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The City of Milan is playing a key role in spreading urban food policies by establishing and leading a network of cities committed towards more sustainable food systems: the Milan Urban Food Policy Pact. With the MUFPP, Milan has pursued new forms of city diplomacy thanks to its innovative approach to food system issues, sharing experiences and involving cities from all over the world.

Over the last years an emerging interest on urban food systems has been observed in Asia Pacific. This trend has been confirmed by the growing participation of Asian cities in the network (33 signatory cities from 9 countries). Among these, it is worth mentioning that a significant number of signatory cities belong to ASEAN countries. This development in the region is supported on one side from the cities of Bandung and Seoul, Steering Committee representatives for Asia Pacific, and on the other, from strategic partners, mainly the European Commission, through their ICP and IURC programmes.

In 2022, the MUFPP together with the International Urban and Regional Cooperation Programme (IURC) developed the Asia Pacific Food Policy Training, a series of webinars gathering over 400 attendees from 50 cities in the region. The aim was to boost the development of food policy in Asia Pacific and facilitate the knowledge exchange among cities, supporting them to identify the best approach to tackle their local issues. Within the IURC, Milan is working hand in hand with the cities of Bangkok and Chiang Mai on a variety of topics such as the management of school meals, waste collection, wholesale markets and urban farming. Within the programme, Milan is also supporting Bangkok in drafting its first food strategy.

In 2021 the City of Milan applied to the International City Partnerships (ICP) with a project proposal on the Circular Economy for Food. The European Commission decided to grant the proposal and paired the City of Milan with Singapore interested in working on the same topic. Since 2022, Milan and Singapore have been exchanging on food loss recovery, food waste management solutions and innovative ways to promote sustainable development.

On 3-4 August, within the framework of Indonesia’s G20 Presidency, the MUFPP organized the 1st Asia Pacific Regional Forum in Bandung titled “Improving City Food Security and Creating Work Through Urban Farming Based on Culture and Technology”. Moving from the U20 objective to strive for a more equitable, sustainable and resilient future, the Forum represented a unique opportunity to advocate G20 leaders about the importance of improving access to food in cities and obtaining greater food security through urban and peri-urban agriculture. It represented a key milestone for the community in the region: over the two days we gathered 300 participants, coming from 22 cities. The Forum served as an occasion to collaboratively work to ensure that these themes were included in the political agenda of the G20.

From an international perspective, the efforts undertaken by the Pact since 2020 are perfectly aligned with the strategy developed by Italy and the European Union in the region. Finally, both saw their role as strategic partners recognized by ASEAN in 2020. Among the priorities set out in this partnership, the MUFPP is committed to bringing its contribution in the field of “sustainable food systems”, in constant synergy with the network of Italian and European embassies and with the support of Italian Agency for Development Cooperation.

Anna Scavuzzo
Vice Mayor of Milan in charge of Food Policy
State of the Pact

MUFPP engagement in Asia Pacific

Within the MUFPP governance the cities of Bandung and Seoul have been elected as **Steering Committee representatives for Asia Pacific**. Together with the MUFPP Secretariat, the two cities are playing a leading role to boost the Milan Pact objective in the region. The MUFPP Regionalization Process Action Plan has the aim of providing an overview of the regional processes that the Secretariat and the Steering Committee members have been carrying out over their mandate.

Based on the assumption that cities face similar challenges and seek appropriate solutions for their specific geographical and socio-economic contexts, the Pact has created dedicated spaces to promote the regionalisation process.
Milan Pact Awards participation through the years

Over the years cities in the region demonstrated a progressive interest in the Milan Pact Awards. This is shown by the great result achieved in 2022, with the region gathering 18 practices, doubling the figures from the previous edition. This outcome reiterates the willingness of Asia Pacific cities to share knowledge with their peers.
ICP Programme

The International City Partnerships: Acting for Green and Inclusive Recovery (ICP) is a project funded by the European Union and managed by the Directorate-General for Regional and Urban Policy (DG REGIO) of the European Commission.

