



22  
23

# Fight Food Waste Limited ANNUAL REPORT



**FIGHT FOOD WASTE**  
Cooperative Research Centre  
REDUCE - TRANSFORM - ENGAGE



**STOP  
FOOD WASTE  
AUSTRALIA**

**AN AUSTRALIA  
WITHOUT  
FOOD WASTE**

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# AN AUSTRALIA WITHOUT FOOD WASTE

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Fight Food Waste Limited gratefully acknowledges the support of the Australian Government towards its operations. The Fight Food Waste Cooperative Research Centre is supported by the financial contribution of the Department of Industry, Science and Resources through the CRC Program, as well as our participants. Stop Food Waste Australia's activities are supported by the Department of Climate Change, Energy, the Environment and Water.

This document has been prepared in part to meet the requirements of the CRC Program's 2023 annual report guidelines and should be cited as Fight Food Waste Limited (2023) 2022/2023 Annual Report, Adelaide, Australia.

Fight Food Waste Limited 2023

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# About Fight Food Waste Limited

## Our Valued Partners

Collaboration underpins all Fight Food Waste Limited’s activities. We thank our Fight Food Waste Cooperative Research Centre participants and Stop Food Waste Australia partners for their ongoing support.

## Australian Food Pact Signatories

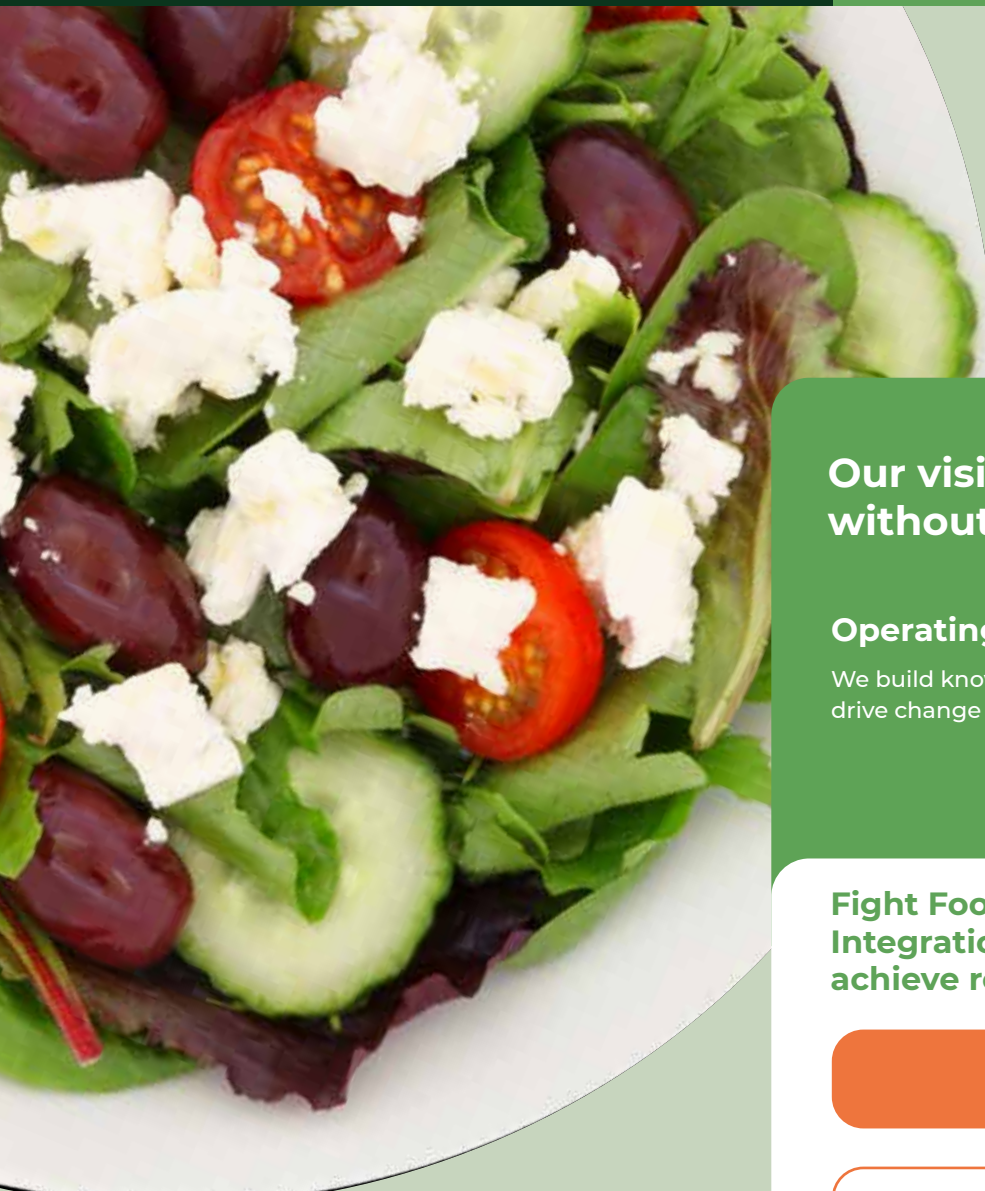


## Stop Food Waste Australia (SFWA) Partners



## Fight Food Waste CRC Participants





## Our vision is an Australia without food waste

### Operating as one organisation.

We build knowledge, capacity and collaborations to drive change and deliver impact.

### Fight Food Waste Limited Integration – How we aim to achieve results:

#### R&D

**Building knowledge and capacity.**  
Co-investment in research, innovation and the evidence base for action.



- R&D**
- ▶ Co-funding/de-risking research
  - ▶ Access to world class research partners
  - ▶ Project management support
  - ▶ Provision of technical support
  - ▶ IP generation



- Capacity building**
- ▶ PhDs and Masters (Future Leaders)
  - ▶ Industry Connection Hub and conferences
  - ▶ Communities of Practice
  - ▶ Australian Food Pact webinars and working groups



**FIGHT FOOD WASTE**  
Cooperative Research Centre

REDUCE - TRANSFORM - ENGAGE

**Three industry-driven R&D Programs**

- ▶ REDUCE food waste throughout the supply chain
- ▶ TRANSFORM unavoidable food waste into innovative products
