



Our Research Partners

Curtin's international reputation for research has grown rapidly. As we build on this momentum, we aim to strike a balance between research that solves defined problems for industry and society, and research that pushes the boundaries of understanding. We have world-class research facilities, institutes and centres where research and discovery abound.

Key research strengths relevant to our fight against food waste include:

Food science and technology

With its unique facilities, such as the only sensory evaluation facility in Western Australia, and access to one of the few small pilot scale high temperature high pressure food extruders in Australia, food science and technology researchers in the [School of Molecular and Life Sciences](#) are playing a vital role in the development of the food industry in Australia and the Asia Pacific region.

Curtin's overarching emphasis is on developing food products with improved functional, nutritional and health quality attributes that match the global markets demand – healthy land, healthy people, improving food security.

Plastic films to benefit food industry and environment

Researchers including [Dr Yu Dong](#) in the [School of Civil and Mechanical Engineering](#) at Curtin University, have expertise applicable to development of novel bio-nanocomposite films that serve as an effective barrier to conditions which contribute to fruit "going old" more quickly.

Post-harvest seafood research

Seafood research at Curtin seeks to build a critical mass of scientists and researchers, with support from national and international collaborators, to ensure that Australia is seen as a world leader in seafood research within the next five years. We provide scientists such as [Dr Janet Howieson](#) who has experience in new product development and waste utilisation studies with horticulture industry. and researchers to conduct research that will directly service the research needs of the seafood industry.

www.fightfoodwastecrc.com.au