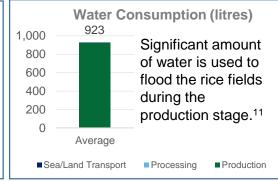
- CH₄ produced from anaerobic decomposition of organic material in the flooded fields.
- N₂O produced due to fertiliser use and alternate flooding and draining of paddy fields.
- processing methods.
- Offsets in GHG emissions and energy consumption is due to the rice husks, which are produced at the rice-processing stage, being burned and converted to energy. 12

 Rice is transported to Singapore by land and sea transport.

Life Cycle **Impact Assessment**







Life Cycle Interpretation

- Direct CH₄ emission is the main contributor to GHG emissions. Rice cultivation techniques that can reduce CH₄ with minimal increase of N₂O production can be considered.
- Importing rice from regions that use non-flooded cultivation techniques can reduce GHG emissions and water consumption.

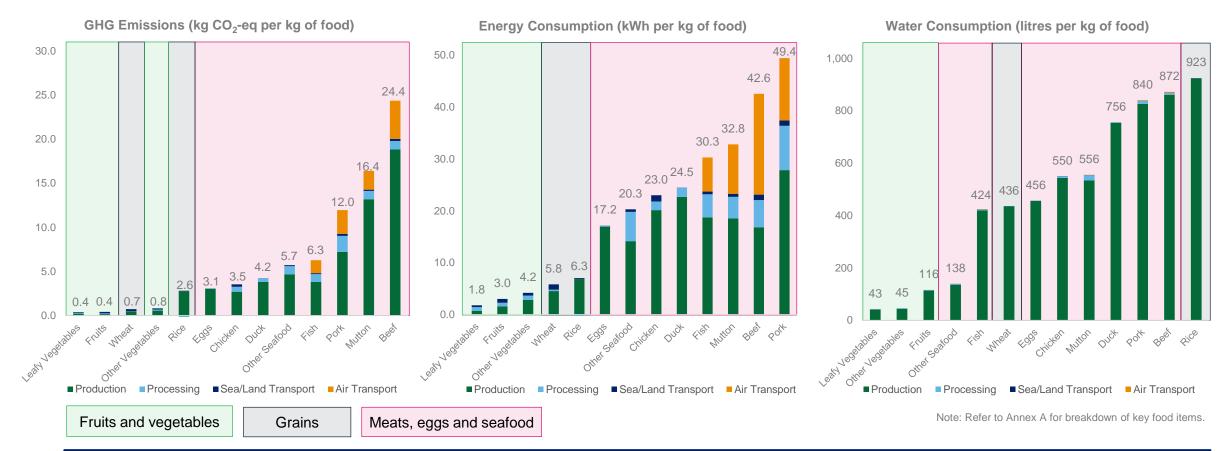
¹¹ Brouwer, C., Prins, K., & Heibloem, M. (1989)

¹⁵ ¹² Rice Knowledge Bank. (2019)

3. Findings of Study

Findings of study: Environmental impact of food per kg

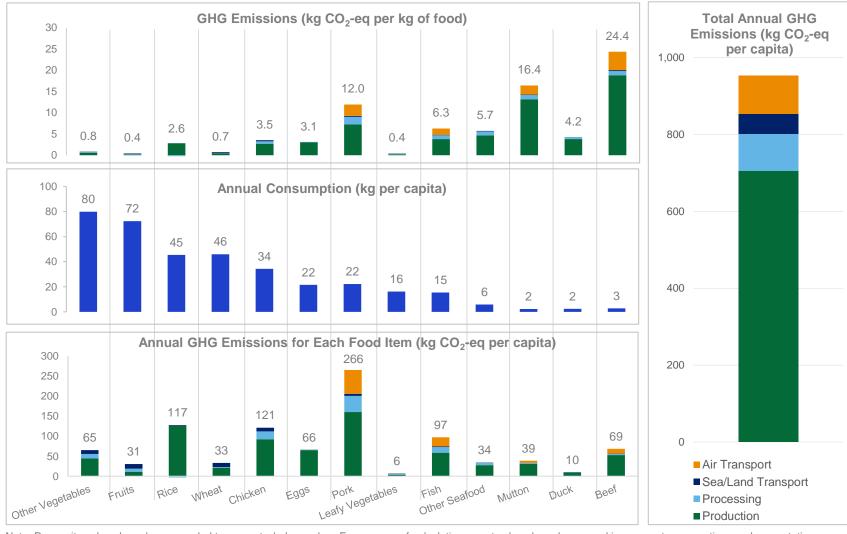
Environmental impact of red meats (duck, pork, mutton and beef) is the most severe, although rice has the highest water consumption (per kg basis).



- While beef has the highest GHG emissions per kg due to enteric fermentation from cattle and manure storage that produce methane, pork has the
 highest energy consumption per kg due to air transport, intensive indoor housing and manure management systems.
- The lower energy consumption of beef as compared to pork is due to the fact that **Singapore imports mostly grass-fed beef** from Brazil, Australia and New Zealand. This means that the **cattle spend more time grazing on pastures instead of staying indoors where energy is required** for heating, ventilation and producing the grains to feed the cattle.
- Rice has the highest water consumption per kg due to flooding of the paddy fields during the production stage.

Findings of study: Environmental impact of food per capita (1/2)

Despite high GHG emissions of selected food items, consumption patterns significantly affect Singapore-level environmental impact of food. Air transportation of a few food items contribute to more environmental impact than sea and land transport of all food items.



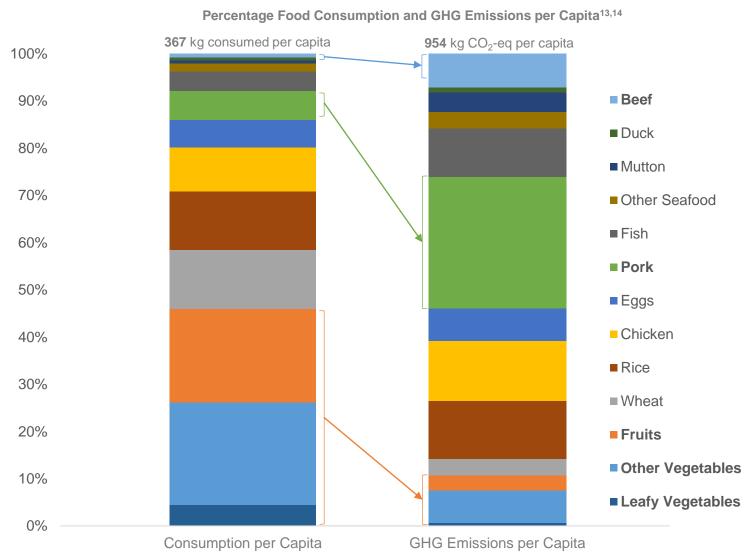
Consumption & Air Transport

- Beef has the highest GHG emissions per kg, but has relatively low GHG emissions on a per capita basis due to low consumption.
- Pork has about half the GHG emissions of beef. However, when considering consumption, pork has the highest GHG emissions per capita consumption.
- Other vegetables and fruits are the most highly consumed food items.
 However, their GHG emissions on per capita basis are relatively low.
- GHG emissions from air transporting four key food items are about double that from transporting the rest of food items by land and sea.

Note: Per capita values have been rounded to nearest whole number. For purpose of calculation, exact values have been used in aggregate summations and computations.

Findings of study: Environmental impact of food per capita (2/2)

For a select few items, there is a disproportionate difference between the percentage of consumption and their related GHG emissions.



Consumption & GHG emissions

- Beef accounts for only ~0.8% of total consumption, but it contributes to ~7% of total GHG emissions per capita.
- Pork accounts for only ~6% of total consumption, but it contributes ~28% of total GHG emissions per capita.
- In contrast, fruits and vegetables account for ~46% of total consumption but only contributes to ~11% of total GHG emissions per capita.
- This is because of the significantly higher GHG emissions of beef and pork as compared to fruits and vegetables on a per kg basis.
- Therefore, GHG emissions of food items should be looked at from a per kg basis as well as from consumption.

¹³ Singapore Food Agency (2019)

¹⁴ Department of Statistics Singapore (2019)

Findings of study: Environmental impact vs expenditure of food per capita

While 'Fruits and vegetables', and 'Grains' represent the largest consumption category per capita (two-thirds of food consumed by weight annually), 'Meats, eggs and seafood' account for more than two-thirds of the expenditure and GHG emissions.



¹⁵ Singapore Food Agency (2019)

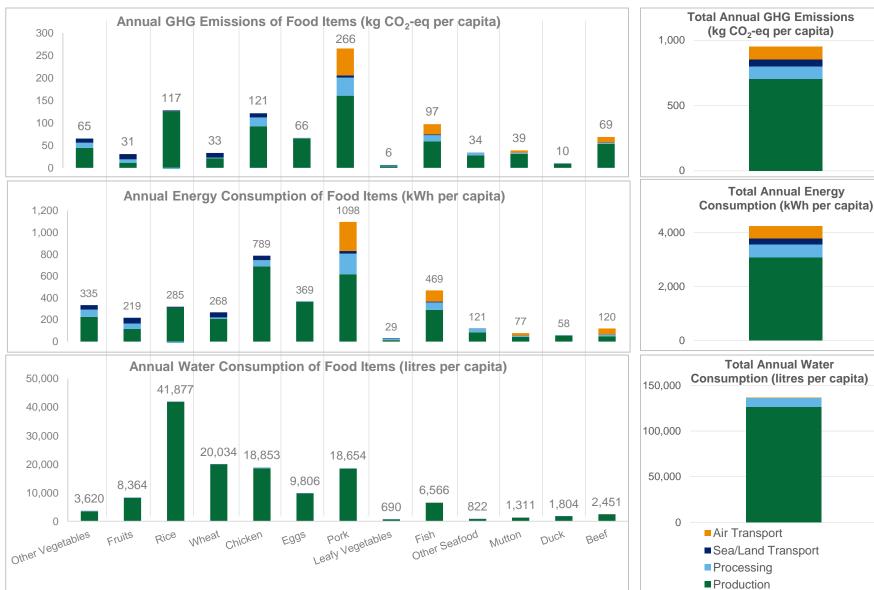
■ Fruits and vegetables ■ Grains ■ Meats, eggs and seafood

¹⁶ Department of Statistics Singapore (2019)

¹⁷ Redmart (2019)

Findings of study: Factors contributing to environmental impact of food

The majority of GHG emissions of food consumption is due to the high amount of energy and water consumed at the production stage.



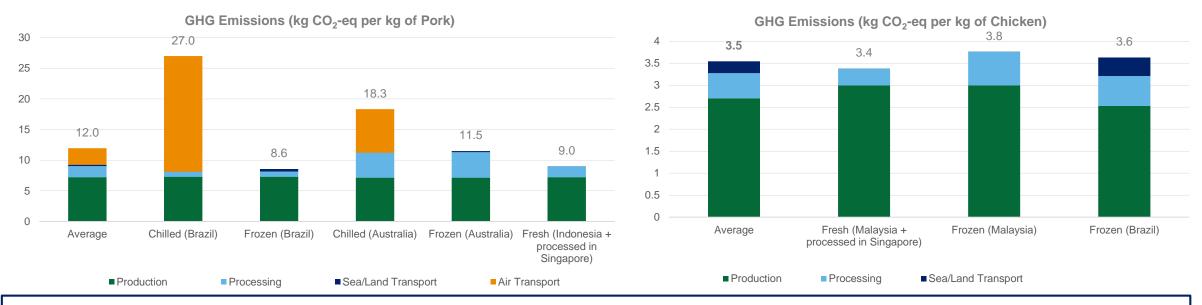
Factors contributing to environmental impact

- Significant amount of water is consumed at the production stage to grow livestock feed, and for irrigation of rice, wheat, fruits, leafy vegetables and other vegetables.
- However, water consumption is almost negligible during the transportation stage.
- Transportation plays an important role in the GHG emissions and energy consumption of food as Singapore imports more than 90% of food.
- Chilled air-flown pork, mutton, beef and fish account for only about 9% of food consumed but they contribute to about 65% of the energy used for transporting all food items to Singapore.

4. Pathways to Environmental Impact Reduction

Pathways to environmental impact reduction: Transport and energy sources

If transported by land or sea, distance of import country does not have a large environmental impact, while transportation by air will greatly increase GHG emissions. Energy source of import country could be more significant than distance in determining GHG emissions when air transport is excluded.



- Importing chilled food items through air transport can significantly increase GHG emissions. This is due to air transport being nine times more carbon intensive per tonne-kilometre than land transport and about 50 times that of sea transport.
- GHG emissions from air transporting chilled pork from Brazil is almost three times the GHG emissions than that of Australia due to the farther distance travelled to Singapore.
- Fresh pork from Indonesia has lower GHG emission than chilled pork from Brazil and Australis due to the avoidance of air transport. Therefore, sourcing fresh food from **neighbouring countries or producing locally** can meaningfully reduce environmental impact as this means avoiding air transport for import.
- In the case of frozen chicken, **GHG emissions during processing and production** stage for **Brazil** is **15% lower** than that of **Malaysia** as Brazil has cleaner energy sources for electricity generation (75% hydropower)^{18,19} and therefore has lower GHG emissions.
- Therefore, sourcing food from countries with cleaner and renewable sources of electricity generation can meaningfully reduce environmental impact.

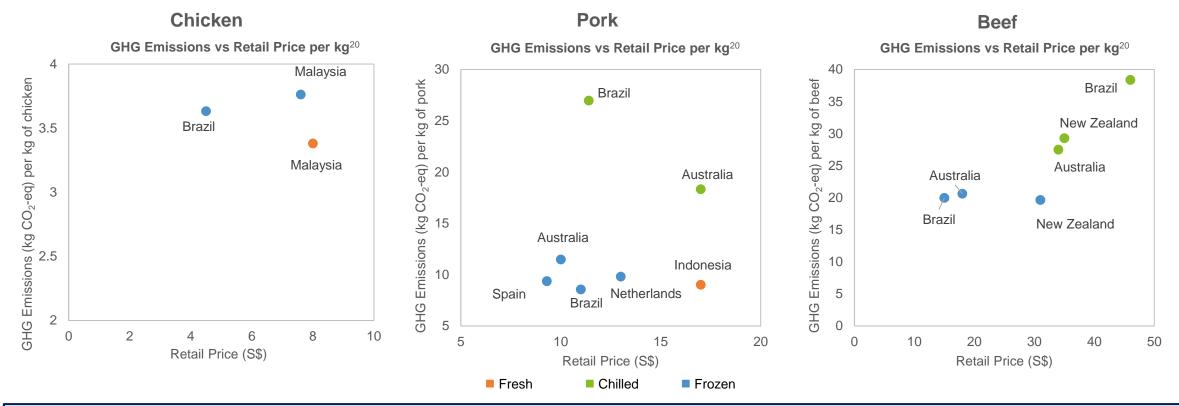
Note: Fresh meat refers to animals that are produced overseas, and transported to Singapore in chilled form. Frozen meat refers to animals that are produced and processed overseas, and transported to Singapore in frozen form.

