

MEDIA RELEASE

2023 SICC Awards: Celebrating Collaborative Innovation

8th annual awards to recognize Singapore's Champions of Collaborative Innovation

26 October 2023 – Singapore International Chamber of Commerce (SICC) held its 8th annual Awards Ceremony & Gala this evening to celebrate and recognize Singapore's 2023 Champions of Collaborative Innovation. This annual flagship event this year held at Marina Bay Sands hosted 300 guests comprising awards finalists, innovators, business leaders, Chamber members, Singapore government officials and local media.

The 2023 SICC Awards were presented by Guest-of-Honour, Mr. Alvin Tan, Minister of State, Ministry of Culture, Community and Youth & Ministry of Trade and Industry, and officiated by Dr. Bicky Bhangu, Chairman, SICC.

The highlight of the gala was the announcement of the 2023 SICC Award Winners in the five categories. They are:

- **Best Technological Collaboration**
 - *Driving Towards a Sustainable Future for Singapore & Beyond*
By SC Auto Industries (S) Pte Ltd and Volvo Group Singapore Pte Ltd
- **Most Positive Workplace Collaboration**
 - *Building a Winning Global Team for a White Ink Plant*
By HP Singapore (Private) Limited
- **Most Scalable Collaboration**
 - *World's First Circular System for Food Packaging & Food Waste*
By TRIA Pte Ltd + Kentucky Fried Chicken + Yara International
- **Most Sustainable Collaboration**
 - *Singapore's First Hybrid Wind Farm Crew Transfer Vessel*
By Sea Forrest Technologies Pte Ltd + Strategic Marine (S) Pte Ltd
- **Most Transformational Collaboration**
 - *Re-purposing of Spent Barley Grains into Protein Fibre ingredients for Human Nutrition*
By Kosmode Health Singapore Pte Ltd + Nestle Singapore Pte Ltd + Nestle R&D Center Pte Ltd

[Please refer to Appendix A for more details on the Winners of the 2023 SICC Awards]

The SICC Awards provide an inclusive platform for members and non-members to celebrate, recognize and learn from Singapore's Champions of Collaborative Innovation. Businesses, irrespective of size and sector, collaborate and leverage their collective strengths to build new capabilities, products and services to drive growth and profits. With these success stories, the Chamber aims to encourage other businesses to take the fastest route to innovation and growth by collaborating with other businesses. This year, the Chamber launched a fifth award category – Most Positive Workplace Collaboration – which recognizes the collaborative nature of work between employer and employees and between teams to co-create and sustain a positive workplace culture to achieve optimal commercial and personal success.

Dr. Bicky Bhangu, SICC Chairman remarked:

"I thank all the businesses which submitted nominations for our awards. I applaud all our finalists. It was a pleasure to congratulate and recognize the winners of this year's awards. They demonstrate what is possible when businesses collaborate and leverage their strengths to achieve positive outcomes for themselves and their customers."

Mr. Victor Mills, SICC Chief Executive said:

"Very well done to our winners this year! It is very encouraging to see quality submissions for our 5th award category – Most Positive Workplace Collaboration - launched this year. Nothing is more important than positive workplaces for commercial and individual success."

Full details of the awards and this year's finalists are available on the 2023 SICC Awards microsite www.siccawards.com.sg.

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About Singapore International Chamber of Commerce (SICC)

Founded in Singapore in 1837, SICC's purpose was and still is to help businesses and Singapore succeed. Its diverse members form an inclusive, silo-free, ecosystem with an edge where members connect, collaborate, engage, learn, share and succeed. 50% of Chamber members are Singaporean owned businesses and 50% foreign owned. Half are large organizations including multinationals and half are medium, small and start-up companies from all sectors of the economy.

The SICC ecosystem champions anti-ageism in the workforce and in society for commercial and societal success. The Chamber also champions positive workplace culture where employers and employees co-create and sustain workplaces where foreign and local talent are integrated, developed and enabled to excel to achieve personal and commercial success.