The programme is being implemented from October 2021 to March 2023 and originates in a pilot project by the European Parliament that wanted to contribute to the delivery of international commitments articulated in the 2030 Agenda for Sustainable Development and the UN New Urban Agenda.

The aim of the project is to contribute to the improvement of quality of life in participating cities, by promoting sustainable and integrated urban development, through the identification of innovative policies and programmes. In particular, the project seeks to develop policy and practice in four key priority themes of the Urban Agenda of the EU: circular economy, energy transition, air quality and inclusion of migrants and refugees.

The programme features 3 main clusters in Canada, South Africa and Asia. The City of Milan applied to work in Asia Pacific to cooperate on the issue of circular economy for food and it has been paired by the European Commission with Singapore, similarly interested in this topic.

https://c.ramboll.com/international-city-cooperation

Milan Urban Food Policy Pact (MUFPP)

Launched by Milan Municipality in 2015, Milan Urban Food Policy Pact (MUFPP) is a global commitment of over 260 mayors from around the world that consider food as an entry point for the sustainable development of growing cities. It represents the main framework for cities and international stakeholders active in the definition of innovative urban food policies for the management and governance of local food systems. Its main aim is to support cities wishing to develop more sustainable urban food systems by fostering city-to-city cooperation and best practices exchange.

The Milan Pact is the result of a participatory process among 46 cities that worked together in 2014, under the guidance of a technical team of international experts, on the definition of 37 recommended actions structured into 6 integrated categories: (1) governance; (2) sustainable diets and nutrition; (3) social and economic equity; (4) food production; (5) food supply and distribution; (6) food waste. Cities identify specific actions to develop and whether and how to adapt them to their specific contexts.

www.milanurbanfoodpolicypact.org
With its 5.45 million citizens, Singapore is actively working to become a highly liveable and sustainable city. Indeed, in 2021 the city-state launched the Singapore Green Plan 2030, a whole-of-nation movement to advance Singapore’s national agenda on sustainable development. Moving from its peculiar and unique condition, Singapore aims to become a living laboratory, which other cities around the world, facing similar challenges, can pick up ideas from. Within this framework, the Centre for Liveable Cities is playing a fundamental role in achieving Singapore’s goals by 2030.

The research centre set up in 2008, part today of the Ministry of National Development and the Ministry of Sustainability and the Environment, has the mission to distill, create and share knowledge on liveable and sustainable cities. Their main research areas include focusing on rejuvenating ageing cities, preparing for a carbon-constrained world and for the future of work. They achieve this work through research projects and publications on urban systems and through capability development activities, knowledge platforms and the creation of partnerships.

www.clc.gov.sg

Milan developed its urban food policy in 2015. The local policy is promoting the right to food in order to develop a food system that is able to guarantee healthy food and drinking water in sufficient quantities and accessible to all from a perspective of equity, resilience and sustainability articulated in its social, economic and environmental components.

For this reason it undertakes to guide the choices that directly or indirectly concern food and water within the framework of its institutional prerogatives and in the activities of its investee companies, in order to improve the quality of life of people and the quality of its territory and to play a role of innovation on a national and international level.

www.foodpolicymilano.org

Singapore/Centre for Liveable Cities

www.clc.gov.sg
As part of the ICP Programme, at the beginning of June 2022 the City of Milan had the pleasure of hosting a delegation from Singapore at the beginning of June. The cooperation started back in February and has the aim of contributing to the improvement of quality of life in participating cities, by promoting sustainable and integrated urban development, through the identification of innovative policies and programmes. Milan and Singapore have been paired up to work on circular economy for food.

Local Food Waste Hub
The week kicked off with a meeting among the representatives of the two cities, an occasion to present the programme of the study visit, to explore the initiatives and action of the Milan Food Policy and to continue the exchange among counterparts. The day continued with the visit to one of the Food Waste Hubs of the city, spaces dedicated to food waste recovery and redistribution from retail and company canteens managed by the third sector.

