

Eco Asia Conference 2024

亞洲環保會議

30 / 10 – 1 / 11 / 2024



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360° Embracing Circular Economy 360° 全方位啟動循環經濟	
Date 日期:	01 / 11 / 2024 (Friday) 2024 年 11 月 1 日 (星期五)
Time 時間:	2:15pm – 4:25pm 下午 2 時 15 分至 4 時 25 分
Venue 地點:	Seminar Room, Hall 3, AsiaWorld-Expo 亞洲國際博覽館三號展館研討室
Lead Partner 合作伙伴:	Business Environment Council 商界環保協會  BUSINESS ENVIRONMENT COUNCIL 商界環保協會
Language 語言:	English (with simultaneous interpretation in Cantonese and Mandarin) 英語 (現場設有廣東話及普通話即時傳譯)
Programme 活動流程:	<u>2:15pm – 3:20pm</u> Part I: Revolutionising Food Waste Management 革新廚餘處理 <u>3:20pm – 4:25pm</u> Part II: Eco-Design for Trade and Businesses 永續產品生態設計

Remarks: The organisers reserve the right to alter the topic/content/speaker of the programme without prior notice.

註：主辦機構保留對節目調動之權利而無須另行通知。

Part I: Revolutionising Food Waste Management 革新廚餘處理

Food waste is one of the most pressing environmental challenges in Hong Kong. In 2022, the city generated over 3,300 tonnes of food waste daily, accounting for approximately 30% of its municipal solid waste (MSW). Alarmingly, less than 10% of the food waste is collected and delivered to recycling facilities, while the majority is sent to landfills, resulting in significant environmental impacts.

This session will focus on policies and strategies for managing food waste in line with the waste management hierarchy. We will discuss various approaches, including reducing waste at the source, redistributing surplus food, and repurposing and recovering food waste. Attendees will gain insights into Hong Kong's food waste policies, explore business-led initiatives for food waste reduction and surplus redistribution, and learn about innovative technologies that transform food waste into other products and energy.

2:15pm 2:30pm	<p>Challenges of Managing Food Waste in Hong Kong 管理香港廚餘的挑戰</p> <p>Mr Benjamin Kwong 鄭智揚先生 Senior Environmental Protection Officer (Waste Reduction & Community Recycling) Environmental Protection Department, HKSARG 環境保護署 減廢與資源循環辦公室 高級環境保護主任</p>
2:30pm 3:20pm	<p><u>Panel of Discussion 小組討論</u></p> <p>1. Reduction at source 2. Redistribution: Donate surplus food 3. Repurpose & Recovery: Transform food waste into new products or energy</p> <p>Moderator 主持人： Mr Merlin Lao 劉敏智先生 Head - Policy & Research, Business Environment Council 商界環保協會政策及研究主管</p> <p>Panellists 與會者：</p> <ul style="list-style-type: none"> ▪ Ms Phoebe Leung 梁巧文女士 Senior Sustainable Development Manager, Swire Properties 太古地產高級可持續發展經理 <u>Expected Speaking Area:</u> Initiatives for food waste reduction (i.e. Green Kitchen Initiatives), partnerships with tenants for food waste management and approaches to repurpose and recover food waste (i.e. turning used cooking oil to biodiesel) ▪ Dr Amie Lai 黎戈博士 General Manager, Sustainability, Great Eagle Holdings Limited 鷹君集團可持續發展總經理 <u>Expected Speaking Area:</u> Best practices for repurposing food waste (i.e. turning discarded oyster shells to cement) and preventing food waste by technological innovation "surplus food app" ▪ Mr Ron Chow 周榆桐先生 Chief Strategy Officer, Baguio Green Group 碧瑤綠色集團策略及投資總監 <u>Expected Speaking Area:</u> Effective strategies for collecting food waste and turning them into resources ▪ Ms Heidi Yu Spurrell Founder & CEO, Future Green 創辦人及 CEO <u>Expected Speaking Area:</u> Challenges and opportunities of food waste (i.e. tools for food waste reduction)

Part II: Eco-Design for Trade and Businesses 永續產品生態設計

Implementing eco-design principles is vital for the success of the circular economy, as design plays a critical role in its three core principles: eliminating waste and pollution, circulating products and materials, and regenerating nature. Overall, eco-design aims to minimise the environmental impact of products by considering their entire life cycle.

