

Tracking food's farm-to-fork journey

OVERVIEW



FARMS



WHOLESALE



RETAIL



CONSUMERS



RECYCLING



1. To understand the scale of the problem, 1,000 people were polled on what they know about food production, consumption and disposal here.

2. There is something fishy going on if, on a global scale, about one-third of all edible food, or about 1.3 billion tonnes, is wasted every year.

3. Volunteers regularly rescue vegetables and fruits discarded at Pasir Panjang Wholesale Centre for aesthetic reasons or because of oversupply.

4. Four years ago, France became the first country to ban supermarkets from throwing away edible food. How far behind are Singapore stores?

5. How much of the food in the family fridge ends up in the bin? Changing consumers' spending patterns can turn the tide on food waste.

6. Dealing with scraps after a meal is where you will find both scientists in lab coats and dumpster-diving food volunteers.