Wholesale Market
The second day was dedicated to the visit of the wholesale market of the city. Born in 1965, the fruit & vegetables market today houses 118 wholesale sellers. Within the wholesale market, a hub shared among 5 NGOs is dealing with the recovery and redistribution of fruit and vegetables losses before they become waste.
Waste Management Municipal Agency

The week-long study tour has also included many moments of exchange between the two delegations from the topics of social impact bonds on food waste to the exploitation of the PNRR funds, to the Piano Aria Clima and the Resilience Plan with relevant city departments. The study visit continued with an in-dept meeting with AMSA, the waste collection company in Milan. The delegates had the possibility to learn how the organic waste collection is managed in Milan and to experience it first-hand.

School Canteens Municipal Agency

Last but not least, the delegation had the possibility to visit and experience the amazing work carried out by Milano Ristorazione, the municipal company in charge of serving 85,000 meals a day to the schoolchildren in Milan.
Introductory meeting

The Centre for Liveable Cities started to introduce the key plans to be implemented within their area of work. The Singapore Green Plan 2030 includes 5 key focus areas: city in nature, green economy, energy reset, resilient future and sustainable living. The last focus area has the aim is to reduce carbon emissions and embrace sustainability by consuming less, recycling more, and taking public transport. They will also work towards becoming a Zero Waste Nation powered by a circular economy, with “Reduce, Reuse and Recycle” as a norm for citizens and businesses. Some of the targets are: Reduce the amount of waste to landfill per capita per day by 20% (by 2026); Reduce the amount of waste to landfill per capita per day by 30% (by 2030); Achieve a two-thirds reduction of net carbon emissions from the schools sector (by 2030); At least 20% of schools to be carbon neutral (by 2030).

Singapore has already succeeded in closing the water loop by recycling used water to make NEWater. This process recycles treated used water into ultra-clean, high-grade reclaimed water, cushioning water supply against dry weather and moving Singapore towards water sustainability.

Among the topics of discussion a primary focus has been the strengthening of the circular economy approach to food systems and the sharing of lessons learnt. Great interest was also demonstrated towards possible partnership among Singapore and Milan universities like Bocconi and Politecnico di Milano.
Visit to Indoor farm

Singapore has a low availability of land and this negatively impact the food production and high dependency on food imports. In order to overcome this weakness, Singapore wants to reach the goal 30 by 30. Many agritech companies are studying solutions to achieve this ambitious objective. Archisen is a Singapore-based agritech company that designs, builds, and operates solutions to grow ultra-fresh, ultra-local produce in cities. Founded in 2020, Archisen operates one of the highest yielding indoor farms in Singapore, with a projected yield of up to 100 tonnes of vegetables a year. Using Controlled-Environment Agriculture (CEA), they are able to control every aspect of the climate from temperature, humidity, light intensity to composition of air. Thus, they can configure the most conducive environments to bring out the natural, rich flavours of their plants and to retain their nutritional values. Their products are 100% local with no pesticides, preservatives or genetic modification, making them fresher, safer, and better than imported alternatives.

Most of their seeds come from the Netherlands and they manage to produce all year around as they are able to control the climate of the rooms.

Today, they sell on all major food channels and are able to provide quality products to leading retailers in Singapore through their flagship brand, Just Produce, offering more affordable products than imported goods. Thanks to their cutting-edge technology they are able to produce 7 different varieties of lettuce in just 3 weeks.