In this session, attendees will gain insights into the latest EU Eco-design for Sustainable Products Regulation. Additionally, the panellists will share their expertise on eco-design practices across various product categories, including textiles, construction materials, packaging, and I&T products, and discuss the related costs and benefits.

3:20pm 3:35pm	<p>New EU Eco-design for Sustainable Products Regulation and Implications for Asian Supply Chain</p> <p>Mr Rakesh VAZIRANI Director – Decarbonization Solutions & Supply Chain Sustainability Bureau Veritas</p>
3:35pm 4:25pm	<p>Panel of Discussion 小組討論</p> <ol style="list-style-type: none"> 1. What is eco-design about 2. How to design in an environmentally friendly way (i.e. use of materials and technologies) 3. Cost and benefits of eco-design <p>Moderator 主持人： Mr Rakesh VAZIRANI Director – Decarbonization Solutions & Supply Chain Sustainability Bureau Veritas</p> <p>Panellists 與會者：</p> <ul style="list-style-type: none"> ▪ Ms Stephanie Chan 陳凱怡女士 Associate Director, DETERMINANT 十如仕品牌行銷及市場拓展總監 <u>Expected Speaking Area:</u> Eco-design for textile, footwear, etc ... ▪ Mr Shashank Singh APAC Sustainability Lead, Colgate Palmolive <u>Expected Speaking Area:</u> Eco-friendly Packaging ▪ Ar Dr Tony IP 葉頌文博士建築師 Director, Tony Ip Green Architects Ltd 葉頌文環保建築師事務所創辦人 <u>Expected Speaking Area:</u> Eco-design and Eco-labelling in the construction area ▪ Mr Nick Liu 劉興邑先生 Manager, Sustainable Purchaser Engagement, Asia Region, TCO Development TCO Development 亞洲區永續採購推廣經理 <u>Expected Speaking Area:</u> Sustainability certification and eco-design for IT products

Part I: Revolutionising Food Waste Management 革新廚餘處理

2:15pm – 2:30pm

Challenges of Managing Food Waste in Hong Kong 管理香港廚餘的挑戰

At present, most of Hong Kong's food waste is disposed of in landfills together with other municipal solid waste (MSW). In 2022, around 11,130 tonnes of MSW were disposed of each day, of which about 3,300 tonnes (30%) were food waste, making it the largest category of MSW. About 1,000 tonnes of this food waste were generated from the commercial and industrial (C&I) sector, such as restaurants, hotels, wet markets and food manufacturing industries. To tackle the food waste issues in Hong Kong, the Government published "A Food Waste and Yard Waste Plan for Hong Kong 2014-2022" and "Waste Blueprint for Hong Kong 2035" to map out the strategies for food waste management, which primarily include reduction at source, food waste collection, and turning waste into energy and resources.

The current key effort of the Government is to continue expanding the food waste recycling network for both domestic and C&I sectors. This includes installing more food waste smart recycling bins in residential areas and increasing the number of public food waste recycling points to facilitate participation in food waste recycling by the public and various sectors of the community.

目前，香港大部分廚餘會連同其他都市固體廢物一起被棄置於堆填區。在 2022 年，每天約有 11,130 公噸都市固體廢物被棄置，當中約 3,300 公噸（30%）為廚餘，佔都市固體廢物中最大類別。這些廚餘約 1,000 公噸來自工商業，例如食肆、酒店、街市及食品製造工場等。為應對香港的廚餘問題，政府發表《香港廚餘及園林廢物計劃 2014 - 2022》和《香港資源循環藍圖 2035》以制訂廚餘管理策略，主要包括源頭減廢、廚餘收集和轉廢為能/材。

