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Shortest Unbroken Food Mile

Singapore, 16th November 2020 – To have a foresight of having the ability to bring affordable and sustainable food to the table is one of ACE’s mission. With this being said, enter ACE Nursery® and Post-Harvest Facility – Post Harvest @ Upper Deck onboard ECO-ARK®.

With the new addition of ACE Nursery® and Post Harvest @ Upper Deck, ACE is able to calculate our Food Miles, all the way from Egg to Finished Product, amounting to no more than 60 metres onboard ECO-ARK®.

ACE Nursery® showcases three importance aspects of the early stages, from Hatchery to Nursery and Post-Nursery.

While ACE Nursery® highlights the early stages of the fish, Post Harvest @ Upper Deck ensures that we are able to process our fishes in a timely and organized manner. Inside our Post-Harvest Facility, we have all the aspects of a typical Processing Facility, all the way from a robing room to a fish gutting machine to a vacuum sealing machine and freezers.

Hence, with ACE Nursery® and Post Harvest @ Upper Deck being readily available onboard ECO-ARK®, we allow our customers to enjoy freshly harvested fish delivered to their doorstep without worrying about the traceability of the product.

By having both facilities onboard, we hope to reduce our carbon footprint and Food Miles, aligning ourselves to ensure that we play our part towards Singapore’s “30 by 30” goal.

ACE’s vision is to Embrace Aquaculture 4.0 to “Farm Local – Feed Global®”

If you would like to enquire for more information, do contact Mr Leow Ban Tat (CEO) at bt.leow@ace-sg.com.