¹⁸ Malaysia Energy Information Hub (2011)

¹⁹ International Energy Agency (2019)

Pathways to environmental impact reduction: Chilled and frozen meats, and sources of import

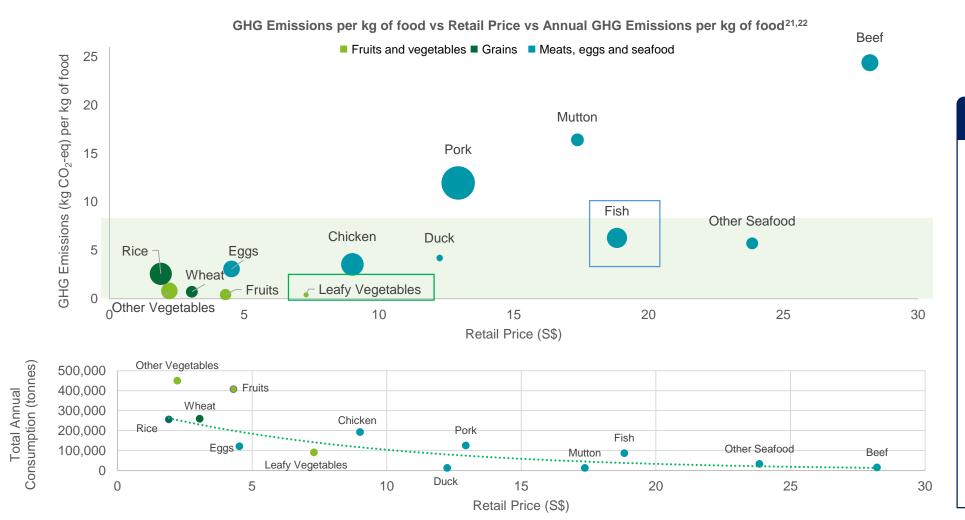
Frozen meat as opposed to chilled or fresh meat, or meat from geographically closer countries, are eco-friendlier alternatives.



- Fresh chicken has the lowest GHG emissions among chicken meat and should be recommended for its lower environmental impact. However, frozen Brazilian chicken could be a good alternative given its significantly lower price yet marginally higher GHG emissions.
- In the cases of pork and beef, **frozen meat would be the eco-friendlier option** as compared to chilled meat. This is because chilled meat generally has higher GHG emissions as it needs to be air transported due to its shorter shelf-life and to maintain freshness.
- Where chilled or fresh meat is preferred, **source countries closer to Singapore should be favoured** for its lower environmental impact. From the consumer perspective, given a similar price point, **fresh pork from Indonesia would be an eco-friendlier alternative** than chilled pork from Australia due to less transportation required and thus, lower GHG emissions.

Pathways to environmental impact reduction: Imports vs local produce (1/2)

Food items that have low GHG emissions and are in high demand (indicated by consumption) or high commercial value (indicated by retail price) could be preferentially produced locally.



Size of circle represents **Annual GHG Emissions** per food item

Food items for local production

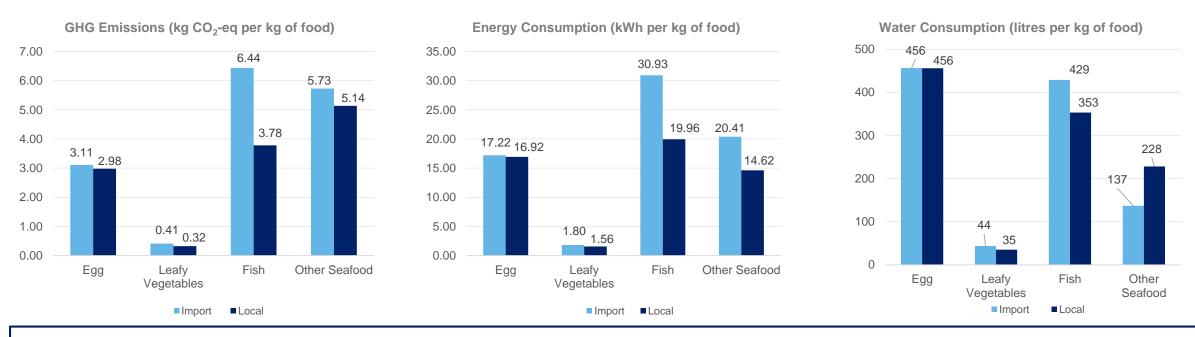
- Fish and leafy vegetables
 have low GHG emissions and
 high commercial value in their
 respective categories and
 provide a good case for
 increasing their local
 production.
- Other vegetables with high local demand or other seafood with high commercial value are also good candidates to be produced locally, provided there is availability of suitable technology to overcome the current challenge of limited land space.

²¹ Singapore Food Agency (2019)

²² Redmart (2019)

Pathways to environmental impact reduction: Imports vs local produce (2/2)

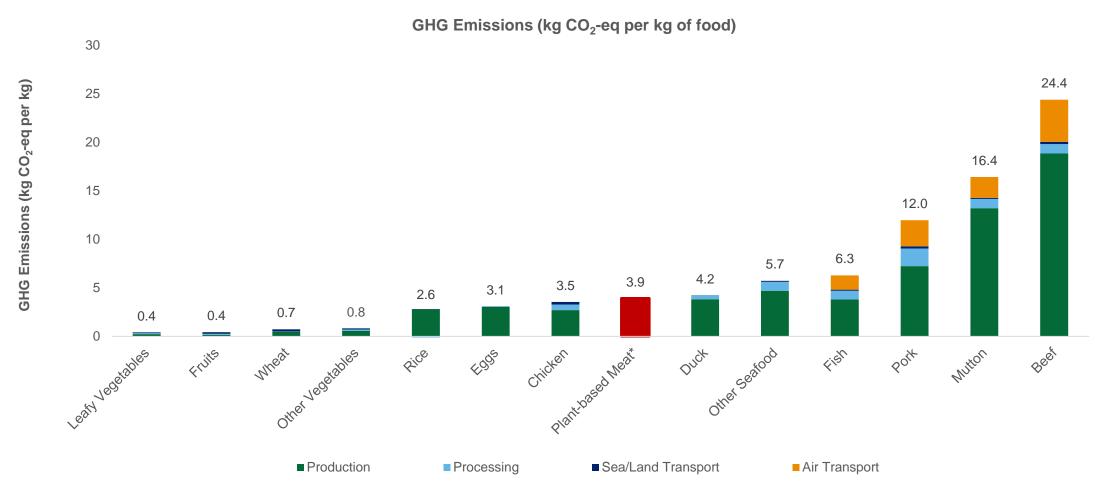
Of the four key food items produced in Singapore, producing leafy vegetables and fish locally instead of importing them can lower environmental impacts.



- Locally-produced leafy vegetables have ~22% lower GHG emissions, ~13% lower energy consumption and ~20% lower water consumption as compared to imported leafy vegetables. This is due to reduced transportation requirement and cleaner energy sources in Singapore (electricity is powered by ~95% natural gas) as compared to Malaysia, Indonesia and China (a significant percentage of electricity in these country is from coal).
- Locally-produced fish has significantly lower environmental footprint as compared to that of fish imported from overseas for all environmental indicators. This is mainly due to reduced transportation requirement.
- Locally-produced other seafood is about 1.7 times more water intensive than other seafood imported from overseas. This is because almost all of Singapore's production of other seafood comes from aquaculture which has higher water consumption as compared to capture fishing that is more commonly practised in the import source countries.
- Locally-produced eggs have slightly better environmental performances than imported eggs but the difference is not significant. This is due to the mature local egg farming industry, where the optimal use of technology is achieved for maximum output.

Pathways to environmental impact reduction: Animal meats vs plant-based meats (1/2)

Plant-based meat* has the lowest GHG emissions as compared to animal meat, with the exception of chicken. This makes plant-based meats a viable option for replacing animal meats to reduce GHG emissions.



^{*} Plant-based meat data is referenced from Beyond Meat²³ and follows the same system boundary as this study.

²³ Heller, M. C., & Keoleiank, G. A. (2018).

Pathways to environmental impact reduction: Animal meats vs plant-based meats (2/2)

Incorporating plant-based meats will meaningfully reduce environmental impact of food.

Business as Usual (BAU)

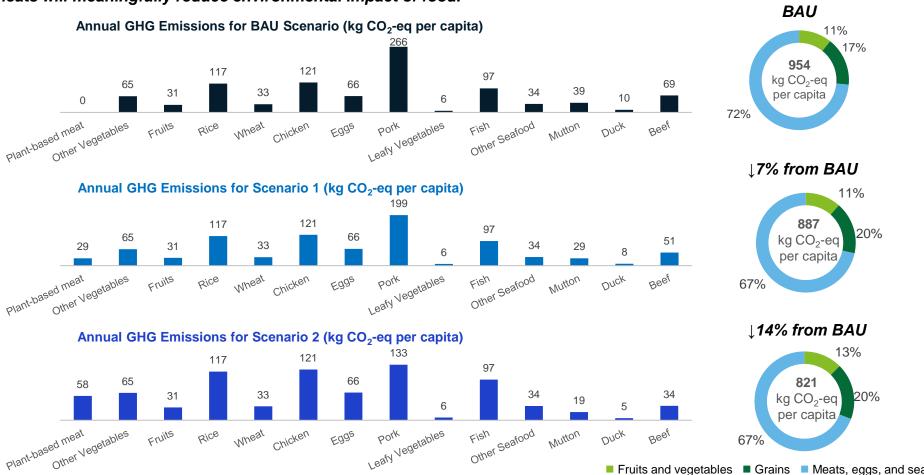
Diet consisting of 46% fruits and vegetables, 26% grains, 28% animal meats

Scenario 1

Replace 25% of red meats (pork, mutton, duck and beef) with plant-based meats

Scenario 2

Replace 50% of red meats (pork, mutton, duck and beef) with plant-based meats



Note: Per capita values have been rounded to nearest whole number. For purpose of calculation, exact values have been used in aggregate summations and computations.

■ Fruits and vegetables ■ Grains ■ Meats, eggs, and seafood

- Presently, 29% of the average Singaporean's diet consists of 'Meats, eggs and seafood'. Meat products such as pork have significantly higher GHG emissions than fruits and vegetables, and 'Grains' such as rice and wheat respectively.
- A possible pathway to reduce the environmental impact of our food is by replacing animal-meats with plant-based meats or shifting to a plant-based diet.

5. Future Scenario Analysis

Future scenario analysis (1/2)

Various scenarios are considered for the reduction of GHG emissions based on the shifts in local production and consumption patterns by 2030.

	Possible Year 2030 Scenarios							
	Business As Usual	30 by 30	Optimal Health	Plant-bas	Plant-based Meats			
Food Supply Mix (Imported vs Locally Produced)	Locally-produced food increases to 30% in year 2030, consisting of 20% leafy vegetables, and 10% eggs and fish. This assumption is based on Singapore's goal of producing 30% of its nutritional needs locally by 2030.							
Average Singapore Diet	46% fruits and vegetables 26% grains (rice and wheat) 28% meats, eggs and seafood (egg, fish, other seafood, chicken, duck, pork, mutton and beef) ↑ 50% fruits and vegetables ↓ 25% grains ↓ 25% meats, eggs and seafood as prescribed by the Health Promotion Board							
Source of Meats (Animal vs plant- based meats)	The consumption of egg seafood, and meats (che mutton and beef) in the singaporean diet remain	nicken, duck, pork, average	The consumption of eggs, fish, other seafood, and meats in the average Singaporean diet drops to 25%.	The consumption of eggs, fish, other seafood, and meats in the average Singaporean diet drops to 25%, but with 25% red meats* being replaced by plant-based meats.	The consumption of eggs, fish, other seafood, and meats in the average Singaporean diet drops to 25%, but with 50% red meats* being replaced by plant-based meats.			
Population Growth	Singapore population grows to 6.7 million people . This assumption is based on the midpoint of 6.5 and 6.9 million people as projected in the Population White Paper ²⁴ .							

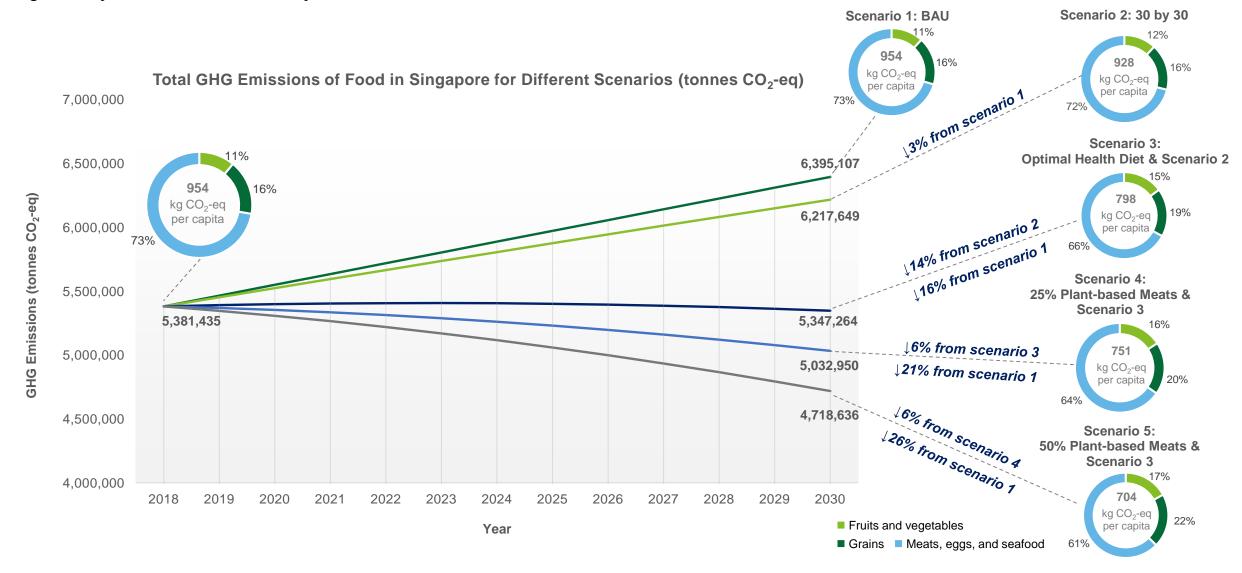
^{*} Refers to duck, pork, mutton and beef

Note: Refer to Annex D for other optimal health diets.

