



MEDIA RELEASE

SATS ENABLES MENU EXPANSION, REDUCES SINGLE-USE PLASTICS AND IMPROVES WASTE MANAGEMENT

- New food packaging allows food to stay good over a longer reheating time
- Paper box enables the addition of soupy dishes to the menu
- Packaging made from natural materials reduces single-use plastics by 80%
- Downstream waste management reduces waste by 60%



Singapore, 21 November 2020 – SATS Ltd. (SATS), Asia’s leading provider of Food Solutions and Gateway Services, today introduced a range of packaging which will form part of the new tableware that Singapore Airlines (SIA) will launch on selected short-haul flights on 1 December 2020.

The new tableware comprises a leak-proof box, a paper cup made of Forest Stewardship Council certified paper, a paper dessert box, and a 3-in-1 bamboo cutlery pack wrapped in paper. The leak-proof box enables better heat retention to allow food to stay good over a longer reheating time, improving the quality of meals served on these flights. It will also allow SIA to create greater menu excitement for economy class passengers with the addition of soupy dishes such as congee, laksa and beef goulash soup to the menu.



Made from natural materials, the new tableware will also allow both companies to collectively reduce single-use plastics and improve waste management. This packaging solution that replaces plastic casserole service ware, single-use plastic cups and polybags, helps to reduce the use of single-use plastics on meal trays by 80% by weight. On-site bio-digesters at SATS can cut down the volume of waste collected from the aircraft by 60% by converting it to refuse-derived fuel for use in incinerators.

Mr Kerry Mok, CEO Food Solutions, SATS, said, “To serve soupy dishes on inflight meals, we need packaging that will provide excellent grease and moisture barrier properties, yet ensures the food stays good over a longer reheating time. Developing packaging solutions that also reduce single-use plastics and improve waste management has to take into consideration various challenges unique to the preparation of aviation meals. These include changing service styles and using materials that are compatible with digesters. We are pleased to lend our culinary expertise and knowledge of food and packaging technology to collaborate with SIA to develop viable solutions that will provide travellers with a better travel experience.”

Mr Yeoh Phee Teik, Senior Vice President Customer Experience, Singapore Airlines, said: “We are delighted to be able to offer a greater variety and quality of meals on our short-haul flights, including selections from Singapore’s popular local favourites that we hope both Singaporeans and international customers will find familiar and comforting. This is part of our continuous efforts to enhance the customer experience while keeping sustainability at the forefront of our operations.”

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ABOUT SATS LTD.

SATS is Asia's leading provider of food solutions and gateway services.

Our food solutions include airline catering as well as central kitchens for food service chains and institutions. Our comprehensive gateway services encompass airfreight handling, passenger services, ramp handling, baggage handling, aviation security services, aircraft interior and exterior cleaning, as well as cruise centre management.

SATS is present in over 60 locations and 13 countries across Asia Pacific, the UK, and Middle East.

SATS has been listed on the Singapore Exchange since May 2000. For more information, please visit www.sats.com.sg.

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