FROM FARM TO FORK, AT HOME

Want to eat really fresh food? Consider grown-in-Singapore produce, which now range from vegetables and eggs to fish and dairy products.

Fresh greens at your doorstep

 Sakura Farm (above)\n Tel: 9147-4065; go to\n sakura.com.sg

 Honey, I work with bees

 Beekeeper Xavier Tan (left) has about
 30 hives around Singapore, including
 one in his backyard. He says bees have
 been around forever and he is passionate
 about the family business. The Sunday
 Times

 Fishing for growth

 Saphony Nus (left) and Jeremy Chia at
 Kuhlbarra's 2ha plot in Jurong. The fish
 are processed at the production facility in
 Jurong, and the farm is looking to expand
 its operations and offerings.

 Dairy has an eye on expansion

 Hay Dairy has an eye to growth in a market that analysts say is "mature and saturated", with "many operators looking for new opportunities."

 Fish to the rescue

 The company has processed snow jelly, a delicacy in Chinese cuisine.

 Other local produce

 The government recently announced a plan to plant 1 million new fruit trees by 2030, including mangoes, lychees, longans and rambutans to diversify the supply of fresh produce in Singapore. There are also quality assurance programs for fruits and vegetables under the Foodalliance programme.

 Storyboard

 Projected to become the first 100 per cent carbon-neutral farm in Asia, the Fishery is aiming to reduce its carbon footprint by 2030 through a cycle of two births every three years, after which they are killed and are used as feed for fish ponds. The business is operated by Barramundi Asia, which is also considered a zero-waste business. The fish is processed at its production facility in Jurong and is sold in cold storage, Prime and Amazon Prime Now.

 Hand-harvested eggs

 The milk is pasteurised and bottled, and the farm is looking to expand its supply chain, which is also looking for new opportunities. The last year has been more open to buy-in, and the farm is planning to expand to nine years, after which they are killed and are used as feed for fish ponds. The business is operated by Barramundi Asia, which is also considered a zero-waste business. The fish is processed at its production facility in Jurong and is sold in cold storage, Prime and Amazon Prime Now.

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