現時政府的工作重點是持續擴大家庭和工商業的廚餘回收網絡，包括在住宅區安裝更多智能廚餘回收桶和增加公眾廚餘回收點，以便利市民及社會各界參與廚餘回收。



Mr Benjamin Kwong 鄺智揚先生

Senior Environmental Protection Officer

(Waste Reduction & Community Recycling)

Environmental Protection Department, HKSARG

環境保護署 減廢與資源循環辦公室 高級環境保護主任



環境保護署

Environmental Protection Department

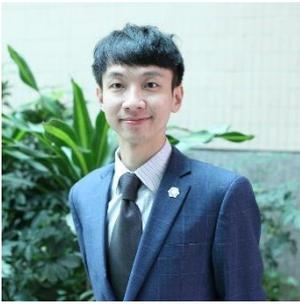
Mr. Benjamin Kwong serves as a Senior Environmental Protection Officer at the Waste Reduction and Resources Circulation Office in the Environmental Protection Department. His responsibilities include the expansion of the food waste recycling network in both the domestic and commercial & industrial sectors in the territory. He also plays a key role in the publicity and promotion of food waste recycling. In particular, Mr. Kwong focuses on supporting residential buildings in setting up smart food waste recycling bins and oversees the government's food waste collection services.

鄺智揚先生現任環境保護署廢物與資源循環辦公室的高級環境保護主任。他負責擴展香港工商業和家居的廚餘回收網絡，以及推廣廚餘回收的宣傳工作。他現時專注於協助住宅樓宇設置智能廚餘回收桶，並管理政府的廚餘收集服務。

Part I: Revolutionising Food Waste Management 革新廚餘處理

2:30pm – 3:20pm

Panel of Discussion 討論環節



Mr Merlin Lao 劉敏智先生

Head - Policy & Research, Business Environment Council

商界環保協會政策及研究主管

Mr. Merlin Lao is the Head - Policy & Research at Building Environment Council Limited (BEC). He is leading a team to share clear policy positions on pressing climate and environmental topics in Hong Kong, through research on latest domestic and international trends, engaging with the Hong Kong SAR Government and connecting insights of the local business sector. He is keen on net-zero transition that not only looks at decarbonisation, but also a more equal and liveable built environment.

Mr. Lao is a programme management professional with multiple years of climate change and environment career experience across private, public and non-profit sectors in East Asia, with major exposure in Mainland China, Hong Kong, Macao and South Korea. Prior to joining BEC, he was the senior programme manager at an international non-governmental organisation driving sustainable cities agenda in China, Japan, Mongolia and South Korea, covering topics of air quality, low-emission development, urban resilience, circular economy and nature-based solutions. He also led the environmental protection planning at the Macao Environmental Protection Bureau and worked in a technical consultancy dedicated in carbon accounting and management in his earlier career.

劉敏智先生是商界環保協會政策及研究主管，帶領團隊研究本地和國際的最新趨勢，並與特區政府交流，整合香港商界的意見，就本港逼切的氣候與環境議題擬定清晰政策立場。他致力實現的淨零轉型不僅關注減碳，更著重建構一個更公平，更宜居的建築環境。

劉先生精通項目管理，專注氣候變化和環境領域，曾於中國、香港、澳門和南韓的私營、公營或非牟利機構工作逾十年，他亦曾於一所國際非政府機構擔任高級項目經理，在多個國家推動可持續城市議程。



Ms Phoebe Leung 梁巧文女士
Senior Sustainable Development Manager
Swire Properties
太古地產高級可持續發展經理



Phoebe Leung is the Senior Sustainable Development Manager of Swire Properties. Her work involves supporting the Company's Sustainable Development (SD) 2030 Strategy as well as action plans and programmes to improve the company's overall SD performance.

She leads the planning and execution of Swire Properties' SD tenant engagement strategy and bespoke tenant programmes, such as the Green Performance Pledge and Green Kitchen Initiative, fostering landlord-tenant partnerships to incorporate sustainability throughout the design, fit-out and occupancy stages. In addition, she drives the Company's Resource and Circularity Taskforce, made up of representatives from portfolio teams and hotels, to regularly analyse waste performance and facilitate new initiatives. She leads the development of new partnerships and innovations to design out waste, encourage reuse and enhance resource recovery.