²⁴ National Population and Talent Division (2013)

Future scenario analysis (2/2)

Producing 30% of Singapore's nutritional needs locally by 2030, adopting optimal health diet, and replacing 50% of red meat with plant-based meat will significantly reduce GHG emissions by ~26%.



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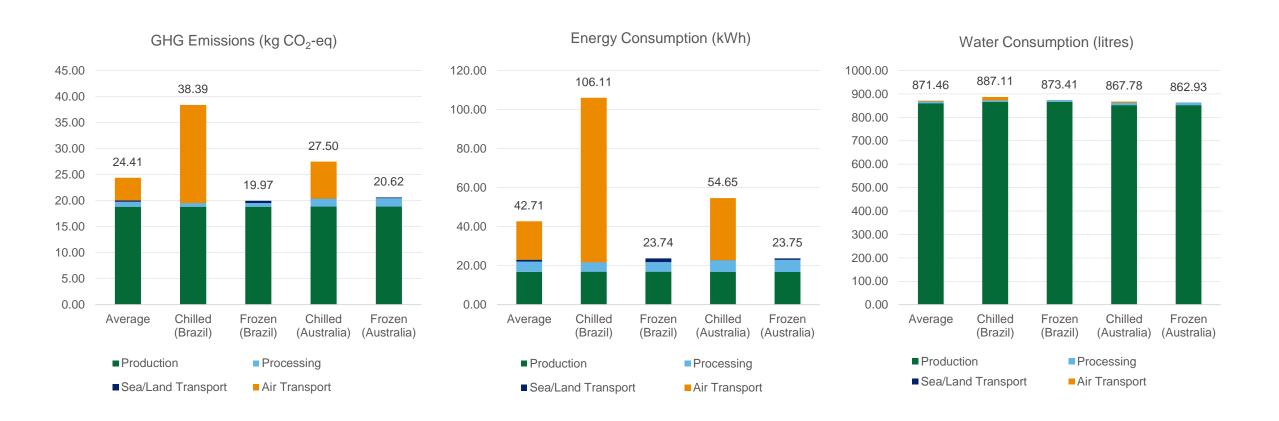
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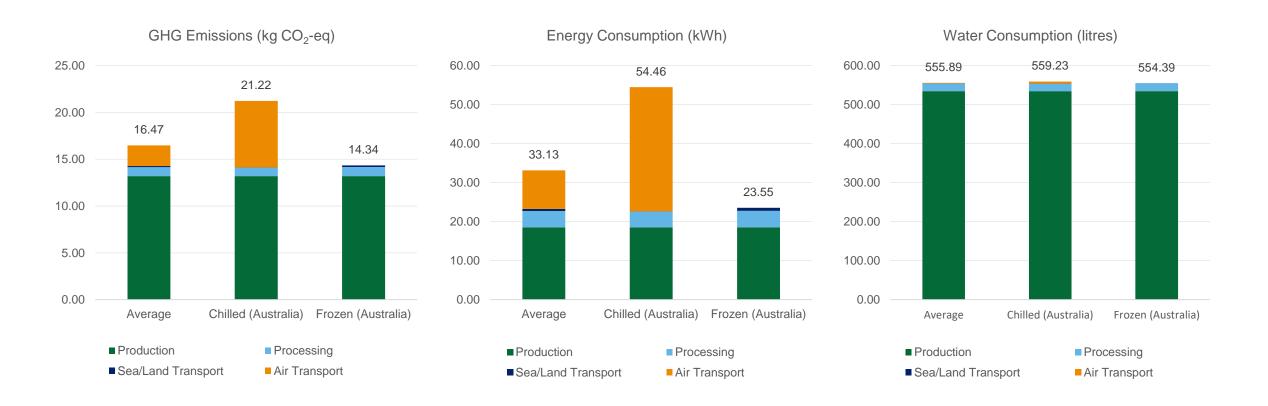
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7. Annex A: Environmental Impact of the 13 Key Food Items