The company is also offering to restaurants and other food businesses to grow their own produce on site, thanks to smaller units that can be installed in the shops and provide a wide range of greens.

www.archisen.com

Visit to the Canopy and side meeting with Resilient Cities Network

The visit shifted from food production to sustainable food consumption at Canopy. Started in 2007, Canopy is a garden concept restaurant chain in the garden city of Singapore. Canopy has always placed nature at the core of its identity. They strive towards a sustainable supply of food resources and to be a partner in the sustainable food journey of the community. In this way, Canopy seems to be very well aligned with Singapore’s ‘30 by 30’ goal of producing 30% of the country’s nutritional needs locally by 2030, as part of the Green Plan 2030.

https://www.canopygardendining.com/
Meeting with the National Environment Agency

The visit continued with examples of how food waste is managed. The National Environment Agency (NEA) is the leading public organisation responsible for ensuring a clean and sustainable environment for Singapore. Its key roles are to improve and sustain a clean environment, promote sustainability and resource efficiency, maintain high public health standards, provide timely and reliable meteorological information, and encourage a vibrant hawker culture. In 2019 the Zero Waste Masterplan was launched with important roles by Government, Businesses and the community. They set themselves the ambitious target to reduce the amount of waste (per capita) that they send to landfill by 30% by 2030. This is on top of the existing target to achieve a 70% overall recycling rate by 2030. They aim to achieve these targets through sustainable production and consumption, and transforming trash into treasure.

Singapore has a great volume of waste coming homogeneously from industries. They are implementing different approaches, however they are struggling in particular to manage the household waste. The amount of waste disposed of in Singapore has increased seven-fold over the last 40 years. At this rate, Semakau Landfill, Singapore’s only landfill, will run out of space by 2035.

A critical issue for Singapore is food waste, which is one of the biggest waste streams. The amount of food waste generated has grown by almost 30% over the past 10 years and is expected to rise further with a growing population. In 2018, food waste made up one fifth of the total amount of waste disposed of in Singapore, but only 17% of food waste was recycled. Nowadays it accounts for about 12% of the total waste generated in Singapore. Out of 817,000 tonnes of food waste, 19% is recycled (154,000), whereas 81% disposed of (663,000).

With this in mind, different strategies have been implemented by the city-state to tackle this challenging and yet very urgent issue.

First of all, they are working on preventing and reducing food waste at source through outreach programmes, awareness raising campaigns and guidebooks for supermarkets and food retail establishments. The aim is to increase awareness of the food waste situation in Singapore, encourage consumers to adopt smart food purchase, storage and preparation habits and limit excessive use of disposable and food wastage, outline possible strategies to be implemented both from citizens and food businesses.

They are also focusing on redistributing unsold food that is still fit for consumption through food distribution organisations. They are doing so, providing guidelines on the proper handling and re-distribution of surplus food incorporated into food waste minimisation guidebooks, placing food boxes at premises which allows individuals to drop off their excess food items at designated collection points, encouraging food retail establishments to tap on food distribution apps to sell excess food.

They are also developing food waste valorisation pathways to transform food waste into resources such as spent grains from beer brewing into animal feed. Conversion of soya bean waste into okara floss.

https://www.nea.gov.sg/
Meeting with Sentosa Development Corporation

Sentosa is a 500-hectare resort island, part of Singapore, that every year welcomes 19 million visitors. It is managed by Sentosa Development Corporation (SDC), which oversees the development, management, marketing and promotion of the island of Sentosa as a resort destination for locals and tourists. The island has the aim to become a sustainable tourism destination and therefore to achieve carbon neutrality by 2030. Therefore, in 2021 they launched the Sustainable Sentosa Framework, a sustainability strategy for the island. They are mainly focusing on 3 priority areas: Championing Sustainable travel and leisure activities; decarbonization and closing the waste loop; integrative planning, design & development of Master Plan Zones. In 2021 they even set up a Sentosa carbon neutral network to collectively achieve Sentosa’s carbon neutrality goal by 2030. SCNN members (21) account for 97% of the island’s carbon profile.

To tackle food waste, together with partners they developed a food waste digester and a waste to energy plant. The aim is to increase from 15% to 30% the percentage of recyclables. They also have an upcycling programme and produce compost and biochar for landscaping.

https://www.sentosa.gov.sg/what-we-do/sustainable-sentosa/overview

Visit Pasir Panjang Wholesale Centre

Pasir Panjang Wholesale Centre is a key infrastructure for the food supply and distribution in Singapore. Built in phases between 1981 and 1984, it is the main wholesale centre and distribution point for imported fruits, vegetables and dried goods in Singapore. It was built to accommodate wholesalers of fruits, vegetables and dried foodstuffs relocated from the city area due to redevelopment works.