梁巧文是太古地產的高級可持續發展經理，負責支持公司的2030年可持續發展策略，並提升公司的整體可持續發展表現。她規劃與執行租戶參與策略，並且透過「綠色績效約章」和「綠色廚房計劃」等計劃，促進業主和租戶合作，將可持續發展融入設計、裝修和使用階段。此外，她也領導公司的資源循環工作組，該小組由物業管理團隊和太古酒店代表組成，定期分析廢物回收表現並推動新減廢措施。她積極發掘創新方案和合作夥伴，旨在減少廢物、鼓勵重用並提高資源回收率。



Dr Amie Lai 黎戈博士
General Manager, Sustainability
Great Eagle Holdings Limited
鷹君集團可持續發展總經理



Dr Amie Lai, General Manager, Sustainability at Great Eagle, leads the design and implementation of long-term decarbonisation and net-zero road map, climate, and sustainability strategies for the Group's global operations. By engaging stakeholders, setting targets, and developing corresponding action plans, Dr Lai leads a team that manages the full spectrum of the company's environmental, social, and economic impacts. She strives to further ingrain sustainability into Great Eagle's corporate culture and business practices.

黎戈博士(Dr. Amie Lai) 為鷹君集團可持續發展總經理，負責設計及實施集團全球運營的長遠減碳和淨零排放路線圖，以及氣候和可持續發展策略。通過與持份者的互動、設定目標和制定相應的行動計畫，黎博士帶領團隊管理集團對環境、社會和經濟的全方位影響，並致力將可持續發展進一步融入鷹君的企業文化和業務實踐。



Mr Ron Chow 周榆桐先生
Chief Strategy Officer, Baguio Green Group
碧瑤綠色集團策略及投資總監



Ron Chow is a Subject Matter Expert specializing in circular economy, recycling, corporate strategy, innovation, M&A/investment/partnerships, and government policies related to ESG and sustainability. He holds both the CFA and CESGA qualifications and is currently pursuing a Master of Sustainability Leadership degree at the University of Cambridge, UK.

Ron has successfully led numerous pioneering circular economy and innovative sustainability projects for the Hong Kong Government. His notable contributions include the development of the Smart Recycling Machine & Big-Data Platform, the Smart Food Waste Machine, and bioconversion technology to address chicken waste issues. Additionally, he has spearheaded the Smart Toilet with AI initiatives and provided advisory to HKSAR Government on various circular economy and waste management initiatives in Hong Kong.

Ron Chow 專注於循環經濟、回收、企業戰略、創新、併購、投資、戰略合作發展以及可持續性發展的政府政策。他擁有特許金融分析師 (CFA)、環境、社會與管治分析師 (CESGA) 資格，目前正在英國劍橋大學攻讀全球可持續發展領導力碩士課程。

Ron 成功領導多個為香港特區政府創新的循環經濟和可持續發展項目，包括研發智能回收機系統及大數據分析平台、智能廚餘回收機以及解決雞糞問題的生物轉化技術。此外，他還成功引入人工智能應用於香港公共智能廁所項目，並為香港特區政府多個循環經濟和廢物管理政策上提供意見。



Ms Heidi Yu Spurrell
Founder & CEO, Future Green
Future Green 創辦人及 CEO



Heidi Spurrell is a passionate advocate for food systems sustainability and a seasoned expert in Food Visioning as a tool to transition businesses to sustainable practices. With a Masters in Food Policy from City University of London and a Post Graduate Diploma in Research Methods from University College London (UCL), she has dedicated her career to promoting sustainability in the food and drinks industry.

As the founder of Future Green, Heidi consults with food businesses and runs a successful membership program. Her expertise is further bolstered by over 5,000 hours of training and workshopping experience (AJ&Smart Sprint Method). Her impactful work has been recognised as her company was a semi-finalist in the Rockefeller Foundation Food Systems Vision Awards in 2020.

