

## What Do You Know About Food Sustainability & Wastage?

### 你對食品可持續性和廚餘了解有多少？

In 2022, consumers focus more on quality of the food and ingredients while they're more exposed to non-native cuisines and the practice of environment-friendly eating habits. These new trends will be a crucial shift – from homely to healthy; and nurturing more sustainable eating habits in the future.

在 2022 年，消費者比以往更注食品 and 食材質素的同時，他們更多地接觸非本土美食和環保飲食習慣。這些新趨勢將是一個關鍵的轉變-從居家到健康；並在未來培養更可持續的飲食習慣。

## Plant-Based Meat

### 植物肉



The demand of plant-based meat is not only limited to the metropolitan crowd, but also the interior parts of Asia, and it is expanding to all areas across the world. Multiple brands in this segment are constantly innovating for creating authentic taste, texture, and presentation as per the consumer's needs.

植物性肉的需求不僅限於住在都市的人，現在亞洲內陸地區的人也開始懂得追求健康，而這個趨勢正在向全球擴展。所以，很多品牌都紛紛研製和改良他們的產品，為配合消費者的需求創真實的味道、質感和外觀。

## Unlocking the Potential Demand

### 激發潛在需求



Celebrities and mainstream packaged food players have ventured into the plant-based meat market. Consumers are shifting to plant-based milk and beverages as a healthy alternative to plant-based meat.

近期有不少知名人士和主流食品企業紛紛涉足植物性肉市場。消費者正在轉向植物性牛奶和飲料，作為以植物作主要材料的健康替代品。

## Zero-food Wastage

### 零廚餘



As the awareness of sustainable living increases, consumers adopt low-wastage and eco-friendly practices for food consumption. Restaurants and chefs are addressing the zero-waste challenge in the F&B industry by switching to using the leftovers for a new dish or donating it to the underprivileged.

隨著消費者對可持續生活的意識提高，他們開始培養低浪費和環保的習慣。餐飲業亦在嘗試改用剩菜做成新菜或將剩餘的材料捐贈給弱勢群體來應對行業食材過剩的問題。

It is no surprise that critical factors like the pandemic have increased people's awareness regarding sustainability and wastage. We believe sustainability and zero-food wastage will continue to play an increasingly important role in the F&B industry.

疫情對大眾提高可持續性和減少廚餘的意識的影響是不容置疑。我們相信可持續性和零廚餘將繼續在餐飲行業發揮越來越重要的影響力。

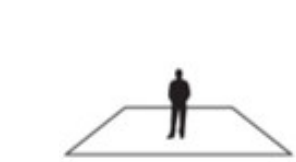
Source 資料來源:  
[Green Queen](#), [Timeout](#), [Hospitality Insights](#)

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