Singapore has one wholesale market for fruits, vegetables and dried fruits (Pasir Panjang) and 2 other markets dedicated to fish. This wholesale market operates 24/7 and the market area extends approximately for 15 hectares, comprising around 264 stalls and 40 companies.

The Singapore Food Agency owns the infrastructure and outsources the management to an association, while at the same time having a role of supervisor on the market, overseeing its whole activity and carrying out safety checks. Each company can decide to bid to own a stall in the market and wholesalers can decide what to buy and sell independently with no control or monitoring over the prices from the management.

The market is not open to the general public and mainly supplies restaurants and traditional markets.

In 2021 Singapore imported a total of 567,900 tonnes of vegetables (Malaysia, China, Australia) and 433,100 tonnes of fruits (Malaysia, China, South Africa). Pasir Panjang Wholesale Centre handled over 40% of Singapore’s fruit and vegetable imports in 2021. In the market, a total of 460,000 tonnes of food is imported (200,000 tonnes of vegetables; 150,000 tonnes of fruits). They import mostly from Malaysia, China, Australia, Indonesia, with meat being mostly imported from Brazil and seafood.
Meeting with the Food Bank Singapore

Founded in January 2012, Food Bank Singapore has been working diligently towards the goal to end hunger in Singapore by 2025. Even though it is a rich and developed country, 10% of Singaporean households experienced food insecurity at least once in the last 12 months (of which 2/5 are food insecure more than once a month) and only 22% were receiving food support.

As we said, Singapore imports most of its food (about 90%). Often the food imported is much more than needed, therefore a lot of food waste is generated. In 2020, 665 tons of food waste and 342 million worth of food were discarded by households (equivalent to 258 dollars per household per year).

The Food Bank Singapore sources and rescues more than 800 tons of food annually for the network of beneficiary organisations. The food distributed is vital for various food relief efforts such as community pantries, emergency food rations delivery and daily meal programmes. They use a variety of approaches (Food pantry 2.0, Food bank card, Food box, Food bundles, Food drives, Bankboxes) and have a total of 360 member beneficiaries: family service centres, various types of homes, soup kitchens, other voluntary welfare organisations, religious establishments, schools with children from low income families. They have 15 employees and work with 9,000 volunteers, reaching 10,000 families and 300,000 individuals. In 2021 they were able to provide 17 million meals.

Visit to Singapore Centre for 3D Printing & Singapore Agrifood Innovation Lab (SAIL)

Singapore is well known to be far advanced in IT solutions also with practical implementation in the food sector. Singapore Centre for 3D Printing drives research development and industry adoption of additive manufacturing technology through collaborative projects with leading industry partners, and with schools and research centres within and beyond NTU. Singapore Agrifood Innovation Lab has the aim of accelerating innovation and reap the growing economic opportunities in the agri-food sector, working with agri-food corporates to establish their problem statements, identify partnership opportunities to find solutions, and organise knowledge-sharing sessions to match demand drivers and solution providers. Both sites are part of Nanyang Technological University (NTU).
Meeting with the Singapore Food Agency

The Singapore Food Agency (SFA) that falls under the Ministry of Environment and Sustainability has the aim of overseeing food safety and food security from farm-to-fork. As the lead agency for food-related matters, SFA’s mission is to ensure and secure a supply of safe food for Singapore. With an import rate of 90% of food and an increasing population (10B people expected in 2050), Singapore will need 56% more food. Therefore, SFA works hand-in-hand with the industry and consumers to grow three main “food baskets”: Diversify import sources, Grow local and Grow overseas, as well as ensure food safety from farm to fork.