- ▶ ENGAGE with industry and consumers to deliver behaviour change



**STOP**  
FOOD WASTE  
AUSTRALIA

**A unique public-private partnership**

- ▶ Leading the delivery of Australia's National Food Waste Strategy through a Voluntary Agreement Program (the Australian Food Pact), Sector Action Plans, partnering for impact, and reporting on progress.



Changing the way business does business.  
Changing the way people behave.  
Creating supportive policies.

Measuring and demonstrating impact.  
Driving the pace & scale of change.  
Mainstreaming best practice.



**Australian Food Pact**

- ▶ Delivering Australia's voluntary commitment to reduce food waste and food insecurity
- ▶ Facilitating signatory collaboration
- ▶ Food Waste Action Plans for industry
- ▶ Creating new data and insights for all



**Sector Action Plans (SAPs)**

- ▶ Sector-wide collaboration for sector-wide change
- ▶ Addressing food waste hotspots
- ▶ Whole of value chain waste mapping
- ▶ Identifying root cause of hotspots
- ▶ Piloting and embedding solutions
- ▶ Finding the right policy levers



**Proposed Nationwide Consumer Behaviour Change Campaign**

- ▶ Consumer insight and behavioural research
- ▶ Engage in consumer and business-facing food waste prevention campaigns
- ▶ Working with food industry, government and NGO partners



**Maximising Impact**

- ▶ Measuring, evaluating and reporting impact
- ▶ Communication 'home' for food waste
- ▶ Collaboration with peak industry and sector bodies on dissemination / adoption
- ▶ Creating a new normal for business and policy makers



### Our core values



**Purpose**  
Making a difference for good



**Integrity**  
Doing what is right



**Collaboration**  
Working together for better outcomes



**Performance**  
Creating meaningful impact



### Delivering on global goals



**Delivering Australia's National Food Waste Strategy**



**Halve food waste in Australia by 2030**





Fight Food Waste Ltd today by the numbers

**38**

Active CRC projects

**34**

CRC Projects completed

**30**

Australian Food Pact signatories

**10**

Sector Action Plans

**24**

Postgraduate Future Leader students commenced

**155**

Scientific publications

**49%**

Research funds contracted

**\$20M**

in new projects in the pipeline

**100+**

FFWL partner organisations



# Chair Report

On behalf of the Board, I am pleased to introduce the 2022-23 Annual Report that covers the fully integrated activities of Fight Food Waste Limited.

