



FIGHT FOOD WASTE

Cooperative Research Centre

REDUCE - TRANSFORM - ENGAGE

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.

This is part of a global issue with losses valued at \$1.6 trillion per annum. 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.

\$33M + **\$46M** + **\$11M** + **\$30M** = **\$120M**
Total cash commitments Total staff in-kind (183 FTEs) Total non-staff in-kind CRC Program grant over 10 years



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)



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
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Australian Government
Department of Industry,
Innovation and Science

Business
Cooperative Research
Centres Program



REDUCE



TRANSFORM



ENGAGE

What will we do?

Our three research and development programs will deliver:

REDUCE

More efficient supply chain management practice. Better understanding by the consumer of the role of packaging in reducing food waste. Longer shelf life for food products. Lower volumes of food wastage. Ability to access new markets for Australian food. Less packaging in landfill. Additional 20M kg pa of rescued food distributed. 2,600 welfare agencies supported. Reduction in number of hungry people turned away from welfare agencies. \$136M pa social return on investment. Reduce greenhouse gas emissions and landfill costs.

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.

Participants

Abalone Association of Australasia
 ACT Transport Canberra and City Services
 Abalone Council of Australia
 Australian Council of Prawn Fisheries
 Australian Country Choice Production
 Australian Food & Grocery Council
 Australian Institute of Food Science & Technology
 Australian Institute of Packaging
 Australian Organics Recycling Association
 Australian Packaging & Processing Machinery Association
 Australian Food Cold Chain Council
 Bowen Gumlu Growers Association
 Central Coast Industry Connect
 Central Queensland University
 Chameleon Asset Protection
 ChemCentre
 Curtin University
 Empauer
 FAVCO/Green Valley
 Fisheries Research & Development Corporation
 Food and Fibre Gippsland
 Food Innovation Australia Limited
 Food South Australia
 Foodbank Australia
 Green Industries SA
 Gretals Australia
 Honey and Fox
 Karma3
 KPMG
 Mitolo Group
 NSW Environmental Protection Agency
 OzHarvest
 Pacific Coast Produce
 Peats Soils and Garden Supplies
 Piper Alderman
 Planet Protector Packaging
 Potatoes South Australia
 Primary Industries & Regions South Australia
 Queensland Department of Agriculture & Fisheries
 Queensland Department of Environment & Science
 Queensland University of Technology
 Queensland Urban Utilities
 RDA Murraylands & Riverland
 RMIT University
 SA Potato Company
 Sampano
 Sustainability Victoria
 Swinburne University
 Swisse Wellness
 Thomas Foods International Fresh Produce
 Toowoomba and Surat Basin Enterprise
 University of Adelaide
 University of Queensland
 University of Southern Queensland
 WA Dept of Water & Environmental Regulation
 Waste & Resource Action Programme (UK)
 Whitsunday Regional Council
 Woolworths Group
 Zerella Fresh