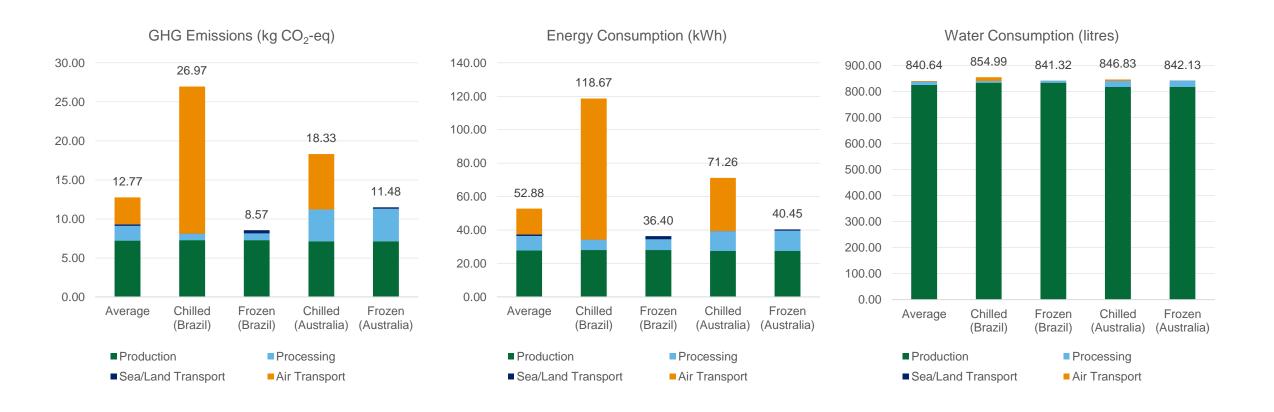
Environmental impact of 1 kg of beef



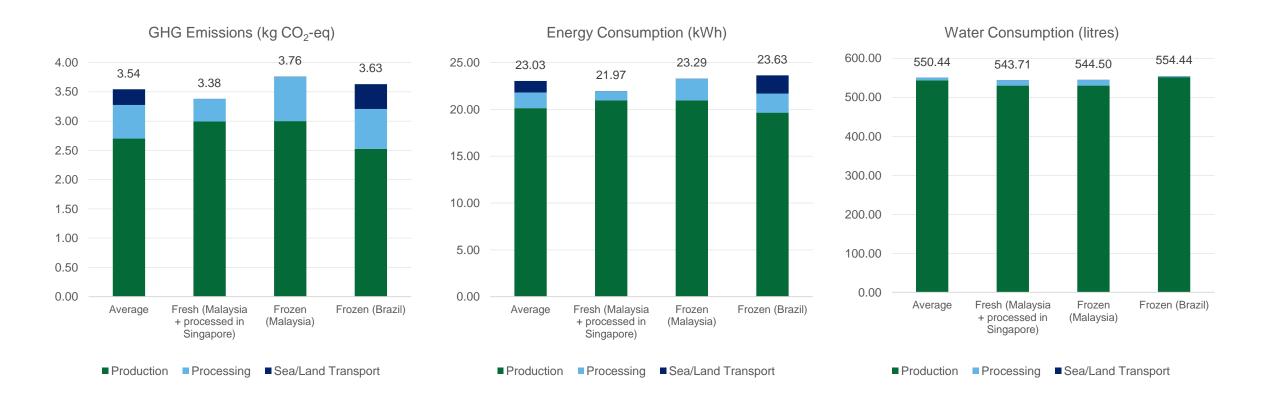
Environmental impact of 1 kg of mutton



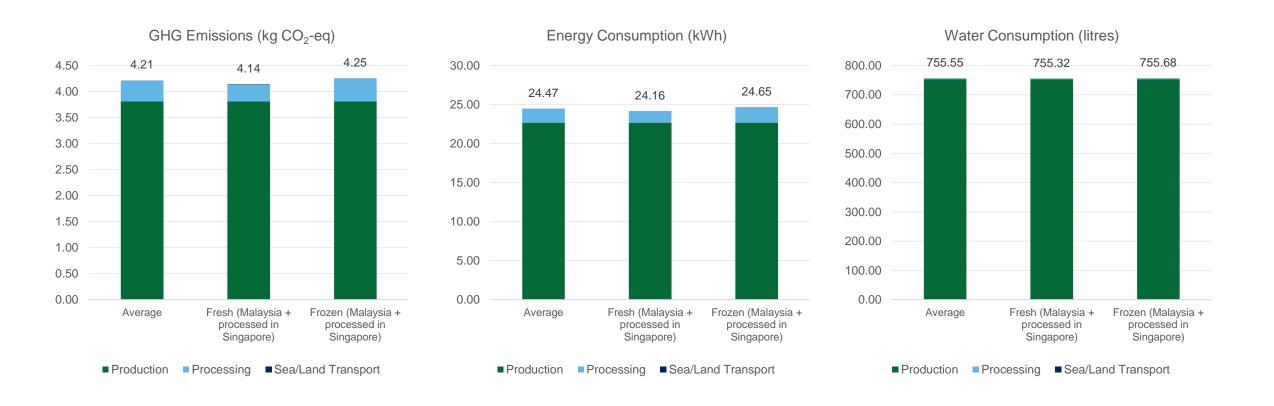
Environmental impact of 1 kg of pork



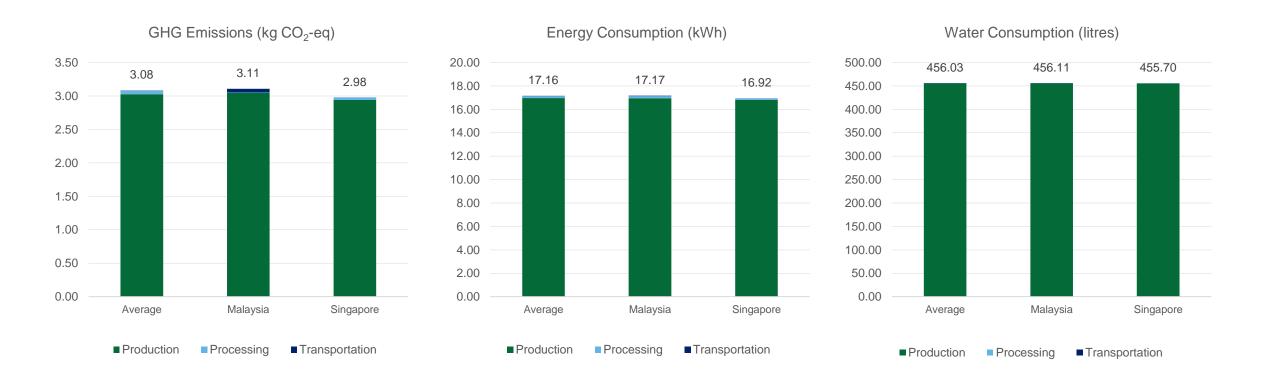
Environmental impact of 1 kg of chicken



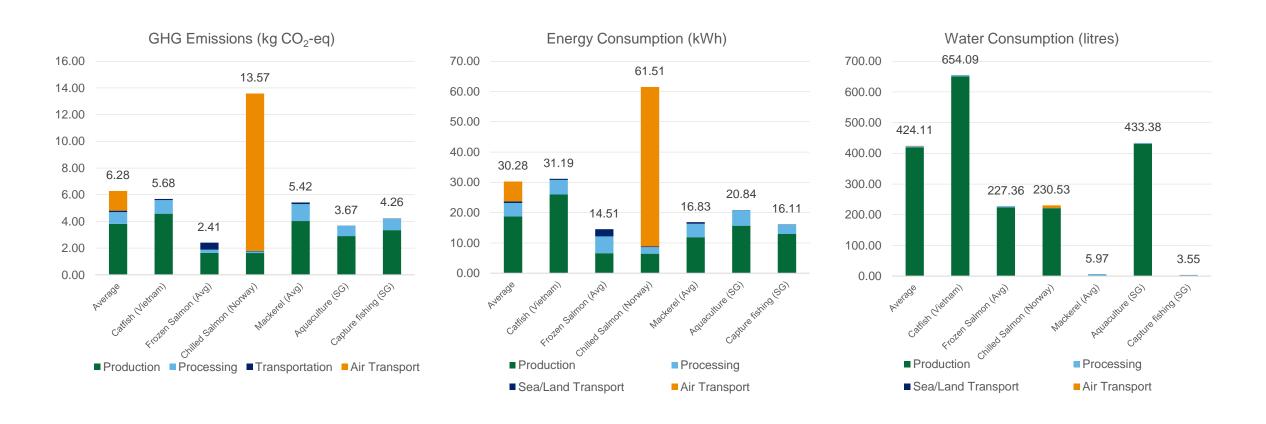
Environmental impact of 1 kg of duck



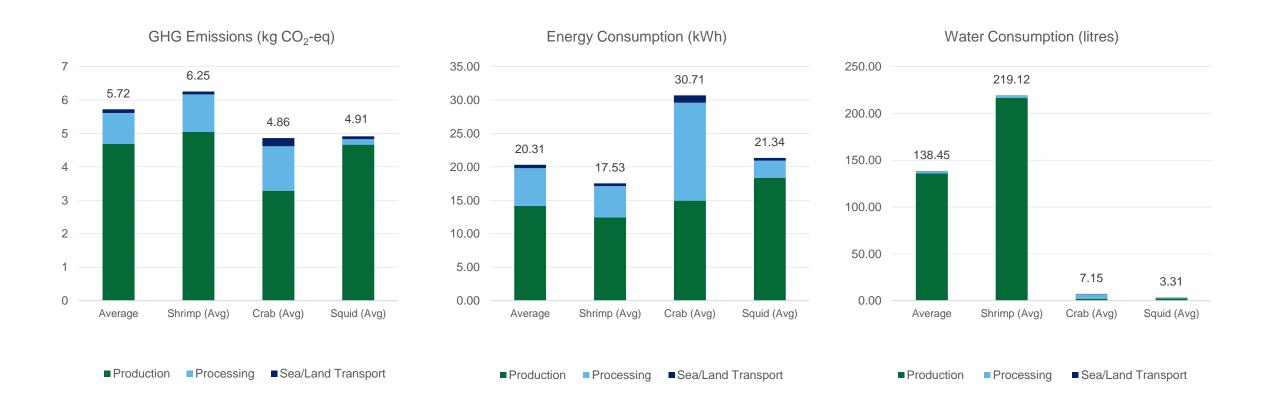
Environmental impact of 1 kg of eggs



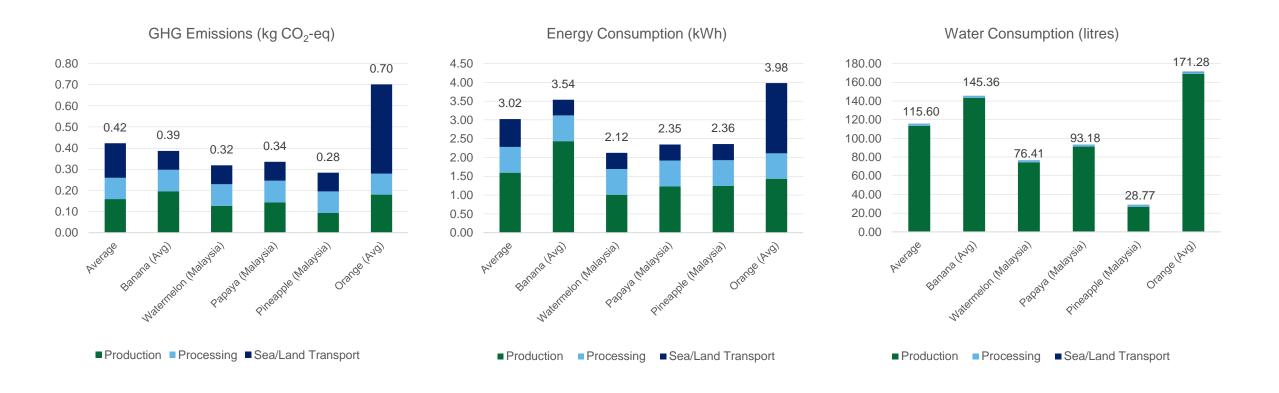
Environmental impact of 1 kg of fish



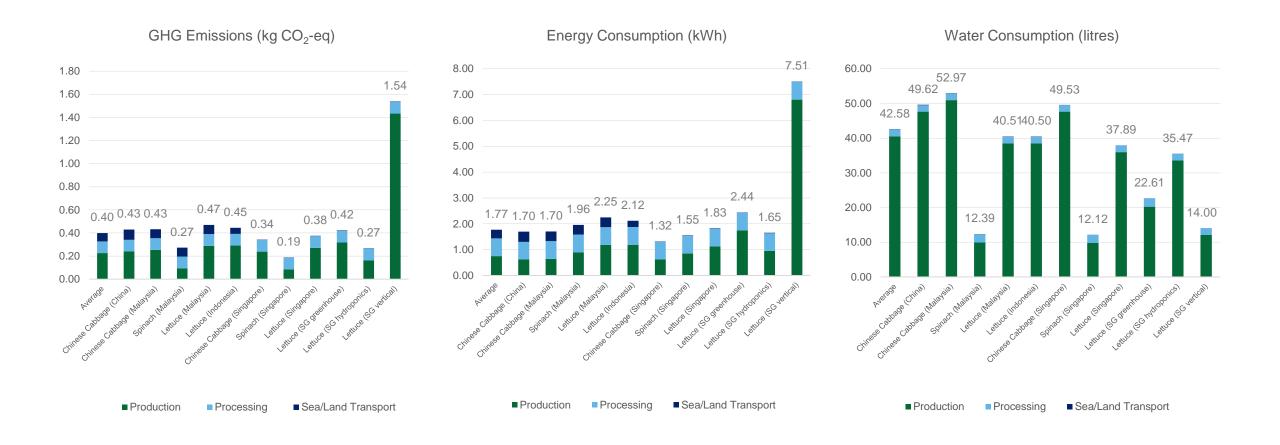
Environmental impact of 1 kg of other seafood



Environmental impact of 1 kg of fruits

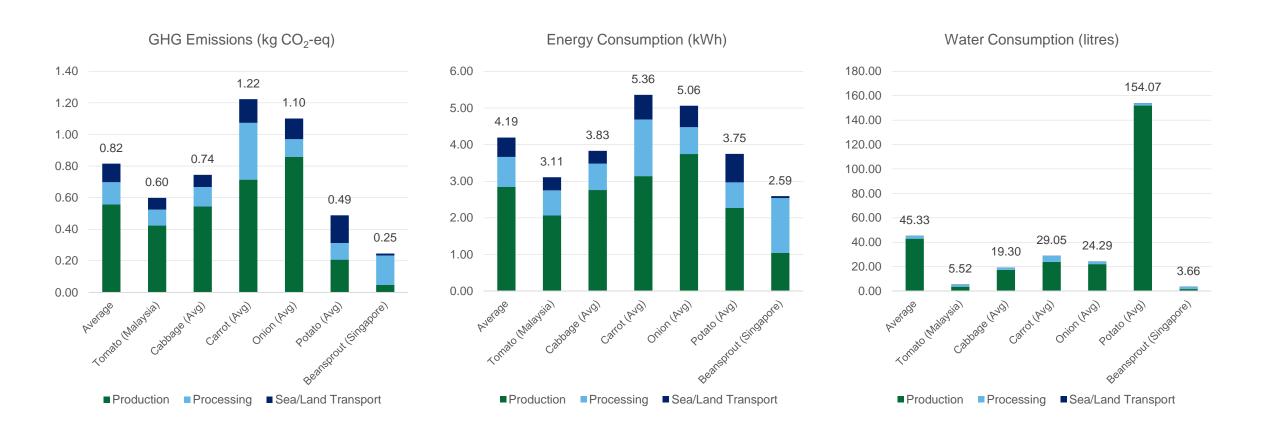


Environmental impact of 1 kg of leafy vegetables

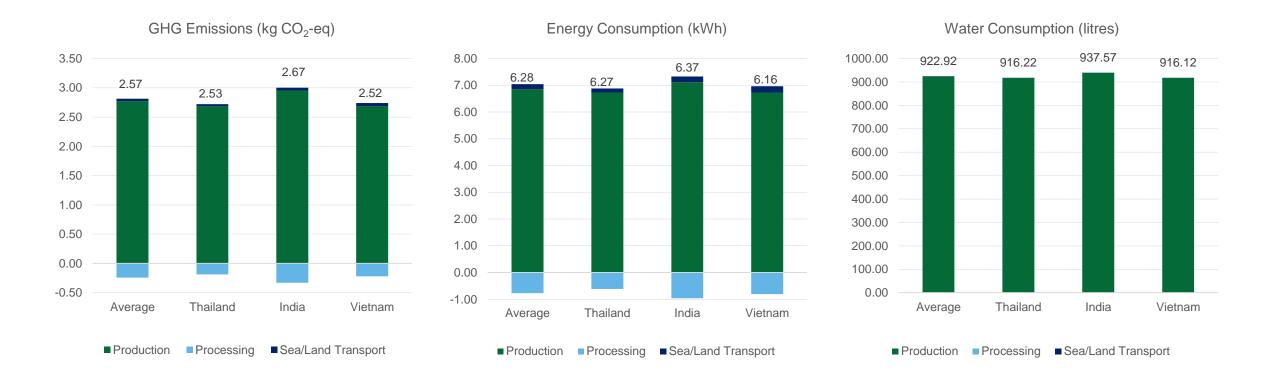


Note: Lettuce (SG greenhouse) refers to greenhouse soil-cultivated production with non-vertical farming. Lettuce (SG hydroponics) refers to non-greenhouse hydroponics production with non-vertical farming. Lettuce (SG vertical) refers to greenhouse hydroponics production with vertical farming. In all cases, no heating or artificial lighting is considered.

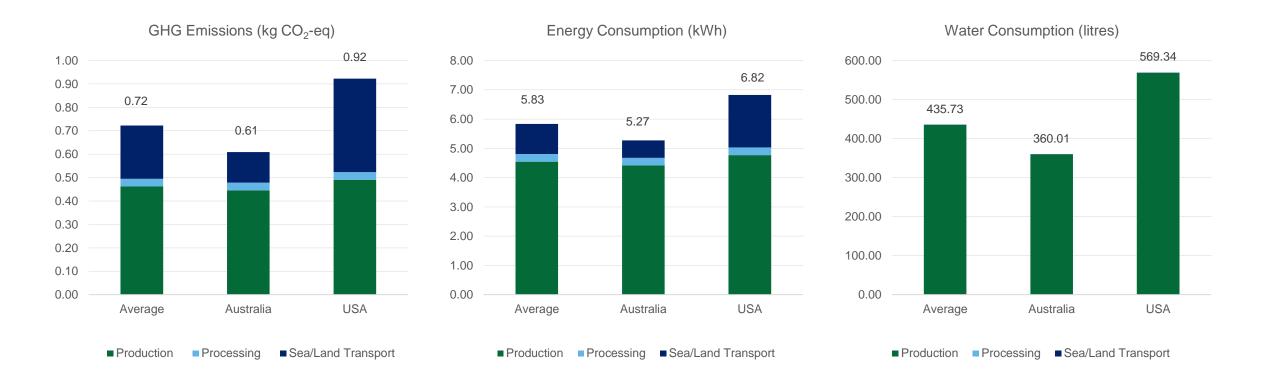
Environmental impact of 1 kg of other vegetables



Environmental impact of 1 kg of rice



Environmental impact of 1 kg of wheat



Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Key Food Item
		Malaysia +	GHG Emissions	kg CO ₂ -eq	3.380368	2.995031	0.38144	0.003897	
	Fresh	processed in	Energy Consumption	kWh	21.969	20.95033	1.000041	0.018625	36%
		Singapore	Water Consumption	litres	543.7095	530.1613	13.54397	0.00432	
			GHG Emissions	kg CO ₂ -eq	3.763021	2.998928	0.761379	0.002714	
Chicken (kg meat)		Malaysia	Energy Consumption	kWh	23.29289	20.96896	2.310853	0.013085	1%
(19)	Frozen		Water Consumption	litres	544.5041	530.1656	14.3	0.00296	
	Fiozen		GHG Emissions	kg CO ₂ -eq	3.63258	2.527702	0.680492	0.424386	
		Brazil	Energy Consumption	kWh	23.63409	19.64725	2.033393	1.953449	46%
			Water Consumption	litres	554.4439	551.7638	2.157743	0.522355	
		Malaysia +	GHG Emissions	kg CO ₂ -eq	4.142192	3.812459	0.325677	0.004056	
	Fresh	processed in	Energy Consumption	kWh	24.15862	22.69209	1.44714	0.019382	34%
Duck		Singapore	Water Consumption	litres	755.3193	753.7943	1.520562	0.004496	
(kg meat)		Malaysia +	GHG Emissions	kg CO ₂ -eq	4.250369	3.812459	0.433854	0.004056	
	Frozen	processed in	Energy Consumption	kWh	24.65039	22.69209	1.938915	0.019382	60%
		Singapore	Water Consumption	litres	755.6846	753.7943	1.885818	0.004496	
			GHG Emissions	kg CO ₂ -eq	21.2201	13.19894	0.900921	7.120243	
	Chilled	Australia	Energy Consumption	kWh	54.4563	18.54286	4.03252	31.88092	30%
Mutton			Water Consumption	litres	559.2277	534.2696	19.57792	5.380136	
(kg meat)			GHG Emissions	kg CO ₂ -eq	14.34296	13.19894	0.967689	0.176332	
	Frozen	Australia	Energy Consumption	kWh	23.55382	18.54286	4.226962	0.783995	70%
			Water Consumption	litres	554.3851	534.2696	19.90721	0.208239	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Key Food Item
		Indonesia +	GHG Emissions	kg CO ₂ -eq	9.00934731	7.22039819	1.7484542	0.04049491	
	Fresh	processed in	Energy Consumption	kWh	36.3562596	27.8194819	8.35273176	0.18404597	17%
		Singapore	Water Consumption	litres	836.689216	825.609536	11.0328988	0.04678044	
			GHG Emissions	kg CO ₂ -eq	26.9740328	7.2956226	0.81951735	18.8588928	
		Brazil	Energy Consumption	kWh	118.671078	28.1040681	6.13965788	84.4273521	10%
	Chilled		Water Consumption	litres	854.989734	834.045794	6.70111408	14.2428261	
	Offined		GHG Emissions	kg CO ₂ -eq	18.3298817	7.13954458	4.07009369	7.12024343	4%
		Australia	Energy Consumption	kWh	71.2620622	27.5491043	11.8343304	31.8786274	
			Water Consumption	litres	846.825389	817.660082	23.7851704	5.38013636	
		Brazil	GHG Emissions	kg CO ₂ -eq	8.56600375	7.2956226	0.84836555	0.4220156	24%
Pork (kg meat)			Energy Consumption	kWh	36.3957043	28.1040681	6.42275666	1.86887957	
(ng moat)			Water Consumption	litres	841.317456	834.045794	6.7713812	0.50028023	
			GHG Emissions	kg CO ₂ -eq	11.4827046	7.13954458	4.16682801	0.17633204	
		Australia	Energy Consumption	kWh	40.4501858	27.5491043	12.1171432	0.78393822	8%
	Frozen		Water Consumption	litres	842.12738	817.660082	24.2590585	0.20823942	
	Flozen		GHG Emissions	kg CO ₂ -eq	9.81102315	7.08577643	2.36322208	0.36202464	
		Netherlands	Energy Consumption	kWh	39.5040827	27.3518598	10.548284	1.60393892	12%
			Water Consumption	litres	824.355139	811.824375	12.1017885	0.42897494	
			GHG Emissions	kg CO ₂ -eq	9.36335679	7.2956226	1.77765705	0.29007714	
		Spain	Energy Consumption	kWh	39.9909123	28.1040681	10.6006035	1.28624071	6%
			Water Consumption	litres	847.050753	834.045794	12.6615132	0.34344598	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Key Food Item
			GHG Emissions	kg CO ₂ -eq	38.38723	18.83387	0.694466	18.85889	
		Brazil	Energy Consumption	kWh	106.1078	16.91075	4.763607	84.43343	16%
			Water Consumption	litres	887.1052	867.0229	5.839463	14.24283	
	Chilled		GHG Emissions	kg CO ₂ -eq	27.49682	18.85724	1.519332	7.120243	
		Australia	Energy Consumption	kWh	54.65465	16.76855	6.005179	31.88092	8%
			Water Consumption	litres	867.7766	852.116	10.28049	5.380136	
			GHG Emissions	kg CO ₂ -eq	29.29078	18.76068	0.632927	9.897177	
		New Zealand	Energy Consumption	kWh	65.28326	16.55886	4.411483	44.31291	3%
Beef			Water Consumption	litres	864.9728	851.6393	5.856836	7.476722	
(kg meat)			GHG Emissions	kg CO ₂ -eq	19.9699	18.83387	0.714009	0.422016	36%
		Brazil	Energy Consumption	kWh	23.73801	16.91075	4.958246	1.869014	
			Water Consumption	litres	873.4112	867.0229	5.887969	0.50028	
			GHG Emissions	kg CO ₂ -eq	20.61967	18.85724	1.5861	0.176332	
	Frozen	Australia	Energy Consumption	kWh	23.75217	16.76855	6.199621	0.783995	20%
			Water Consumption	litres	862.934	852.116	10.60978	0.208239	
			GHG Emissions	kg CO ₂ -eq	19.64468	18.76068	0.648534	0.235474	
		New Zealand	Energy Consumption	kWh	22.20997	16.55886	4.605926	1.045184	8%
			Water Consumption	litres	857.8354	851.6393	5.917614	0.278541	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Key Food Item
			GHG Emissions	kg CO ₂ -eq	3.10849	3.045769	0.055363	0.007358	
		Malaysia	Energy Consumption	kWh	17.21907	17.00257	0.181337	0.035165	81%
Eggs	Freedo		Water Consumption	litres	456.1129	455.8614	0.243262	0.008157	01%
(kg)	Fresh	Singapore	GHG Emissions	kg CO ₂ -eq	2.955663	2.924229	0.031273	0.000161	
			Energy Consumption	kWh	16.92422	16.80427	0.11918	0.000771	400/
			Water Consumption	litres	455.6971	455.5065	0.190444	0.000179	19%

