

RESTAURANTS

# Opinion: How to deal with the problem of food wastage

Lisa Tang, the co-founder and chef of Kausmo, on food waste and how we can take measures to address it

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Story By Charlene Fang

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3 min read



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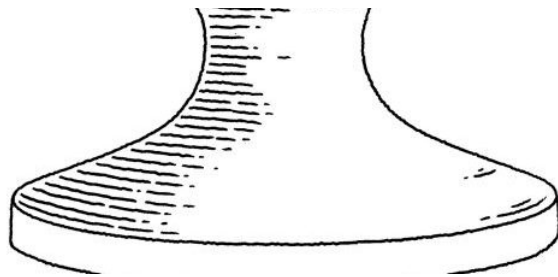
up to 40 to 50%.

Even before produce hits the supermarkets, large quantities are wasted due to aesthetic filtering, which is particularly relevant in Singapore, where plenty of our food is imported. For instance, bananas that are green on their ends but yellow in the centre are considered overripe by importers, because their retail clients – for business and logistical reasons – need them to sit on the supermarket shelves for as long as possible. Such produce will usually get thrown away even though it could still be sold.

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*1.3 billion: Tonnes of food  
wasted each year globally*



**Kausmo** was created for this exact reason. By working with ingredients that have been aesthetically filtered out, because they are overstocked or oddly shaped and sized, my restaurant manager Kuah Chew Shian and I reduce food wastage while educating our customers about overall thoughtfulness.

It is also important to consider the provenance of ingredients. In Singapore, we need to better support local organic farms growing native flora such as peperomia (an edible weed) and *ulam raja* (a native plant) for their higher nutritional benefits and flavour and because they naturally thrive in our environment, unli

are not cared for, eventually we might lose it all.

*Illustrations by Stuart Patience*

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*This article was originally published in the April 2020 issue of SilverKris magazine*

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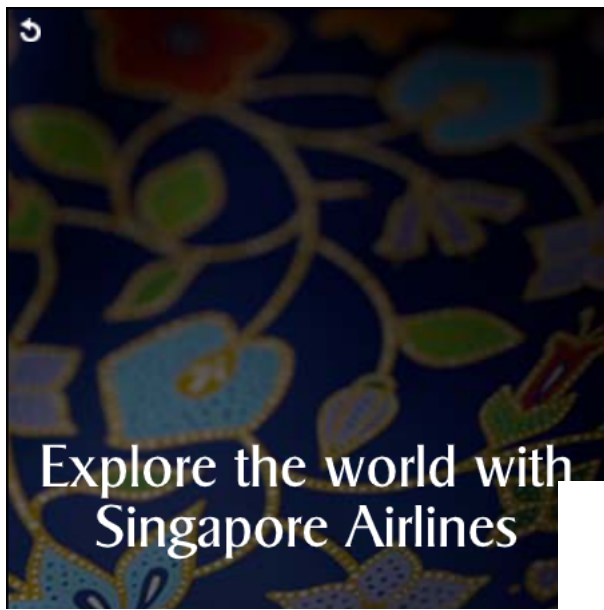
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