In 2021 she was a Tatler Asia Tastemaker, and in 2024, she was awarded a BEM on the UK Honours List for her contributions to sustainability in the food and beverage industry.

Heidi Spurrell 是一位熱衷於推動食品系統可持續性的倡導者，並且在利用“食品願景”(Food Visioning)作為推動企業轉向可持續發展實踐的工具方面擁有豐富的經驗。她擁有倫敦城市大學的食品政策碩士學位和倫敦大學學院(UCL)的研究方法研究生文憑。Heidi 致力於促進飲食行業的可持續發展。

作為 Future Green 的創辦人，Heidi 為食品企業提供諮詢服務，並經營一個成功的會員計劃。她的專業能力來自於超過 5,000 小時的培訓和工作坊經驗 (AJ&Smart Sprint Method)。她的影響力也得到了認可，該公司在 2020 年獲得洛克菲勒基金會食品系統願景獎的半決賽資格。2021 年，她被評為 Tatler Asia 的“Tastemaker”，而在 2024 年，她因對飲食行業可持續發展的貢獻而獲得英國榮譽勳章 (BEM)。

Part II: Eco-Design for Trade and Businesses 永續產品生態設計

3:35pm – 4:25pm

Panel of Discussion 討論環節



Mr Rakesh VAZIRANI
Director – Decarbonization Solutions & Supply Chain Sustainability
Bureau Veritas



Shaping a World of Trust

- 19 years of progressive international experience with 'Product Environmental Compliance', 'Sustainable Production', and Technical Due-Diligence for "Impact/Green Finance" across 15 countries while living in India, Japan, Hong Kong, Germany, UAE.
- Qualified for Sustainability/ESG planning and disclosure framework (GRI, IFRS SASB, EU ESRS, UNDP SDG Impact).
- Mentor at HKSTP - Incubation and Acceleration Programmes, and UNDP Youth 4 Climate.
- Executed multiyear Sustainability improvement projects with international development agencies and donors including GIZ (German government's International Development Agency) and WWF with multiple stakeholders (Factories, Universities, NGO, Brands, Government)



Ms Stephanie Chan 陳凱怡女士
Associate Director, DETERMINANT
十如仕品牌行銷及市場拓展總監



Stephanie Chan leads DETERMINANT's global brand, marketing, and business development & partnerships. She is a noteworthy practitioner in the sustainability space. Prior to this role, she led sustainability for Esquel Group; worked at Edelman where she consulted brands on their sustainability strategy and practices, and was shortlisted by PR Week Asia as top 5 Young Professional in Asia 2015. Stephanie also worked for the United Nations in New York.

Stephanie holds a master's degree from Columbia University in International Affairs, and bachelor's degrees from the University of Michigan in Flute Performance and Sustainable Development.

陳凱怡女士主要負責十如仕的全球品牌、市場營銷、業務拓展及合作夥伴關係。她是可持續發展領域值得關注的實踐者。在此之前，陳女士負責溢達集團的可持續發展工作，曾為愛德曼公關公司的品牌可持續發展策略和實踐提供諮詢，並入圍《亞洲公關週刊》評選的 2015 年亞洲五大青年專業人士。陳女士亦曾在紐約為聯合國工作。

陳女士擁有哥倫比亞大學國際事務碩士學位，密西根大學長笛演奏和可持續發展專業的學士學位。



Ar Dr Tony IP 葉頌文博士建築師
Director, Tony Ip Green Architects Ltd
葉頌文環保建築師事務所創辦人

TiP^g

Ar. Dr. Tony Ip is a community-centric, sustainable design architect and urban designer. He founded Tony Ip Green Architects Ltd "TiP" with a vision to advocate the paradigm shift towards green architecture and biophilic urban-scape in response to climate change. His passion and contributions to green architecture and the creative industry have been recognized by receiving the HKSAR Medal of Honour in 2022, the Australia China Alumni Award for Arts and Creative Industries in 2018, and the Ten Outstanding Young Persons Award in 2016.

