



## **Annex D**

### **Local Produce from Eight Farms at PAE 2025 Awards Ceremony**

Local produce from eight farms was incorporated into most dishes at the PAE 2025 Awards Ceremony dinner. This underscores the Government's commitment to support our farms by working with the Hotel, Restaurant and Catering industry to increase demand offtake for local produce. Local produce is fresher, lasts longer and contributes to a lower carbon footprint as it takes less transport miles to reach our plates.

The dinner menu, curated with Shangri-La Hotel which is recognised under the Singapore Food Agency's Farm-to-Table Recognition Programme (FTTRP), showcased local produce in local fare including popular hawker dishes.

Consumers can do their part to support local produce by looking out for the SG Fresh Produce logo on packaging while grocery shopping, and the FTTRP logo to support establishments that use local produce.

<b>S/N</b>	<b>Local produce featured at PAE 2025</b>	<b>Farm</b>
1	Seabass	<b>Prime Aquaculture Pte Ltd (PAC)</b> is one of Singapore's largest fish producers. Established in 2011, PAC is part of Prime Group International (PGI), a company with over a century of farming expertise both locally and overseas. PAC consolidated three farms along the eastern coast of Pulau Tekong into a single large-scale sea farm. This integrated operation covers 3.5 hectares of sea space, houses more than 215



		grow-out cages, and is designed as a sustainable, and technology-driven facility leveraging automation and knowledge-based farming. PAC cultivates a range of popular local species, including Red Snapper, Silver Pompano, Threadfin, Seabass and Grouper.
2	Shrimp	<b>Qian Hu Corporation Ltd</b> focuses on the farming of shrimp, which is supplied to our local market through online direct sales to consumers and F&B establishments, including caterers. The farm uses its patented farming technology which incorporates a sustainable water management system, to cultivate shrimp that are free of antibiotics and hormones.
3	Eggs	<b>N&amp;N Agriculture</b> is a modern hen shell egg farm which produces more than 700,000 eggs a day (over 250 million eggs annually). The farm was the first to pioneer the production of pasteurised shell eggs in Singapore and adopts automation such as robot cleaners and egg handling machines to improve productivity.
4	Mushrooms	<b>Spore Gardens'</b> locally grown mushrooms are picked at their peak when an order arrives to ensure that the vitamins, minerals and general nutrition are not lost in transit.  Spore Gardens' mushrooms are grown under carefully controlled environments and are free from chemicals and pesticides. The farm produces a wide assortment of mushrooms with a variety of taste and textures



		including Lion's Mane, Sakura Pink Oysters, and Golden Oak Shiitake.
5	Tomatoes	<b>Tomato Town</b> is a Singapore-based Agri-Technology company which adopts vertical aeroponic system for urban farming applications. Tomato Town cultivates Italian Kale, Italian Basil and cherry tomatoes across its three Multi-Storey Car Parks and germination facilities. The farm's cherry tomatoes are grown using seeds sourced from Japan and it also collaborates with Japan's Happy Quality to produce sweeter and more resilient fruits high in GABA and lycopene. Tomato Town's produce can be found in local supermarkets (i.e. FairPrice, Meidi-ya), as well as food establishments.
6	Spinach	<b>Green Harvest</b> is a joint venture between Kok Fah Technology Farm and Teambuild Construction Group. Spanning two hectares, the farm integrates technology with years of farming expertise. The centrepiece of the farm is its hydroponics glass greenhouse which uses high-tech automation to grow pesticide-free leafy vegetables, such as Spinach, Kai Lan and Cai Xin, in an efficient and sustainable manner.
7	Beansprouts	<b>The Bean Farm</b> operates a 1.4 hectares beansprout farm at its Lim Chu Kang farmland. Founded in 1994, it has evolved into a modern and smart beansprout farm. Through automation and technology, the Bean Farm improved aspects of traditional beansprout farming by streamlining processes, reducing water consumption



		and maximising output. The Bean Farm grows bean sprouts and soybean sprouts. It distributes its products to supermarkets, wet markets, wholesalers, and caterers via agents.
8	Edible flowers	<b>Hydrogro SG</b> is an urban farming pioneer in Singapore, specialising in sustainably grown edible flowers through advanced vertical farming and hydroponic systems. They produce fresh, vibrant, and pesticide-free blooms year-round.



## Examples of Local Produce Dishes at PAE 2025

### Marinated Mushroom with Cherry Tomatoes



- *Mushrooms from Spore Gardens*
- *Cherry tomatoes from Tomato Town*
- *Edible flowers from Hydrogro SG*

### Singapore Laksa



- *Shrimp from Qian Hu Corporation*
- *Eggs from N&N Agriculture*
- *Beansprouts from The Bean Farm*

### Steamed Seabass Fillet



- *Seabass from Prime Aquaculture*