The main challenge for Singapore is related to imports, considering that they purchase goods from more than 170 countries and regions. Therefore, their aim is to diversify their import sources and therefore, reduce the risk of over reliance on a single supply source. Their second focus is on the importance of growing locally. As mentioned, Singapore imports 90% of the food consumed. Therefore, local production would buffer the impact of major overseas food supply disruption. That is the reason why they are working towards a 30 by 30 goal with a specific aim to boost local production. They aim to build up an agri-food industry’s capability and capacity to produce 30% of nutritional needs locally and sustainably by 2030. This target also features in the Singapore Green Plan 2030, and will help build a more resilient food future. They are working to optimize farming spaces, support local produce, research & development, and create a pro-enterprise environment.

As the third pillar, they want to grow overseas, overcoming local constraints. They look for opportunities to scale up and build capacity, which also reinforces local production capabilities. Therefore, they want to open up new markets and forge stronger bilateral relationships.

https://www.sfa.gov.sg/

Fireside chat with Vice Mayor

Within the session Creating an enabling food ecosystem: insights from Milan the Vice Mayor of Milan, Anna Scavuzzo, along with officers of the Food Policy Department shared its experience in accelerating existing policies and encouraging the development of new food-related initiatives in the city, ranging from short food supply chain and redistribution to food waste management with the ultimate goal to create a more robust food (eco)system in Milan.

Vice Mayor Scavuzzo highlighted how food cannot be perceived as a standalone issue as it relates with many other areas such as health, culture, economy, logistics, and education. Furthermore, it is fundamental for city leaders to consider food systems and policies within the urban framework. The panel also emphasised the importance of engaging stakeholders and the community for successful initiatives as well as partnership and collaboration at international or local levels as key to building a robust food ecosystem.
Seberang Perai is among the priority cities of the EU programme IURC. On 19th December, the MUFPP Secretariat was in Seberang Perai, Malaysia to hold a dedicated food policy training to the City Council and the related food system stakeholders. The city, which signed the Pact back in July 2022, thanks also to the support of the IURC Programme, has since then continuously demonstrated its great interest and willingness to participate in our network’s activities.

The workshop was aimed at city councillors and officers, public and private stakeholders who are mainly the key actors of the food system of the city. The goal was to provide useful tools for participatory policy making in the development of a food strategy.
The participants from the city council were selected from the community service, health, town planning, agriculture, engineering, landscape, licensing and valuation & crisis preparedness departments together with government agencies, associations, NGOs and private sector players such as State Agriculture Department, Institute of Engineers Malaysia Women Section, Malaysia Science University Penang, Green Educators Working Group, Penang Consumers Association, Tzu Chi Environment Education Centre, Flex Penang, Vitrox Batu Kawan and Auto-City Juru.

It was possible to present to the around 50 attendees a variety of useful tools like the MUPPP framework for action and its indicators, some best practices from other signatory cities.
For the second session of the training, the methodology developed by Food Trails (an Horizon 2020 project led by the City of Milan) was applied. Thanks to the stakeholder analysis and the food policy action canvas, participants discussed together and identified priorities and actions to improve the city’s food system.

The report of the different discussion groups – focused on food education in schools, food production and food waste prevention – was made at the presence of the City Secretary General. The training achieved the aim of creating the momentum in the city and started the process for the adoption of its first food strategy by the end of 2023.

Visit to the nursery mangrove tree

The visit to Seberang Perai was also the occasion to get to know more and see first hand the activities the city has been carrying out. The first visit was Sungai Tembusa, a 620 hectares protect mangrove forest in Northern Seberang Perai. The City Council together with the fisherman association developed a nursery mangrove tree where the association is planting where needed to restore the forest.

In addition, to reduce the marine plastic pollution, fishermen are collecting plastic bottles from the mangroves swamp in coordination with the City Council and the support of a private sponsor. The plastic collected is sold to a recycling factory.
Seberang Perai has been able to establish PPP to protect the environment and sensitize fishermen on the importance of taking care of the mangroves forest, which has the result of increasing the abundance of fish in the sea.