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	0.382615	0.191647	0.101987	0.088981	
		Malaysia	Energy Consumption	kWh	3.538681	2.423172	0.687575	0.427935	41%
	Danana		Water Consumption	litres	147.5876	145.5886	1.902155	0.0969	
	Banana		GHG Emissions	kg CO ₂ -eq	0.390919	0.199766	0.101987	0.089166	
		Philippines	Energy Consumption	kWh	3.534318	2.44772	0.687575	0.399024	42%
			Water Consumption	litres	143.1916	141.1891	1.902155	0.100377	
			GHG Emissions	kg CO ₂ -eq	0.318382	0.127414	0.101987	0.088981	
	Watermelon	Malaysia	Energy Consumption	kWh	2.123419	1.007909	0.687575	0.427935	99%
			Water Consumption	litres	76.40728	74.40823	1.902155	0.0969	
	Panaya		GHG Emissions	kg CO ₂ -eq	0.335058	0.14409	0.101987	0.088981	
	Papaya	Malaysia	Energy Consumption	kWh	2.347446	1.231937	0.687575	0.427935	97%
			Water Consumption	litres	93.18457	91.18551	1.902155	0.0969	91%
		Malaysia	GHG Emissions	kg CO ₂ -eq	0.28408	0.093112	0.101987	0.088981	84%
Fruits	Pineapple		Energy Consumption	kWh	2.357335	1.241826	0.687575	0.427935	
(kg)			Water Consumption	litres	28.76637	26.76732	1.902155	0.0969	
			GHG Emissions	kg CO ₂ -eq	0.50028	0.19825	0.096674	0.205356	
		Australia	Energy Consumption	kWh	3.012304	1.436364	0.664308	0.911632	24%
			Water Consumption	litres	172.5841	170.5412	1.811324	0.231592	
			GHG Emissions	kg CO ₂ -eq	0.996865	0.156613	0.096674	0.743579	
		USA	Energy Consumption	kWh	5.372426	1.420645	0.664308	3.287473	31%
			Water Consumption	litres	173.0522	170.4015	1.811324	0.839338	
	Orange		GHG Emissions	kg CO ₂ -eq	0.593861	0.196074	0.101987	0.295801	
		South Africa	Energy Consumption	kWh	3.427926	1.429191	0.687575	1.31116	20%
			Water Consumption	litres	162.0502	159.8144	1.902155	0.333703	
			GHG Emissions	kg CO ₂ -eq	0.566273	0.180691	0.10312	0.282461	
		Egypt	Energy Consumption	kWh	3.422117	1.477244	0.692538	1.252335	16%
			Water Consumption	litres	177.4357	175.1955	1.921532	0.318637	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	0.598867	0.422768	0.101987	0.074113	
	Tomato	Malaysia	Energy Consumption	kWh	3.107066	2.062612	0.687575	0.356879	96%
			Water Consumption	litres	5.517014	3.53444	1.902155	0.080419	
			GHG Emissions	kg CO ₂ -eq	0.741585	0.534582	0.122128	0.084875	
		China	Energy Consumption	kWh	3.801334	2.699213	0.721776	0.380345	65%
	Cabbage		Water Consumption	litres	18.90912	16.90804	1.905877	0.095213	
	Cabbage		GHG Emissions	kg CO ₂ -eq	0.753856	0.579226	0.126156	0.048473	
		Indonesia	Energy Consumption	kWh	3.918827	2.967108	0.731996	0.219722	18%
			Water Consumption	litres	20.74055	18.7585	1.927948	0.054103	
Other		Australia	GHG Emissions	kg CO ₂ -eq	1.318346	0.743562	0.356276	0.218508	47%
Vegetables			Energy Consumption	kWh	5.744501	3.240385	1.533757	0.970359	
(kg)			Water Consumption	litres	30.05421	24.87218	4.935932	0.246094	
			GHG Emissions	kg CO ₂ -eq	1.173404	0.744659	0.344782	0.083962	
	Carrot	China	Energy Consumption	kWh	4.967622	3.099317	1.49205	0.376255	31%
			Water Consumption	litres	28.12657	23.25057	4.781811	0.09419	
			GHG Emissions	kg CO ₂ -eq	1.063548	0.584422	0.395864	0.083263	
		Malaysia	Energy Consumption	kWh	5.007851	2.9295	1.677412	0.400939	18%
			Water Consumption	litres	28.01693	22.45979	5.466791	0.090347	
			GHG Emissions	kg CO ₂ -eq	0.245715	0.048299	0.185325	0.012091	
	Beansprout	nsprout Singapore	Energy Consumption	kWh	2.592055	1.045716	1.492056	0.054283	86%
			Water Consumption	litres	3.65581	1.649057	1.993202	0.013553	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	0.990663	0.806908	0.099793	0.083962	
		China	Energy Consumption	kWh	4.438323	3.3841	0.677968	0.376255	8%
			Water Consumption	litres	23.84281	21.88397	1.86465	0.09419	
			GHG Emissions	kg CO ₂ -eq	0.843198	0.645356	0.11458	0.083263	
		Malaysia	Energy Consumption	kWh	4.351549	3.207886	0.742725	0.400939	15%
	Onion		Water Consumption	litres	23.33236	21.12456	2.117458	0.090347	
	Onion		GHG Emissions	kg CO ₂ -eq	1.186481	0.973262	0.11458	0.098639	
		India	Energy Consumption	kWh	5.209529	4.02493	0.742725	0.441874	53%
			Water Consumption	litres	24.65833	22.4302	2.117458	0.11067	
			GHG Emissions	kg CO ₂ -eq	1.119623	0.57053	0.101987	0.447106	9%
		Netherlands	Energy Consumption	kWh	5.945777	3.278819	0.687575	1.979383	
			Water Consumption	litres	24.0854	21.67901	1.902155	0.504229	
Other		Bangladesh	GHG Emissions	kg CO ₂ -eq	0.414978	0.202175	0.11458	0.098222	11%
Vegetables			Energy Consumption	kWh	3.4443	2.261539	0.742725	0.440037	
(kg)			Water Consumption	litres	151.2954	149.0677	2.117458	0.1102	
			GHG Emissions	kg CO ₂ -eq	0.396377	0.212621	0.099793	0.083962	
		China	Energy Consumption	kWh	3.310227	2.256003	0.677968	0.376255	45%
			Water Consumption	litres	154.4677	152.5089	1.86465	0.09419	
			GHG Emissions	kg CO ₂ -eq	0.371213	0.202175	0.11458	0.054458	
	Potato	Indonesia	Energy Consumption	kWh	3.251112	2.261539	0.742725	0.246848	8%
			Water Consumption	litres	151.246	149.0677	2.117458	0.060782	
			GHG Emissions	kg CO ₂ -eq	0.483097	0.202175	0.11458	0.166341	
		Pakistan	Energy Consumption	kWh	3.744994	2.261539	0.742725	0.74073	10%
			Water Consumption	litres	151.3723	149.0677	2.117458	0.187118	
			GHG Emissions	kg CO ₂ -eq	1.096731	0.201	0.10312	0.792612	
		USA	Energy Consumption	kWh	6.529572	2.332445	0.692538	3.504589	10%
		USA	Water Consumption	litres	160.4084	157.5925	1.921532	0.894357	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	0.609043	0.445611	0.033018	0.130414	
		Australia	Energy Consumption	kWh	5.27265	4.419873	0.25851	0.594268	60%
Wheat	Wheat		Water Consumption	litres	360.0115	359.826	0.030527	0.154908	
(kg)	vvneat		GHG Emissions	kg CO ₂ -eq	0.923174	0.490742	0.032978	0.399453	
		USA	Energy Consumption	kWh	6.824875	4.770377	0.258532	1.795966	34%
			Water Consumption	litres	569.3428	568.8287	0.030301	0.483853	
			GHG Emissions	kg CO ₂ -eq	2.533341	2.688972	-0.188235	0.032605	
		Thailand	Energy Consumption	kWh	6.270161	6.731953	-0.611380	0.149587	40%
	Rice Rice		Water Consumption	litres	916.221650	917.122100	-0.938770	0.038302	
Di		India	GHG Emissions	kg CO ₂ -eq	2.671638	2.954330	-0.330820	0.048128	
Rice (kg)			Energy Consumption	kWh	6.372628	7.113782	-0.960090	0.218936	29%
(1.9)			Water Consumption	litres	937.566055	938.965400	-1.456620	0.057275	
		Vietnam	GHG Emissions	kg CO ₂ -eq	2.518485	2.688972	-0.221641	0.051153	
			Energy Consumption	kWh	6.161840	6.731953	-0.802540	0.232430	23%
			Water Consumption	litres	916.120389	917.122100	-1.062710	0.061000	
			GHG Emissions	kg CO ₂ -eq	0.429858	0.240616	0.100878	8.84E-02	
		China	Energy Consumption	kWh	1.697833	0.617993	0.682719	0.397121	53%
			Water Consumption	litres	49.62431	47.6421	1.883198	0.099014	
1 6 -			GHG Emissions	kg CO ₂ -eq	0.43304	0.253411	0.101987	7.76E-02	
Leafy vegetables (kg)	Chinese Cabbage	Malaysia	Energy Consumption	kWh	1.703154	0.641726	0.687575	0.373853	18%
vegetables (kg)			Water Consumption	litres	52.97003	50.98361	1.902155	0.084265	
			GHG Emissions	kg CO ₂ -eq	0.342679	0.238802	0.100878	3.00E-03	
		Singapore	Energy Consumption	kWh	1.319076	0.621921	0.682719	0.014436	5%
			Water Consumption	litres	49.53329	47.64684	1.883198	0.003258	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	0.273495	0.093198	0.102448	0.077848	
		Malaysia	Energy Consumption	kWh	1.960628	0.89654	0.689252	0.374835	69%
	Cninaah		Water Consumption	litres	12.39289	9.948948	2.35945	0.084493	
	Spinach		GHG Emissions	kg CO ₂ -eq	0.18902	0.084638	0.101334	0.003047	
		Singapore	Energy Consumption	kWh	1.547779	0.848736	0.684378	0.014665	3%
			Water Consumption	litres	12.11771	9.778871	2.335524	0.003311	
			GHG Emissions	kg CO ₂ -eq	0.469264	0.289027	0.101987	0.07825	
		Malaysia	Energy Consumption	kWh	2.250134	1.185804	0.687575	0.376755	56%
			Water Consumption	litres	40.51441	38.52732	1.902155	0.084938	
		la deservic	GHG Emissions	kg CO ₂ -eq	0.445305	0.290708	0.101987	0.05261	10% 0.2%
		Indonesia	Energy Consumption	kWh	2.119376	1.192204	0.687575	0.239598	
Leafy			Water Consumption	litres	40.49578	38.53501	1.902155	0.058622	
Vegetables (kg)		Cinggaga (Cail	GHG Emissions	kg CO ₂ -eq	0.375591	0.271572	0.100878	0.003141	
(Ng)		Singapore (Soil- cultivated)	Energy Consumption	kWh	1.826109	1.128276	0.682719	0.015114	
		cultivated)	Water Consumption	litres	37.89475	36.00814	1.8832	0.003415	
	Lettuce	Singapore	GHG Emissions	kg CO ₂ -eq	0.422315	0.317957	0.101334	0.003023	
		(Greenhouse	Energy Consumption	kWh	2.443691	1.744761	0.684378	0.014551	0.2%
		soil-cultivated)	Water Consumption	litres	22.6083	20.26949	2.335524	0.003285	
		Singapore (Non-	GHG Emissions	kg CO ₂ -eq	0.26783	0.163904	0.100878	0.003048	
		greenhouse	Energy Consumption	kWh	1.652446	0.955056	0.682719	0.014671	0.2%
		hydroponics)	Water Consumption	litres	35.47109	33.58458	1.883198	0.003313	
		Singapore	GHG Emissions	kg CO ₂ -eq	1.537362	1.433359	0.100878	0.003125	
		(Greenhouse hydroponics-	Energy Consumption	kWh	7.507604	6.809953	0.682719	0.014933	(Used in future scenario analysis)
		vertical)	Water Consumption	litres	14.00427	12.11761	1.883198	0.003464	Scendilo analysis)

