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Tackling food waste: Grand Hyatt, Singapore saves $100,000 a year, just by managing its waste

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Serving between 4,000 and 5,000 meals a day, the 5 star hotel at Orchard Road generates around 1,000 kilograms of food waste daily. With the installation of a 1,000-litre digester machine, enabled by the
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This project will help Grand Hyatt Singapore save approximately $100,000 annually in food waste haulage fees and various operational expenses. By eliminating the need for food waste haulage, the hotel will further reduce its carbon footprint on the planet. “Biomax’s made-in- Singapore technology will not only provide us with monetary savings but more importantly, it helps us to conserve resources and preserve the environment. Instead of going into a landfill, our food waste is now transferred into a centralized unit and a 100% of it is converted into organic fertiliser,” said Mr. Lucas Glanville, executive chef of Grand Hyatt Singapore who heads the project in a press release.

This will also boost productivity and hygiene levels, as food waste will be transferred to the integrated in-feed stations located at various dishwashing and food preparation areas, and transported via the vacuum system into the centralized grinder and dewatering unit. As a result, manpower is no longer required to physically move food waste into the waste compactors. A further 55,000 trash bags will be saved each year via this process.

“We are delighted to have put our first digester in a commercial establishment in Singapore. We look forward to working with government agencies and local companies that are committed to promoting recycling and a zero waste lifestyle in Singapore. We are therefore hopeful that through this partnership with Grand Hyatt Singapore, more establishments will come to experience the marvel of our technology in not only saving them money but also saving the environment,” said Biomax Founder and Group Chief Executive Officer Mr. Sim Eng Tong.

The Grand Hyatt Singapore project received a $250,000 grant from the National Environment Agency through its 3R (Reduce, Reuse and Recycle) Fund. The 3R Fund is a co-funding scheme to encourage organizations to undertake waste minimization and recycling projects.

This innovative project has enabled the hotel to keep 100% of its food waste out of the city’s landfills – drastically reducing the property’s overall waste production and bringing Grand Hyatt Singapore one step closer to Hyatt hotels 2020 vision for sustainability.