

For Immediate Release

Millennium & Copthorne Turns Waste Food to Water and Nutrients

Singapore, 8 April 2015 – Millennium & Copthorne Hotels (M&C) is reinforcing its commitment towards creating a global “zero-waste” hotel operation model, with a food waste recycling pilot project at Grand Copthorne Waterfront Hotel.

Grand Copthorne Waterfront Hotel is one of Singapore’s first hotels to partner with the government’s food waste recycling programme by the National Environment Agency (NEA). The hotel is also the first of M&C’s five properties here to install the recycling system.

Under NEA’s 3R (Reduce, Reuse, Recycle) funding scheme, the hotel purchased and implemented the latest model of the Eco-Wiz Wet System food for \$108,870. The machine was installed and tested on-site in November last year.

The food waste digester can handle up to one ton (1,000 kg) of food waste per day. It processes all food types including vegetable and fruit scraps, raw and cooked meats, as well as dairy products. The machine uses enzymes to accelerate the decomposition process, converting waste into compost and nutrient-rich liquid for discharge into the sewage system.

“Sustainability is a significant component of our business operations. We have been very active in promoting conservation of our resources. Waste recycling is one way that we can up our green efforts while generating the awareness among our staff and hotel guests,” said M&C Chief Executive Officer Mr. Aloysius Lee.

This project is part of the Singapore-owned hotel group’s commitment to reduce, re-use and recycle materials across all its 120 hotels worldwide according to Mr Lee.

Mr Benedict Ng, General Manager of Grand Copthorne Waterfront said: “We aim to recycle at least 35 tonnes of food waste per month at the hotel, and produce 14,000 litres of water monthly by the year 2017. We are able to reuse the water to water our plants, wash the bin centre as well as common areas on the hotel grounds.”

It also saves the hotel nearly \$3,000 a month on disposal charges and water usage. The hotel received the BCA Green Mark Gold Award in 2011, and is currently a certified Water Efficient Building by the Singapore Public Utilities Board (PUB), achieving the Gold status for water efficiency. Grand Copthorne Waterfront remains to date, the first and only hotel in Singapore to receive the honour from the national water authority.

Sister hotels, Orchard Hotel and M Hotel, are recipients of the BCA Green Mark Gold Award, while Copthorne King’s has hit “Platinum”, the highest tier achievable in the green benchmarking scheme.

Beyond Singapore, M&C has been introducing a segregation of waste at its UK hotels. The first phase which started with its 10 properties in Greater London, allows 430 tonnes of waste to be composted and a further 450 tonnes to be converted into electricity – with zero waste being transferred to landfill. This practice started in 2013 and has been progressively rolled out across all of M&C’s UK hotels.

In recognition of its green efforts, M&C’s UK hotels have earned the Carbon Trust Standard for managing and reducing carbon emissions.

M&C is the London-listed subsidiary of City Developments Limited (CDL), a property giant listed in Singapore. Both CDL and M&C are members of the Hong Leong Group of companies.

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