Visit to Autocity Juru and Autocity Green Park

The second day a visit was paid to the food courts at Autocity Juru and Autocity Green Park that have adopted a circular economy approach for its food and wastewater. The company that owns the district established a facility to create compost out of the food scraps in 14 days and to treat the wastewater. The compost is used nearby to farm and sell vegetables.

Visit to SMK Convent Butterworth

At the food policy training also participated a group of school principals. As a result, the principal of the SMK Convent Butterworth invited the MUFPP Secretariat and the Seberang Perai City Council to visit the Eco-school on Tuesday morning. The principal, who has the responsibility of choosing the school catering service, was interested to adopt healthier meals and low food waste policies for the school also involving students and parents in this path. A potential pilot project might start in 2023 and other schools may follow the example afterwards with the support of Seberang Perai City Council.
Field visit to MUFPP cities of Denpasar, Sukabumi, Bogor
Indonesia

Denpasar

Denpasar is the Capital of Bali with an area 726 km² and a population of 800,000. It is one of the fastest growing cities and the most important tourism destination in Indonesia. The city also hosted in November 2022 the final summit of the heads of state of the G20 Indonesian Presidency (Bali Summit).

Like other cities, the main challenge faced by Denpasar City is the increasing food demand, which is not met by agricultural production in this region. From year to year, the area of agricultural land in Denpasar City tends to decrease. The main production in Denpasar City is rice, with a harvested area of 2,449.42 ha (BPS Denpasar, 2020).

The city of Denpasar is committed to improve its urban food system, giving priority to food production through urban agriculture. Only 2% of 500 hectares (which is the potential farming land) is devoted to agriculture. According to the data of the municipality, to feed its population Denpasar needs to increase up to 5% the amount of farmed land. This goal, that should be reached by 2026, is set out in the Regional Planning Program. The Municipality is committed to start transforming the abandoned lands into urban farming units by providing adequate training to the citizens involved.

To this end, through the Sustainable Food Yard (P2L) programme 17 urban farming groups employ underutilised land to produce and provide food for the family’s needs. The government has facilitated a demo plot site and seedling area to support the program. Among the urban farming groups, there are 5 groups that have been producing eco-enzym and 3 groups establishing Black Soldier Fly (BSF) farm for food waste management.

The implementation of a farming unit with training activities in a previously abandoned area has been successfully achieved in “Tukad Empelan Terbin”, which was visited together with the Denpasar Department of Food Security and Rikolto Indonesia. In order to further support the effort of the city, Rikolto facilitated a meeting with the Denpasar Vice Mayor and the heads of different departments which led to the official signing of the MUFPP by the Mayor I.G. Ngurah Jaya Negara.
Sukabumi

With a population of over 300,000 inhabitants, situated in the West Java Province, Sukabumi serves as a centre for collection and distribution of goods and services from surrounding areas. Its agricultural land is approximately 1,551 hectares and produces several agricultural commodities, mainly rice (11,360 tons a year). However, rice production is only able to meet 30% of the city’s needs, therefore the city remains highly dependent on external food supply.

On January 9th, the MUFPP Secretariat met officers from Sukabumi City that signed the Milan Pact back in 2022. The meeting was promoted by the Food Security and Agriculture Department of the city of Bandung, MUFPP Steering Committee representative for Asia Pacific.

The meeting was the opportunity for the city of Sukabumi to extensively present its food management strategy and showcase some of its activities.

To tackle food related issues, Sukabumi City has developed a food management strategy focusing mainly on 3 pillars: food availability with the aim to increase the local food production and reduce the dependency on external suppliers, food accessibility to ensure equitable access to food for the community and food utilization to improve the quality of food consumed by citizens and at the same time raise awareness on food losses and waste.

Among the different projects implemented in the city, Sukabumi has implemented the programme One Roof - One Region One Offtaker, a municipal policy aimed at improving the productivity of farmland through improving the welfare of farmers. This program is a mutual collaboration between government, private individuals and farmers. Through the One Roof program, the government intervenes in the grain market, by training and appointing “offtakers” as “good intermediaries” looking after farmers’ interests, becoming a guarantor for their income. Through this practice, the aim is to reduce farmers’ dependence on bad intermediaries and improve the farmers quality of life.

