A thriving, efficient and sustainable food industry is central to Australia’s economy, regional security and prosperity, yet 40% of all the food we produce goes to waste.

Food waste is costing Australia an estimated $20 billion each and every year and is directly effecting Australia’s food industry efficiency and reputation as a clean and green food producer. Much of the developed world is now committed to the United Nations Sustainable Development Goal 12.3:

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.

Australia has committed to this goal through the National Food Waste Strategy. The best way of achieving this goal is through turning ‘waste’ in to a resource through adopting circular bio-economy principles.

Winning this fight will increase industry profitability, tackle food insecurity and enhance Australia’s reputation as a sustainable and efficient producer of premium food products.

The Fight Food Waste Cooperative Research Centre brings together industry, research and the community to capitalise on Australia’s food waste opportunities.

Our Delivery Team
» Dr Steven Lapidge, Chief Executive Officer
» Prof Vincent Bulone, Research Director
» A/Prof Karli Verghese REDUCE Program Leader
» Dr Paul Luckman TRANSFORM Program Leader
» Prof David Pearson ENGAGE Program Leader
» Dr Valeria Torok Food Safety & Integrity Theme Leader
» Mark Barthel Special Advisor - Food Waste

Our Board
» John Webster - Chair (Sydney)
» Robbie Davis (Adelaide)
» Christine Guiliano (Sydney)
» Sandra Hook (Sydney)
» Alain Pillay (Brisbane)
» Geoff Starr (Sydney)
» Toine Timmermans (The Netherlands)

enquiries@fightfoodwastecrc.com.au
www.fightfoodwastecrc.com.au
+61 8 8313 3564

FIGHT FOOD WASTE
Cooperative Research Centre
REDUCE - TRANSFORM - ENGAGE
What will we do?

Our three research and development programs will deliver:

**REDUCE**

**TRANSFORM**
Innovative new food products from surplus food. Health benefits from bioactives and functional foods. At least 87 GL of water savings through recovery and reuse. At least 30M tonnes in reduced food waste. 5,200 jobs (direct and indirect), most in rural areas. $600M reduction of waste produce and waste handling costs. A saving of at least 44M tonnes of greenhouse gases emitted over 10 years.

**ENGAGE**
Future industry professionals, including at least 30 PhD and 12 Masters graduates in this rapidly growing field. New industry training packages and tools. Upskill industry through an extensive extension network involving many peak industry associations and institutes. Unite existing household and business food waste behaviour change activities in Australia while learning from the best -WRAP (UK)- who have saved UK consumers at least £13 billion.