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	5.684848	4.577025	1.020249	0.087574	
	Catfish	Vietnam	Energy Consumption	kWh	31.18636	25.98651	4.803454	0.396395	97%
			Water Consumption	litres	654.0944	650.4875	3.505	0.102	
			GHG Emissions	kg CO ₂ -eq	13.57337	1.638121	0.120767	11.81448	
	Salmon (chilled)	Norway	Energy Consumption	kWh	61.50662	6.420893	2.18004	52.90569	59%
			Water Consumption	litres	230.5335	221.0685	0.532	8.93	
			GHG Emissions	kg CO ₂ -eq	2.294267	1.715716	0.152069	0.426482	
		Norway	Energy Consumption	kWh	11.95619	6.72504	3.330744	1.90041	3%
	Salmon (frozen)		Water Consumption	litres	232.9262	231.5402	0.883	0.503	
	Saimon (nozen)		GHG Emissions	kg CO ₂ -eq	2.25376	1.698352	0.460176	0.095233	20%
		Myanmar	Energy Consumption	kWh	14.03711	6.813679	6.78574	0.43769	
			Water Consumption	litres	235.421	231.1164	4.196	0.109	
F: 1		Norway	GHG Emissions	kg CO ₂ -eq	4.685541	3.836092	0.445285	0.404163	
Fish (kg meat)			Energy Consumption	kWh	15.16221	11.2934	2.068956	1.799852	23%
(kg meat)			Water Consumption	litres	2.32103	1.52562	0.319	0.477	
			GHG Emissions	kg CO ₂ -eq	5.557604	3.894808	1.566914	0.095882	
	Mackerel	China	Energy Consumption	kWh	16.02574	11.46626	4.120871	0.438615	31%
			Water Consumption	litres	5.30352	1.54897	3.644	0.11	
			GHG Emissions	kg CO ₂ -eq	5.171631	3.894808	1.096601	0.180222	
		Japan	Energy Consumption	kWh	15.58262	11.46626	3.305276	0.811086	12%
			Water Consumption	litres	3.77191	1.54897	2.012	0.211	
			GHG Emissions	kg CO ₂ -eq	3.73018	2.931717	0.791423	0.00704	
	Aquaculture	Singapore	Energy Consumption	kWh	20.83571	15.6612	5.140608	0.033898	81.3%
			Water Consumption	litres	433.3783	430.527	2.844	0.00764	
			GHG Emissions	kg CO ₂ -eq	4.262754	3.348328	0.891254	0.023171	
	Capture fishing	Singapore	Energy Consumption	kWh	16.1133	12.93904	3.062684	0.111578	18.7%
			Water Consumption	litres	3.54565	1.74793	1.773	0.0251	

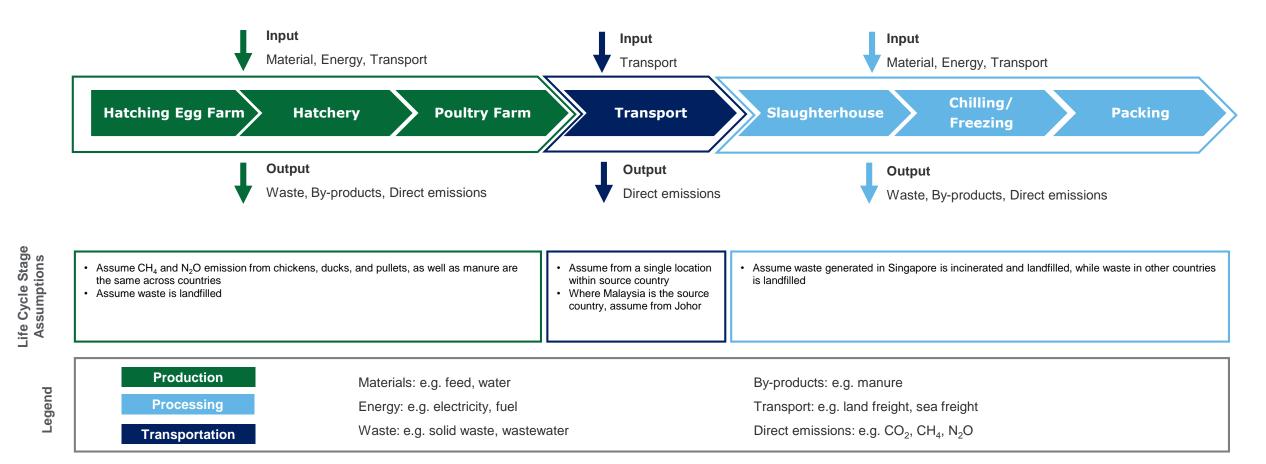
Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	5.82830545	4.69009838	1.0417998	0.09640727	
		Vietnam	Energy Consumption	kWh	62.6322497	44.1890458	16.863006	1.58019786	10%
			Water Consumption	litres	0.21483072	0.21224691	0.00247245	0.00011136	
			GHG Emissions	kg CO ₂ -eq	5.90167102	4.75334663	1.0619243	0.0864001	
		Malaysia	Energy Consumption	kWh	60.7669715	42.8353327	16.4322778	1.49936105	48%
			Water Consumption	litres	0.21402444	0.21164831	0.00228199	9.41E-05	
			GHG Emissions	kg CO ₂ -eq	6.48815366	5.21829645	1.2098633	0.0599939	
	Shrimp (frozen)	Indonesia	Energy Consumption	kWh	64.1579809	45.7856457	17.3710165	1.00131867	8%
			Water Consumption	litres	0.22055221	0.21662018	0.00386395	6.81E-05	
		China	GHG Emissions	kg CO ₂ -eq	7.22324152	5.85517759	1.2781812	0.08988274	20%
0.1			Energy Consumption	kWh	68.5560486	49.5998842	17.4796875	1.47647692	
Other Seafood			Water Consumption	litres	0.23303935	0.23017877	0.00275698	0.00010361	
(kg meat)			GHG Emissions	kg CO ₂ -eq	5.13862442	4.50791726	0.61092601	0.01978115	2%
(Ng Illeat)		Singapore	Energy Consumption	kWh	52.6379817	41.9781655	10.31654	0.34327609	
			Water Consumption	litres	0.2281306	0.22645048	0.00165857	2.16E-05	
			GHG Emissions	kg CO ₂ -eq	4.86431293	3.28595477	1.35239889	0.22595927	
		Indonesia	Energy Consumption	kWh	110.503004	53.8056526	52.9454732	3.75187822	3%
			Water Consumption	litres	0.00729949	0.00201923	0.00502252	0.00025773	
	Crab (frozen)		GHG Emissions	kg CO ₂ -eq	4.96840779	3.28595477	1.31968914	0.36276389	
		Philippines	Energy Consumption	kWh	112.509817	53.8056526	52.7774442	5.92672074	1%
			Water Consumption	litres	0.00706734	0.00201923	0.00462775	0.00042035	
			GHG Emissions	kg CO ₂ -eq	5.04473111	3.28595477	1.39885268	0.35992366	
		India	Energy Consumption	kWh	113.109537	53.8056526	53.4223163	5.88156841	10%
			Water Consumption	litres	0.00738888	0.00201923	0.00495267	0.00041697	

Key Food Items	Specific Food Items	Country Source	Indicators	Units	Total	Production	Processing	Transportation	Percentage of Specific Food Item
			GHG Emissions	kg CO ₂ -eq	4.79812762	3.28595477	1.32956783	0.18260503	
		Indonesia	Energy Consumption	kWh	109.467273	53.8056526	52.5961077	3.06551298	31%
			Water Consumption	litres	0.00722643	0.00201923	0.00499708	0.00021012	
			GHG Emissions	kg CO ₂ -eq	4.84477302	3.28595477	1.29685807	0.26196018	
	Crab (fresh)	Philippines	Energy Consumption	kWh	110.57516	53.8056526	52.4280787	4.34142868	26%
			Water Consumption	litres	0.00692868	0.00201923	0.00460231	0.00030714	
			GHG Emissions	kg CO ₂ -eq	4.92228905	3.28595477	1.37602162	0.26031267	
		India	Energy Consumption	kWh	111.193543	53.8056526	53.0729508	4.31493914	11%
			Water Consumption	litres	0.00725158	0.00201923	0.00492722	0.00030513	
			GHG Emissions	kg CO ₂ -eq	4.76347232	4.60622846	0.06478344	0.09246042	
		Malaysia	Energy Consumption	kWh	70.0891032	65.3686048	3.11779944	1.60269893	27%
			Water Consumption	litres	0.00276216	0.00245316	0.00020867	1.00E-04	
Other		Indonesia	GHG Emissions	kg CO ₂ -eq	4.73865097	4.60622846	0.06478344	0.06763907	1%
Seafood	Squid (fresh)		Energy Consumption	kWh	69.6111336	65.3686048	3.11779944	1.12472929	
(kg meat)			Water Consumption	litres	0.00273668	0.00245316	0.00020867	7.49E-05	
			GHG Emissions	kg CO ₂ -eq	4.90059262	4.77173857	0.03769647	0.09115758	
		China	Energy Consumption	kWh	72.1286191	67.7165892	2.9151303	1.49689962	2%
			Water Consumption	litres	0.00284145	0.00254128	0.00019506	0.00010511	
			GHG Emissions	kg CO ₂ -eq	4.94249148	4.60622846	0.24492955	0.09133346	
		Malaysia	Energy Consumption	kWh	80.2567391	65.3686048	13.303161	1.58497322	6%
			Water Consumption	litres	0.00363288	0.00245316	0.0010802	9.95E-05	
	Squid (frozen)		GHG Emissions	kg CO ₂ -eq	4.91439978	4.60622846	0.24492955	0.06324177	
		Indonesia	Energy Consumption	kWh	79.7269067	65.3686048	13.303161	1.0551409	17%
			Water Consumption	litres	0.00360515	0.00245316	0.0010802	7.18E-05	
			GHG Emissions	kg CO ₂ -eq	5.07338584	4.77173857	0.21048969	0.09115758	
		China	Energy Consumption	kWh	81.8982516	67.7165892	12.6847628	1.49689962	26%
			Water Consumption	litres	0.00367741	0.00254128	0.00103102	1.05E-04	

7. Annex B: Life Cycle Stages of the 13 Key Food Items

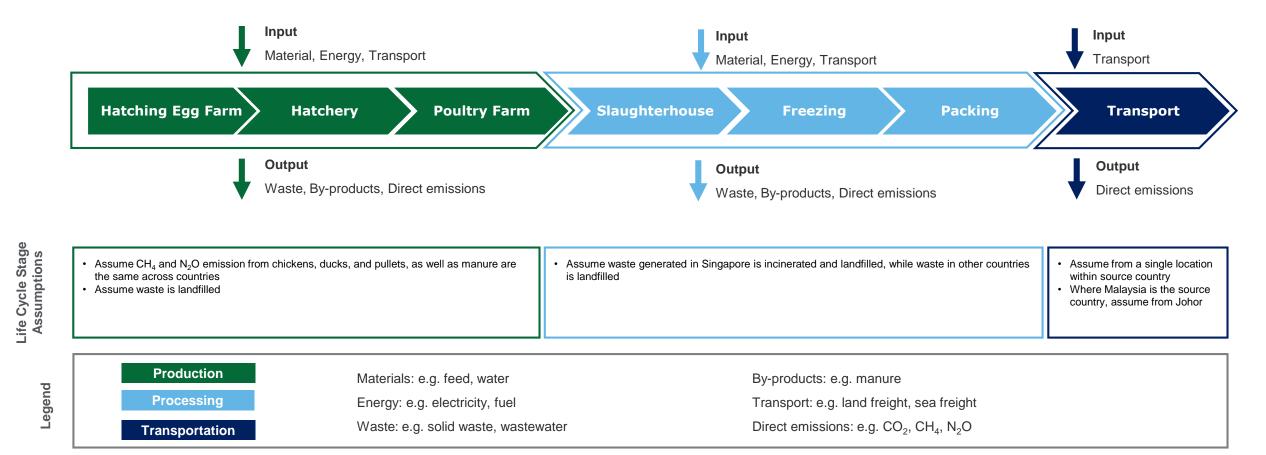
Life cycle stages of chicken and duck

Fresh chicken, fresh and frozen duck (processing in Singapore)



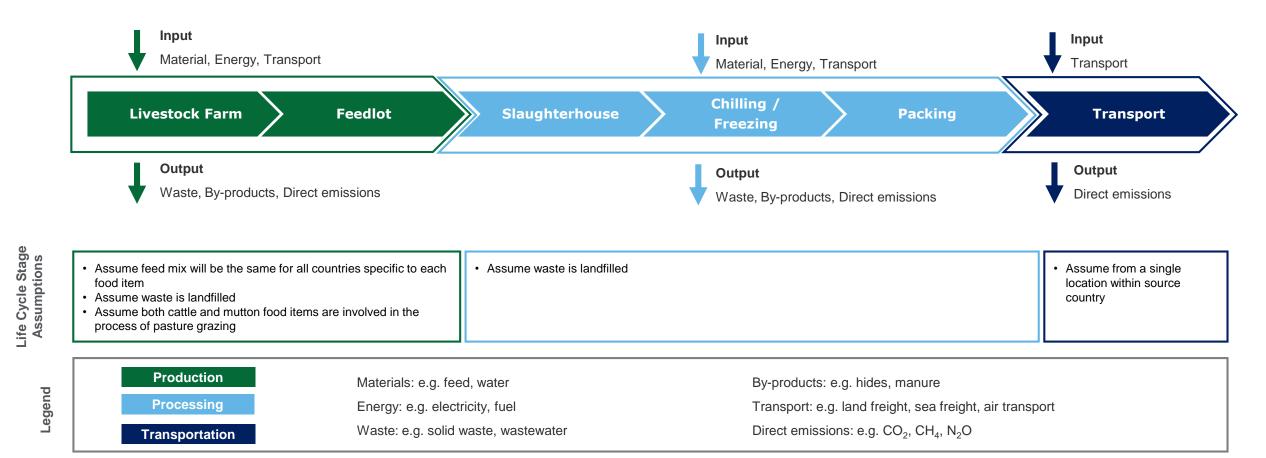
Life cycle stages of chicken

Frozen chicken



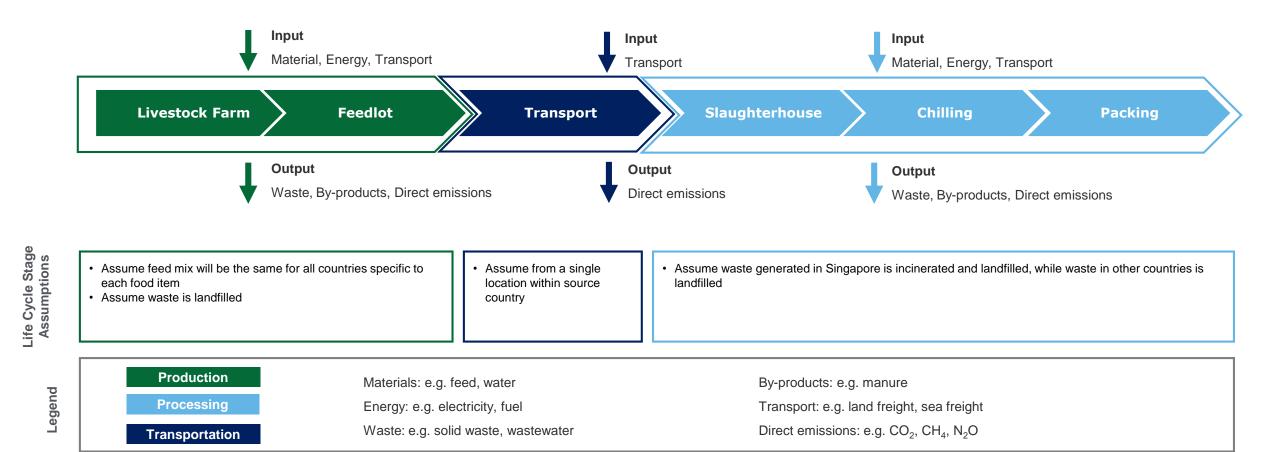
Life cycle stages of pork, mutton and beef