SICC's annual business awards celebrate collaborative innovation because that is the fastest way to innovate and succeed. Last, but not least, SICC advocates for the transitioning of businesses and society to circular models of production and consumption to achieve true sustainability for our planet and species in a circular economy.

www.sicc.com.sg www.siccawards.com.sg

For media enquiries, please contact

Victor Mills

Chief Executive

Mobile: 97563577

Email: victor@sicc.com.sg

Appendix A: 2023 SICC Awards Winners

1. Best Technological Collaboration

Driving Towards a Sustainable Future for Singapore & Beyond

By SC Auto Industries (S) Pte Ltd and Volvo Group Singapore Pte Ltd

The Singapore Green Plan 2030 aims to electrify our vehicle population, and help Singapore achieve the vision of 100% cleaner energy vehicles by 2040. SC Auto and Volvo Singapore collaborated to introduce viable electric buses as part of the sustainable land transport solutions for Singapore.

Together the partners designed, engineered, and developed the SC Neustar City-Volvo BZL Electric city bus with three doors, zero steps and a full low floor, meeting the unique operating conditions of Singapore. The design focuses on Quality, Safety, Durability, and Sustainability.

The first EV prototype bus was successfully produced in SC Auto's Singapore plant after an intensive 12 months of joint R&D activities. It was delivered to the Land Transport Authority for trial operation in January.

2. Most Positive Workplace Collaboration

Building a Winning Global Team for a White Ink Plant

By HP Singapore (Private) Limited

There are only two HP sites in the world making digital ink for worldwide consumption and it is critical for the two ink plants to manufacture the same ink for their customers. Their strategy is One Plant One Team as they strive to leverage and converge to bring maximum value and highest quality to the customers.

Some key focus areas included collaborative leadership, having common objectives and shared goals, working on joint projects, creating worldwide forums in the Management, Engineering and Technical levels, sponsoring exchange programs and visits, setting up one-to-one meetings at managerial levels.

3. Most Scalable Collaboration

World's First Circular System for Food Packaging & Food Waste

By TRIA Pte Ltd, Kentucky Fried Chicken and Yara International

TRIA, KFC Singapore (KFC SG), and Yara International (Yara) have launched the world's first organic recycling pilot to transform single-use packaging and food waste into farm-ready fertilizers. TRIA's closed-loop solution utilizes breakthrough technologies to create an end-to-end system, starting from bio-based packaging supply to collecting waste for organic recycling and turning it into fertilizers. KFC SG, known for its environmental sustainability efforts, aims to close the loop on single-use packaging and promote a circular food system. Yara, a key partner, contributes by extracting industry-standard fertilizers from compost with low carbon footprint and ensuring quality and nutrient content.

4. Most Sustainable Collaboration

Singapore's First Hybrid Wind Farm Crew Transfer Vessel

By Sea Forrest Technologies Pte Ltd and Strategic Marine (S) Pte Ltd

This collaboration involved the combined expertise of a ship builder and energy management solutions provider to deliver the first Singapore-built hybrid powered Wind Farm Crew Transfer Vessel (CTV) for a renowned CTV operator in Europe.

Strategic Marine and Sea Forrest joined forces to revolutionize the marine industry with their respective expertise in aluminium fast craft and energy management solution to jointly develop eco-friendly vessels and sustainable shipping practices.

5. Most Transformational Collaboration

Re-purposing of Spent Barley Grains into Protein Fibre ingredients for Human Nutrition

By Kosmode Health Singapore Pte Ltd, Nestle Singapore Pte Ltd and Nestle R&D Center Pte Ltd

KosmodeHealth repurposes food processing wastes into functional ingredients for human nutrition. Spent Barley Grains (SBG) is a waste-stream of malt extracts production in Nestle's factory. Nestlé R&D Centre collaborated with KosmodeHealth to explore the potential of increasing the nutritional profile of Nestlé products with Protein/Fibre extracted from their SBG. KosmodeHealth has demonstrated that the extracted Protein/Fibre can be formulated into functional foods for diabetes management. The supply of SBG by Nestlé has enabled KosmodeHealth to develop and launch WOW(R)noodle, a high protein and fibre noodle that does not elevate blood sugar level, a functional food for diabetes and weight management.