## Tipping points reached

At the National Food Waste Summit, midway through this reporting period, we noted that, together with our industry, research and government partners, we have reached tipping points in our combined efforts to halve food waste by 2030.

The first tipping point is **Cooperative Research Centre (CRC) progress** in achieving its original goals. With the usual start-up focus on establishing the governance framework and then the effects of the COVID-19 pandemic we have been in catch-up mode until this year.

With strategy and culture aspects determined, the Board has focussed particularly on two barometers: commencing the research projects (efficiency) and progress in achieving projected impact from these projects (effectiveness). It is very pleasing that the huge effort by the management team in delivering results has resulted in us achieving the desired point in our 10-year program timeline.

The second tipping point is the addition of the **Stop Food Waste Australia (SFWA)** program to complement the CRC program and drive additional impact through the Australian Food Pact (voluntary commitments) and Sector Action Plans in particular. We knew the establishment of the CRC would take us a long way toward halving food waste by 2030, but that research alone would not achieve this result. This SFWA program is vital in this regard and is also on track to deliver the KPIs agreed with the Australian Government.

The third tipping point is the clear realisation that **four pillars** must operate in parallel to successfully reduce food waste:

- ▶ research to discover and then commercialise solutions to any inhibitors to individuals and enterprises addressing food waste reduction (the CRC program)
- ▶ commitments from commercial companies and industry sectors to reduce food waste (the SFWA program)
- ▶ a Nationwide Consumer Behaviour Change Campaign (NCBCC) to address the one-third of total food waste that occurs in households
- ▶ policy change to ensure the regulatory environment contributes to reform.

International experience has demonstrated that these four pillars are critical.

We have spent significant time planning for activity to continue after government funding of CRC and SFWA activities finishes. We know that when the CRC ceases operating in 2028, the task of reducing food loss and waste will not be complete. We expect to be able to report on progress at the 2023 annual general meeting (AGM).

## Call to action heard

The 2021-22 annual report stressed the importance of Australian Government investment in launching the NCBC. The Board submitted a business case to the government in June 2022 and discussions and negotiations, while still ongoing, were progressing satisfactorily at the end of the 2022-23 reporting period.

This year we are asking all levels of government to focus on policy change that will enable 'quick wins':

- ▶ Perhaps the simplest 'win' will be to ensure that the definition of and targets for food loss and waste reduction in Australia align with those used internationally to achieve United Nations Sustainable Development Goal 12.3, to ensure that effective food waste reduction approaches are not excluded due to definitional issues;
- ▶ The most urgent is to commit to longer-term program funding to follow on the initial short-term funding that established activities being pursued through SFWA in delivering the National Food Waste Strategy; and
- ▶ The change most aligned to the challenging household economic circumstances Australians are currently facing is to review the tax laws as they relate to services supporting food relief charities.

## With thanks

In closing, my thanks to all our members and partners for their continued support. My thanks also to my fellow directors, whose commitment was again unwavering during the year, and to our CEO and the team whose efforts brought significant progress during this period.



**John Webster**  
*Chair*



# CEO Report

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Now in its sixth year, Fight Food Waste Limited continues to go from strength to strength. Overall, this year's performance has been our best yet, which as CEO I am immensely proud to report.

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From its roots in the Fight Food Waste Cooperative Research Centre (FFWCRC) that commenced in 2018, and in Stop Food Waste Australia that commenced in 2021, the organisation continues to grow through creating new opportunities to achieve our vision of an Australia without food waste. Over our first five years we have doubled the number of industry and government organisations we are privileged to call our partners and participants. I sincerely thank all the organisations listed throughout this report for your ongoing support.