Chilled and frozen pork, mutton and beef



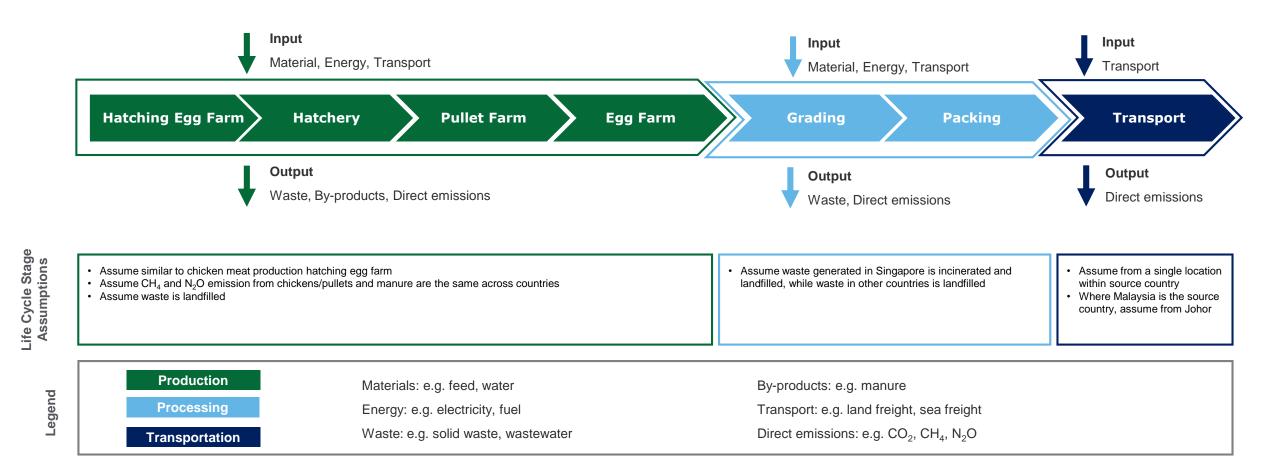
Life cycle stages of pork

Fresh pork (processing in Singapore)



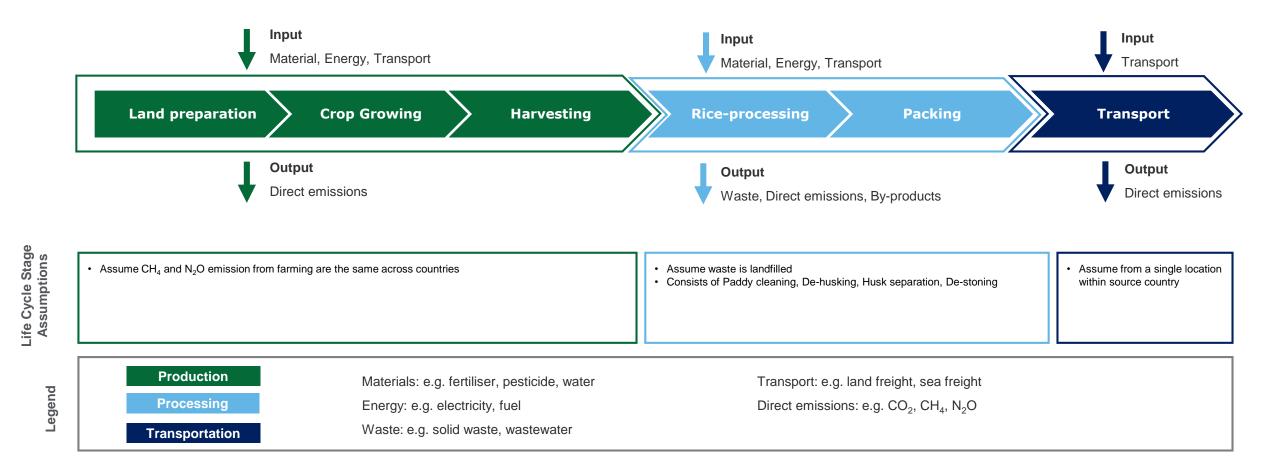
Life cycle stages of eggs

Eggs



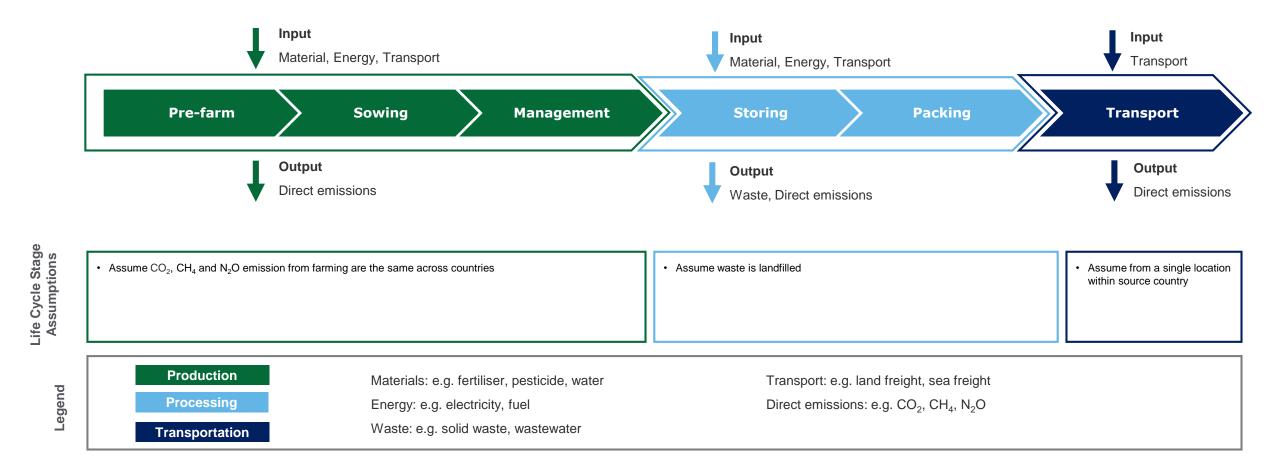
Life cycle stages of rice

Rice



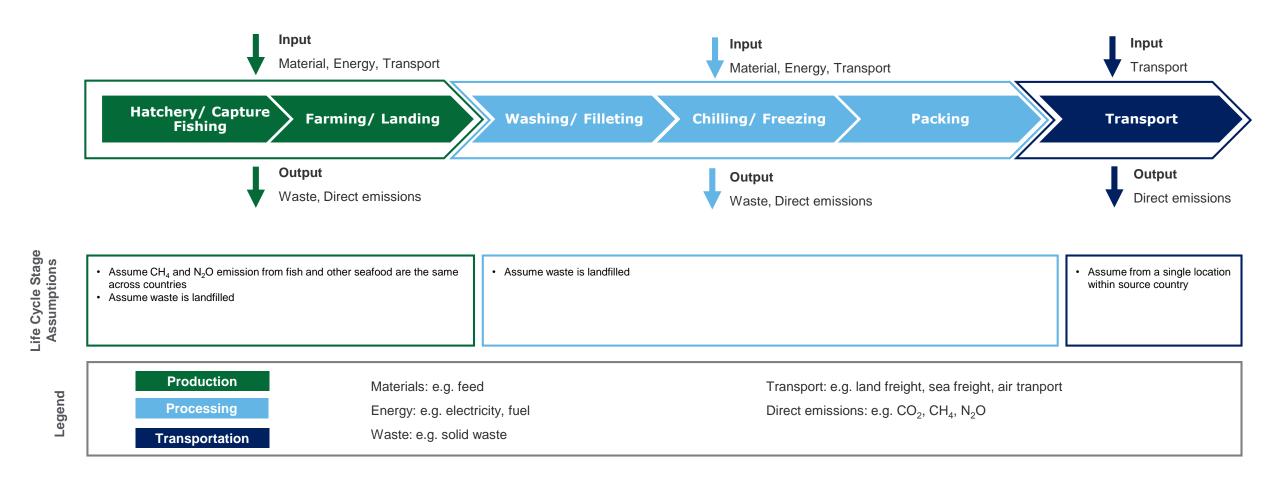
Life cycle stages of wheat

Wheat



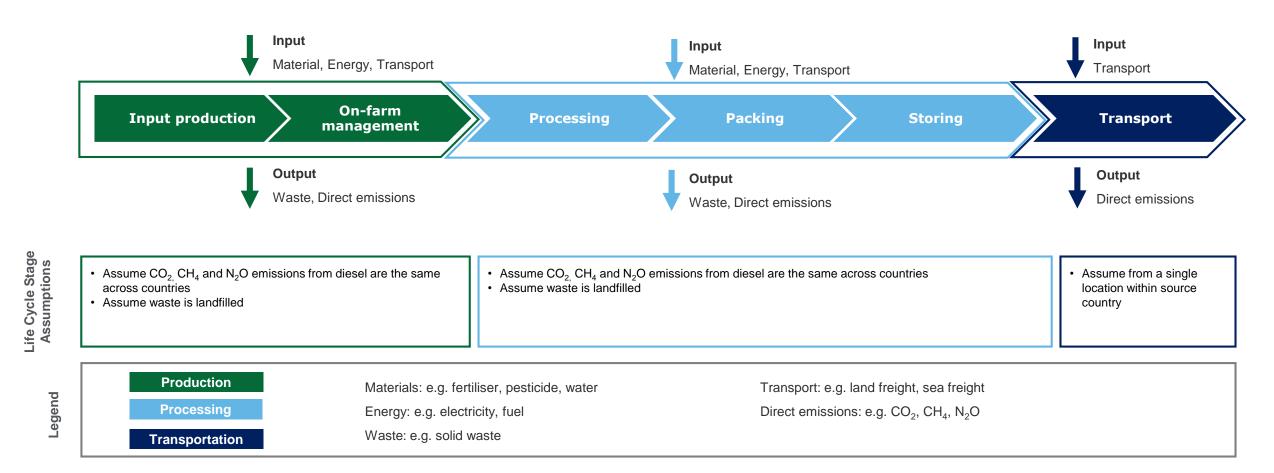
Life cycle stages of fish and other seafood

Fish and other seafood



Life cycle stages of leafy vegetables, other vegetables and fruits

Leafy vegetables, other vegetables, and fruits



Life cycle stages of chicken

Inclusions

- 1. Specific food items: Frozen and fresh chicken
 - Based on available SFA data and description
- 2. Chicken sources: Brazil and Malaysia
 - Main sources of chicken that make up more than 80% of chicken imports (based on SFA import data)
- 3. Live chicken processing in Singapore
 - Live imported chicken are slaughtered and processed in Singapore

Exclusions

- 1. Chicken sources from other countries
 - Environmental impact of chickens from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed chicken
 - Other forms of processed chicken are not considered due to high variability
- 3. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume different parts of a chicken have the same environmental impact.
 - Chicken is produced as a whole, and the environmental impact will be considered based on the weight of meat
 - Functional unit is 1 kg of chicken, irrespective of the chicken part
- 2. All fresh chicken is supplied from Malaysia. Chicken quantity from Malaysia beyond the fresh chicken quantity import is assumed to be frozen.
 - Based on FAO data of live chicken import, as compared to SFA data on fresh chicken import
- 3. Assume manure is used as fertiliser in other agriculture farms.
 - · Based on report on chicken farm in Malaysia
- 4. Assume countries of import follow standard chicken farming procedure, thus activity data of chicken meat production is similar in all countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)
- 5. All chicken are barn reared broiler chicken.
 - Barn reared chicken is the most common method of rearing chicken
 - Broiler chicken is the most common type of chicken reared for food

Life cycle stages of duck

Inclusions

- 1. Specific food items: Frozen and fresh duck
 - Based on FAO data and SFA data and description
- 2. Duck sources: Malaysia (reared) and Singapore (processed)
 - · Based on SFA import data
- 3. Live duck processing in Singapore
 - Live imported duck are slaughtered and processed in Singapore

Exclusions

- 1. Duck sources from other countries
 - Environmental impact of duck from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed duck
 - Other forms of processed duck are not considered due to high variability
- 3. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume frozen to fresh ratio is based on that of chicken, at 62% frozen, 38% fresh until more concrete data can be found.
 - · No official data, thus assumed to be similar to chicken
- 2. Assume countries of import follow standard duck farming procedure, thus activity data for environmental impact of duck meat production is similar in all countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)
- 3. Assume manure is used as fertiliser in other agriculture farms, similar to that of chicken meat production manure.
 - No official data, thus assumed to be similar to chicken

Life cycle stages of pork

Inclusions

- 1. Specific food items: Frozen, chilled and fresh pork
 - Based on available SFA data and description
- 2. Pork sources: Brazil, Indonesia, Australia, Netherlands, Spain
 - Main sources of pork that make up more than 80% of pork imports (based on SFA import data)

Exclusions

- 1. Pork sources from other countries
 - Environmental impact of pork from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed pork
 - Other forms of processed pork are not considered due to high variability
- 3. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume different parts of a pig have the same environmental impact.
 - Pork is produced as a whole, and the environmental impact will be considered based on the weight of meat
 - Functional unit is 1 kg of pork, irrespective of the part
- 2. Assume frozen to chilled ratio is based on 70% frozen, 30% chilled.
- 3. Assume frozen, chilled and fresh pork as such:
 - Assumed Brazil-chilled and frozen, Indonesia-fresh, Australia-chilled and frozen, Netherlands-frozen, Spain-frozen
- 4. Assume countries of import follow standard farming procedure, thus activity data of pork production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

Life cycle stages of beef

Inclusions

- 1. Specific food items: Frozen and chilled beef
 - Based on available SFA data and description
- 2. Beef sources: Brazil, Australia, New Zealand
 - Main sources of beef that make up more than 80% of beef imports (based on SFA import data)

Exclusions

- 1. Beef sources from other countries
 - Environmental impact of beef from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed beef
 - Other forms of processed beef are not considered due to high variability
- 3. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume different parts of a cow/bull have the same environmental impact.
 - Beef is produced as a whole, and the environmental impact will be considered based on the weight of meat
 - Functional unit is 1 kg of beef, irrespective of the part
- 2. Assumes beef production is based on medium fed grain farming practice.
 - Based on initial findings, medium fed grain is a good average to evaluate grass-fed, grain-fed (medium fed, long-fed) in terms of GHG emissions
- 3. Assume frozen to chilled ratio is based on that of pork at 70% frozen and 30% chilled until more concrete data can be found.
 - Assumed to be similar to be based on pork ratio till concrete meat ratio for Singapore is found
- 4. Assume countries of import follow standard farming procedure, thus activity data of beef production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)
- 5. Water consumption for beef feed intake is ~20% lower than that of rice and double than that of wheat. Feed intake during livestock production is a mix of forage, grazing and industrial grain feed mix. Among the industrial grain feed mix, high water consuming grains like wheat and barley make up only a fraction of the feed, with other lower water consuming grains like maize making up the rest of the feed mix.

