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SPEECH BY MR PETER SUNG, MINISTER OF STATE  
(NATIONAL DEVELOPMENT) AND (FOREIGN AFFAIRS),  
AT THE OPENING OF THE SIXTH SINGAPORE INSTITUTE OF  
FOOD SCIENCE AND TECHNOLOGY SYMPOSIUM ON FOOD INGREDIENTS  
AT RAFFLES CITY CONVENTION CENTRE, STAMFORD BALLROOM  
ON THURSDAY, 27 APRIL 1989 AT 9.00 AM

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Introduction

We in Singapore are well-known for the variety of foods and cuisines served at our restaurants and hawker centres. Overseas participants in this Symposium would no doubt be able to confirm this in the course of your stay here.

The use of food additives and ingredients in food-stuff is a subject of interest not only to food technologists but also to the population at large.

The public is also concerned about the use and safety of food colours, emulsifiers, stabilisers, preservatives, anti-oxidants, sweeteners and micro-organisms in fermented food. For this reason, I am pleased to be here this morning to participate in the opening of your Symposium on Food Ingredients.

Food Industry in Singapore

The Food and Beverage Industry in Singapore is the third largest in the manufacturing sector. The Industry employs 12,000 workers or 4.6 per cent of the total workforce in the manufacturing sector. The output of the Industry in 1988 was \$2.5 billion.

In recent years, there has been an increase in interest in the production of local food for export. Our local foods, packaged in cans, retort pouches and other packagings have found many overseas markets and are gaining popularity. Between 1987 and 1988, there was a 16 per cent growth in exports of food and beverage reaching a value of S\$1.7 billion.

### Food Technology

The industry started with traditional operations and catered mainly to the domestic and nearby markets. However, because of labour shortage and overseas competition, the industry has moved towards automation and the application of better technology. Today, 21 out of more than 300 establishments are considered large.

The R & D at the Food Technology Centre at SISIR:

- (a) has helped local manufacturers to upgrade their traditional operations through modern food processing technology;
- (b) has evolved new techniques in food formulation, preservation technology, process optimisation and quality control testing;
- (c) has make our food products more competitive in the export markets.

The creative use of additives and ingredients can produce innovative and novel products. This underlines the importance of continued R & D.

### This Symposium

The rapid strides taken to upgrade the industry is due largely to the professional interest and expertise of Food Scientists and Technologists, many of whom are members of your Institute.

I would like to congratulate you for organising this Symposium and bringing together renowned experts in this area of knowledge. I hope your discussions will be successful and fruitful. I also hope your discussions will contribute towards making our food safer and tastier. On this note I have great pleasure now in declaring open this Sixth Singapore Institute of Food Science and Technology Symposium.

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