



香港廢物管理學會

**Hong Kong Waste Management Association**

P.O. Box 28705, Gloucester Road, Hong Kong

<http://www.hongkongwma.org.hk>

Dear HKWMA Members,

Hong Kong Waste Management Association (HKWMA) would like to invite you to join our webinar with Breer, a brand-new local craft beer made from upcycled loaves, on **25 Nov 2021 (Thursday)**.

Date and Time:	25 Nov 2021 (Thursday) 7:00 pm – 8:00 pm
Language	English
Webinar Link	Will be separately sent to the registered members
More about <b>Breer</b>	<a href="https://www.breer.com.hk/">https://www.breer.com.hk/</a>

### Programme Highlight

Breer is a local start up co- found by four students from the Hong Kong University of Science and Technology who are aiming to reduce food waste and develop a sustainable local craft beer brand.

Our city wastes up to 3,600 tonnes of food every single day. Breer uses the surplus bread to replace malted barley to brew beer. The loaves of bread contain ingredients that are used to make beer – grains like wheat, barley and rye – which can be used to replace the malted barley and yeast typically used in traditional beer-making. By upcycling food waste, Breer wishes to help and dedicate as part of the solution in excessive food waste. CHEERS TO SUSTAINABILITY!

### Registration:

Please register via this link: <https://forms.gle/hgseKmlF9mXEFFRT8>



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CPD certificates in electronic form will be delivered via email to the participants after the webinar. If you have any queries, feel free to contact us via e-mail [ymc@hongkongwma.org.hk](mailto:ymc@hongkongwma.org.hk).



Many thanks!

HKWMA Activity Coordinator