Life cycle stages of mutton

Inclusions

- 1. Specific food items: Frozen and chilled mutton
 - Based on available SFA data and description
- 2. Mutton sources: Australia
 - Main sources of mutton that make up more than 80% of mutton imports (based on SFA import data)

Exclusions

- 1. Mutton sources from other countries
 - Environmental impact of mutton from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed mutton
 - Other forms of processed mutton are not considered due to high variability
- 3. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume lamb and mutton are used interchangeably in data gathering.
- 2. Assume different parts of a lamb/sheep have the same environmental impact.
 - Mutton is produced as a whole, and the environmental impact will be considered based on the weight of meat
 - Functional unit is 1 kg of mutton, irrespective of the part
- 3. Assume frozen to chilled ratio is based on that of pork, at 70% frozen, 30% chilled until more concrete data can be found.
 - · Assumed to be similar to be based on pork ratio till concrete meat ratio for Singapore is found
- 4. Assume countries of import follow standard farming procedure, thus activity data of mutton production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

Life cycle stages of eggs

Inclusions

- 1. Specific food items: Hen eggs
 - Based on available SFA data and description
- 2. Eggs sources: Singapore and Malaysia
 - Main sources of eggs that make up more than 80% of chicken imports (based on SFA import data)

Exclusions

- 1. Egg sources from other countries
 - Environmental impact of chickens from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed eggs
 - Other forms of processed eggs are not considered due to small percentage contribution
- 3. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume hatching eggs production and hatchery stage for eggs production is similar to that of chicken meat production.
 - No official data, thus assumed to be similar to chicken
 - Functional unit is 1 kg of eggs
- 2. Assume manure is used as fertiliser in other agriculture farms, similar to that of chicken meat production manure.
 - No official data, thus assumed to be similar to chicken
- 3. Assume eggs production is via caged hen.
 - Caged hen eggs production is the most common method of producing eggs in Malaysia and Singapore
- 4. Assume countries of import follow standard chicken eggs production procedure, thus activity data of egg production is similar in all countries. (If there is significant difference in production procedure, it will be contextualised accordingly.)

Life cycle stages of rice

Inclusions

- 1. Specific food items: Rice
 - Based on available FAO data and description
- 2. Rice sources: Thailand, India, Vietnam
 - Main sources of rice that make up more than 80% of rice imports (based on FAO import data)

Exclusions

- 1. Rice sources from other countries
 - Environmental impact of rice from countries that do not make up the major 80% of supply are not specifically computed

- 1. Type of rice is milled white rice.
 - Milled white rice is the most common type of rice.
 - 60% of white rice imported from India is assumed to be parboiled.
- 2. Assume countries of import follow standard farming procedure, thus activity data of rice production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

Life cycle stages of wheat

Inclusions

- 1. Specific food items: Wheat
 - Based on available FAO data and description
- 2. Wheat sources: Australia, United States
 - Main sources of wheat that make up more than 80% of wheat imports (based on FAO import data)

Exclusions

- 1. Wheat sources from other countries
 - Environmental impact of wheat from countries that do not make up the major 80% of supply are not specifically computed

Assumptions

1. Assume countries of import follow standard farming procedure, thus activity data of wheat production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

Life cycle stages of fruits

Inclusions

- 1. Specific food items: Banana, watermelon, papaya, pineapple, orange
 - Based on top imports in SFA data and description
- 2. Fruit sources: Philippines, Malaysia, South Africa, USA, Australia, Egypt
 - Main sources of fruits that make up specific fruit item imports (based on FAO import data)

Exclusions

- 1. Fruits sources from other countries
 - Environmental impact of specific fruit item from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other types of fruits
 - Other types of processed fruits are not considered due to low proportion of imports

- 1. Assume farming procedures are highly similar.
 - · Based on various reports on different types of fruits, farming procedure is highly similar
- 2. Assume countries of import follow standard fruit farming procedure, thus activity data of fruit production is similar in all countries. (If there is significant difference in fruit farming procedure, it will be contextualised accordingly.)

Life cycle stages of fish

Inclusions

- 1. Specific food items: Catfish, mackerel, salmon
 - Based on available SFA data and description
- 2. Fish sources: Vietnam, Norway, Chile, Malaysia, Indonesia, Thailand
 - Main sources of fish that make up 80% of fish imports (based on SFA & Comtrade import data)

Exclusions

- 1. Fish sources from other countries
 - Environmental impact of fish from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other forms of processed fish
 - Other forms of processed fish are not considered due to high variability
- 3. Other types of fish
 - Other types of fish are not considered due to lower proportion of imports
- 4. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input

- 1. Assume different parts of a fish have the same environmental impact.
 - Fish is produced as a whole, and the environmental impact will be considered based on the weight of meat
 - Functional unit is 1 kg of fish, irrespective of the part
- 2. Assume countries of import follow standard farming procedure, thus activity data of fish production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

Life cycle stages of other seafood

Inclusions

- 1. Specific food items: Shrimp, crab, squid
 - Based on available SFA data and description
- 2. Other seafood sources: Malaysia, China, Vietnam, India, Indonesia, Philippines
 - Main sources of other seafood that make up 80% of fish imports (based on Comtrade import data)

Exclusions

- 1. Feed production mapping and modelling
 - Embodied impact of feed production is considered in input
- 2. Other types of seafood
 - Other types of seafood are not considered due to lower proportion of imports

- 1. Assume different parts other seafood have the same environmental impact.
 - Seafood is produced as a whole, and the environmental impact will be considered based on the weight of seafood
 - Functional unit is 1 kg of seafood, irrespective of the part
- 2. Assume countries of import follow standard farming procedure, thus activity data of seafood production is similar in source countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

Life cycle stages of leafy vegetables

Inclusions

- 1. Specific food items: Chinese Cabbage, Spinach, and Lettuce
 - Based on top imports in SFA data and description
- 2. Leafy vegetables sources: Malaysia and China
 - Main sources of leafy vegetables that make up leafy vegetable imports (based on SFA import data)
- 3. Leafy vegetables grown in Singapore
 - A portion of leafy vegetables are grown locally in Singapore

Exclusions

- 1. Leafy vegetables sources from other countries
 - Environmental impact of leafy vegetables from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other types of leafy vegetables
 - Other types of processed leafy vegetables are not considered due to low proportion of imports

- 1. Assume farming procedures are highly similar.
 - Based on various reports on different types of leafy vegetables, farming procedure is highly similar
- 2. Assume countries of import follow standard leafy vegetables farming procedure, thus activity data of leafy vegetables production is similar in all countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)
- 3. Assume greenhouse in Singapore does not account for heating.
- 4. Assume greenhouse hydroponics to be vertical farming.
- 5. For Non-greenhouse hydroponics production (non-vertical forming)
 - LCI adapted from Spain's non-greenhouse hydroponics lettuce production. Less electricity used for irrigation compared to vertical farming case likely due to not requiring energy to pump water up vertical structure.

Life cycle stages of other vegetables

Inclusions

- 1. Specific food items: Onion, potato, tomato, cabbage, carrot, beansprout
 - · Based on top imports in SFA data and description
- 2. Other vegetables sources: Malaysia, China, Indonesia, Australia, Bangladesh, Netherlands, Pakistan, India, and USA
 - Main sources of other vegetables that make up other vegetable imports (based on FAO import data)
- 3. Other vegetables grown in Singapore
 - A portion of other vegetables are grown locally in Singapore.

Exclusions

- 1. Other vegetables sources from other countries
 - Environmental impact of leafy vegetables from countries that do not make up the major 80% of supply are not specifically computed
- 2. Other types of other vegetables
 - Other types of processed other vegetables are not considered due to low proportion of imports

- 1. Assume farming procedures are highly similar.
 - · Based on various reports on different types of vegetables, farming procedure is highly similar
- 2. Assume countries of import follow standard vegetables farming procedure, thus activity data of other vegetables production is similar in all countries. (If there is significant difference in farming procedure, it will be contextualised accordingly.)

7. Annex C: Major Country Sources of the 13 Key Food Items

Major country sources of the 13 key food items (1/3)

		Percentage of Imported Specific Food Items (%)																				
Key Food Items	Specific Food Items	Brazil	Malaysia	Indonesia	Australia	Netherlands	Spain	New Zealand	Vietnam	Norway	Thailand	Philippines	India	China	Bangladesh	Pakistan	USA	South Africa	Egypt	Myanmar	Japan	Total
Chicken	Fresh chicken, frozen chicken	46	37																			83
Pork	Chilled pork, frozen pork, fresh pork	34		17	12	12	6															81
Beef	Chilled beef, frozen beef	54			27			8														89
Duck	Fresh duck, frozen duck		94																			94
Mutton	Chilled mutton, frozen mutton				91																	91
Eggs	Hen eggs		99																			99
Rice	Rice								23		40		29									92
Wheat	Wheat				60												34					94
	Banana		41									42										83
	Watermelon		99																			99
Fruits	Papaya		97																			97
	Pineapple		84																			84
	Orange				24												31	20	16			91

^{*} A tick indicates that Singapore is one of the source countries for the key food item

Major country sources of the 13 key food items (2/3)

		Percentage of Imported Specific Food Items (%)																				
Key Food Items	Specific Food Items	Brazil	Malaysia	Indonesia	Australia	Netherlands	Spain	New Zealand	Vietnam	Norway	Thailand	Philippines	India	China	Bangladesh	Pakistan	USA	South Africa	Egypt	Myanmar	Chile	Total
	Catfish								98													97
	Mackerel		11	61						11	7											90
Fish	Salmon									65											26	91
	Aquaculture fish																					
	Captured fish																					
	Prawn/Shrimp		48	8					10					20								86
Other seafood	Crab			34								27	21									82
223000	Cuttlefish/squid		34	18										28								80

^{*} A tick indicates that Singapore is one of the source countries for the key food item

Major country sources of the 13 key food items (3/3)

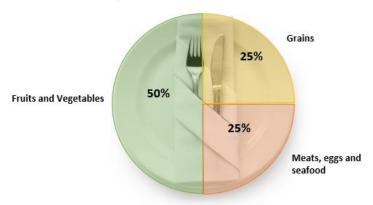
		Percentage of Imported Specific Food Items (%)																				
Key Food Items	Specific Food Items	Brazil	Malaysia	Indonesia	Australia	Netherlands	Spain	New Zealand	Vietnam	Norway	Thailand	Philippines	India	China	Bangladesh	Pakistan	USA	South Africa	Egypt	Myanmar	Japan	Total
	Lettuce		76	11																		75
Leafy	Spinach/Bayam		79																			79
vegetables	Chinese cabbage (Xiao Bai Cai, Cai Xin)		21											61								79
	Carrot		18		47									31								96
	Onion		15			9							53	8								85
Other	Potato			8										45	11	10	10					84
vegetables	Cabbage			18										65								83
	Tomato		96																			96
	Beansprout																					

^{*} A tick indicates that Singapore is one of the source countries for the key food item

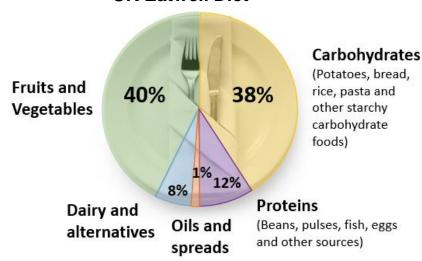
7. Annex D: Optimal Diets Around the World

Optimal diets around the world

Singapore Optimal Health Diet

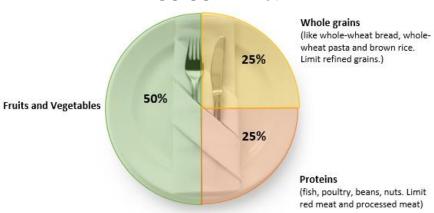


UK Eatwell Diet*28

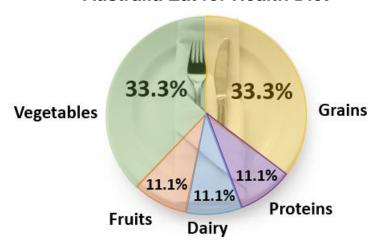


^{*}This adds up to 99% due to rounding up.

US USDA Diet²⁷



Australia Eat for Health Diet*29



²⁵ United States Department of Agriculture. Center for Nutrition Policy and Promotion. (2018)

²⁶ Public Health England. (2018)

²⁷ Australian Government. National Health and Medical Research Council. Department of Health and Ageing. (2019)

^{*}This adds up to 99.9% due to rounding up.

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