To achieve food security in the city, the Suka Sarapan program was implemented to promote food availability for the people of Sukabumi by maintaining rice fields through the PLP2B (Protection of Sustainable Farmland for Food) program, promoting urban farming practices, and developing networks with other regions as food producers.

Suka Sarapan aims to ensure that the people of Sukabumi City are able to access and obtain sufficient and healthy food according to their needs by ensuring the accessibility of low-cost food for food-insecure communities through mobile food market, food market operation, and online food marketing. It focuses on community food utilization, ensuring food security, extension and nutrition education to the Sukabumi population, particularly students, and providing food aid to households suspected of stunting.

Bogor

On January the 9th the MUFPP Secretariat together with Bandung, MUFPP Steering Committee representative for Asia Pacific and Parahyangan Catholic University UNPAR met the Mayor of Bogor Bima Arya.

Bogor is a city in the West Java Province covering an area of 118.50 km2. With a population of over 1,000,000 inhabitants, the city is an important economic, scientific, and cultural centre. The outskirts of the city features about 3,466 hectares of agricultural area, including 111 hectares of water bodies used for fishery and fish farming.

The Mayor of Bogor, who opened the first MUFPP Asia Pacific Regional Forum, as leader of APEKSI (the Association of Indonesian Mayors) signed the MUFPP during an official ceremony.
Meeting at ASEAN headquarters in Jakarta Indonesia

The Association of Southeast Asian Nations (ASEAN) is a political and economic union of 10 member states in Southeast Asia (Brunei Darussalam, Cambodia, Indonesia, Laos, Malaysia, Myanmar, Philippines, Singapore, Thailand and Vietnam). As set out in its Declaration, ASEAN aims at accelerating economic growth, social progress and cultural development in the region through joint endeavours, promoting regional peace and stability, promoting active collaboration and mutual assistance on matters of common interest.

The association is well aware of the importance of cities in achieving the aforementioned goals. Therefore, on the occasion of the 32nd ASEAN Summit in 2018, the ASEAN Leaders established the ASEAN Smart Cities Network (ASCN). The ASCN is a collaborative platform where 26 cities work towards smart and sustainable urban development. The creation of the network moves from the rapid region’s urbanisation, with 90 million more people expected to live in urban areas by 2030.

Both Italy and the European Union are playing an increasingly important role in the region, strengthening even more relations with the ASEAN countries. As a consequence, in December 2020 the EU was elevated to a Strategic Partner and 2021, the EU recognised the centrality of ASEAN in the EU Strategy for Cooperation in the Indo-Pacific.

What is more, in 2020, during the 53rd meeting of the Foreign Ministers of ASEAN member countries, the Italian Government became an ASEAN Development Partner.

Among the priorities within the ASEAN–Italy Development Partnership, the MUFPP is committed to bringing its contribution in the field of “sustainable food systems”, in constant synergy with the network of Italian and European embassies and with the support of the Italian Agency for Development Cooperation.

Therefore, on January the 10th the MUFPP Secretariat together with the Italian Embassy in Indonesia met the Directors of Health, Agriculture, Connectivity, ICT of the ASEAN. The different departments shared their work on the food system highlighting in particular their effort in ending all forms of malnutrition, in ensuring food security and healthy diets and on sustainable agriculture. The MUFPP Secretariat highlighted the increasing interest in urban food systems and demand for knowledge exchange coming from cities of ASEAN countries (17 Mayors already signed the Pact) and the extensive work already implemented in the region. In order to increase the support to ASEAN cities both parties agreed on developing joint activities including events, publications, capacity building activities with a specific focus on food production, healthy diets and food waste.

Italy’s great interest in the region is also demonstrated by the establishment since 2015 of the Italy-ASEAN Association, chaired directly by a former Prime Minister, very active in promoting economic and political dialogue between Italy...
Food Policy Exchange in Asia Pacific