Tony has showcased his expertise in multi-disciplinary practices and academic studies in the field of building design. He holds BEng, MSc(Eng), MArch & MURbanDesign from HKU, BBE(Arch) from QUT, MSt IDBE from the University of Cambridge, and PhD from PolyU. With qualifications such as AP(Architect), RA(HK), FHKIA, MHKIUD, MPIA, BEAM Pro, LEED AP, WELL AP, Living Future AP, GRI Certified Sustainability Professional, and Certified Carbon Auditor, Tony is an expert in green building design.

Tony actively serves the community in various voluntary capacities. He is the Vice Chairman of Professional Green Building Council, Director of Hong Kong Green Building Council, Director of Zero Carbon Building, Past Chairman of Hong Kong Architecture Centre, and Director of YMCA of Hong Kong. He also contributes his expertise to Town Planning Board, Antiquities Advisory Board, Environmental Campaign Committee, Environment and Conservation Fund Committee, Lantau Conservation Fund Advisory Committee, and Community Involvement Committee on Greening of HKSAR.

環保建築師及城市設計師，葉頌文環保建築師事務所創辦人，專注環保建築設計及研究。他於香港大學修讀環境工程、建築、城市設計碩士，昆士蘭科技大學修讀建築學，劍橋大學深造跨界別環境設計碩士及香港理工大學設計學院博士。現為環保建築專業議會副主席、香港綠色建築議會董事、零碳天地董事、城市規劃委員會委員、古物諮詢委員會委員、環境運動委員會委員、大嶼山保育基金諮詢委員會委員、社區參與綠化委員會委員及香港基督教青年會董事。他獲選為 2022 年香港特別行政區榮譽勳章，2018 年澳中傑出校友獎(藝術和創意行業) 及 2016 年十大傑出青年。



Mr Nick Liu 劉興邑先生
Manager,
Sustainable Purchaser Engagement, Asia Region
TCO Development
TCO Development 亞洲區永續採購推廣經理



Nick Liu oversees purchaser engagement and collaborations in Asia for TCO Development and is an advisory board member of the International Green Purchasing Network. With more than 15 years in manufacturing-related fields across electronics, automotive and textile, he has recently focused on the sustainability front for about a decade. His dynamic background in various functional areas and industries has helped mitigate the communication gap and the barriers to driving changes.

Nick holds a Master's degree in Business Administration from the Rotterdam School of Management, Erasmus University (the Netherlands) and is a long-term advocate for sustainability in actions.

Nick Liu 現職為 TCO Development 亞洲區永續採購推廣經理，負責該地區所有與採購機構和合作夥伴的所有事務；目前也是國際綠色採購網絡的顧問成員之一。橫跨電子、汽車、與紡織領域，並擁有超過 15 年的製造業相關經驗，Nick 近 10 年投身與永續發展相關的事務中，推廣對世界更具永續性的解決方案。過往的跨領域和跨部門的工作經驗，協助他減少在溝通上的隔閡，也降低了推動改變的門檻。

Nick 畢業於荷蘭鹿特丹管理學院，在 2012 年取得管理碩士學位(MBA)。除了工作領域上接觸到永續，他也是一個在生活中身體力行推動永續發展的倡議人之一。



Mr Shashank Singh
APAC Sustainability Lead, Colgate Palmolive



Shashank is a seasoned sustainability professional with over 13 years of diverse experience spanning manufacturing, supply chain, marketing, and consulting. His expertise enables him to effectively drive sustainability within key business functions. He currently leads the Sustainability function at Colgate-Palmolive for the APAC division, collaborating with various markets and stakeholders on a wide array of sustainability topics and ensuring the achievement of global commitments. Before joining Colgate-Palmolive, Shashank served as an Associate Director at PwC and a Manager at EY, where he was part of their sustainability advisory teams. During his consulting career, he worked with a broad spectrum of clients, including government agencies, multinational corporations, and NGOs across Asia and Europe, addressing various sustainability challenges.

Shashank holds a full-time MBA degree in Sustainability from IIM Lucknow, a leading Business School in India. As a sustainability leader, he is a strong advocate for fostering relationships and collaborations both within and outside the organization to achieve business sustainability goals.