As highlighted in the Chair's address, we know that halving food waste in Australia by 2030 will require a combination of research and development, consumer and industry education and training, a voluntary agreement with industry, Sector Action Plans targeting hotspots, and policy changes, all supported by a workforce that the FFWCRC Future Leaders Program is helping provide. And while we largely know the recipe, learnt from our international colleagues and local knowledge, we do not yet have all the ingredients in place to help achieve United Nations Sustainable Development Goal 12.3 through a halving of food waste in Australia by 2030. This must remain our focus over the coming years. With only seven years remaining to achieve this target there is no time to waste.

As Fight Food Waste Limited builds and transforms as an organisation, it is important to understand that our chosen pathway is not typical for a CRC and there is no set template to follow. As an organisation, we are committed to delivering the National Food Waste Strategy and achieving Sustainable Development Goal 12.3. While this was not our original commitment, based on our CRC business case, we took on this responsibility when in 2021 FFWL became the National Food Waste Governance Entity (later renamed Stop Food Waste Australia). To achieve the SDG 12.3 target and maximise the use of our limited resources it is important that we are united as an organisation and not siloed in our two operational divisions.

In 2022/23 we have taken major steps to achieve this unity, starting internally by bringing the delivery teams together. We have also sought external input on our business model and stakeholder engagement activities throughout the year to help develop a financially sustainable funding base less reliant on government contributions. Thank you to our participants that have contributed to this process. We will continue this journey in 2023/24 by developing a comprehensive business case to attract industry, government and philanthropic investment that secures the financial sustainability of the organisation to 2030 and beyond, as well as a five-year business strategy and stakeholder engagement plan that will detail how we make progress in the activity outlined in our existing grant agreements under a one-organisation model.

Each year FFWL creates an operational plan that encompasses all respective grant agreement deliverables for the year, along with our investment, impact and participation key performance indicators (KPIs). In 2022/23 we achieved 78% of base company KPIs and 83% of our operational plan targets. The targets missed were often by slim margins, which only inspires us to achieve more next year.





### Key highlights in 2022/23 include the following:

In late November 2022 FFWL hosted the Second National Food Waste Summit in Brisbane, which was attended by 250 delegates. The National Food Waste Strategy had been launched at the first summit, in November 2017, and the second summit provided a timely opportunity for a five-year progress report. We acknowledge the support of silver sponsor, the Queensland Department of Environment of Science, and bronze sponsors, Escavox and WRAP Asia Pacific, for their financial support. In closing the conference, I provided 10 actions that we all need to take to realise our shared food waste reduction goals, which I to reiterate here:

1. Make the National Food Waste Strategy and Feasibility Study your friend and work with us to deliver on both.
2. Sign up to the Australian Food Pact and encourage your business colleagues and supply chain partners to do the same.
3. Sign the Letter of Support for the National Food Donation Tax Incentive.
4. Help create the momentum for a harmonised Nationwide Consumer Behaviour Change Campaign.
5. Work with Fight Food Waste Limited to create an upcycled food industry in Australia.
6. Get involved with our Future Leaders program as we want our great postgraduate students to be your future leaders.
7. Jon Dee challenged us to think big, which will require serious money. So think BIG!
8. Promote the mantra that 'Wasting Food Feeds Climate Change' far and wide.
9. Use every opportunity to design out food waste. It all starts with prevention.
10. Collaborate, collaborate, collaborate!



A short video on the summit highlights is available on the FFWCRC's YouTube channel. Planning is underway for the Third National Food Waste Summit, to be held in Melbourne on 24-25 July 2024.

Following the summit, the 2022 participants meeting and AGM were held. Two of our original directors, John Webster and Toine Timmermans, were each re-elected for another three-year term. Congratulations to John, our independent Chair, and Toine, our international food waste expert from Wageningen University & Research in The Netherlands.

At the start of November 2022, FFWL held the first Food Waste Policy Workshop in Canberra, featuring a range of stakeholders from industry, government and research. Policy is one of FFWL's major pillars of operation, and the workshop was highly successful in identifying and planning for action to achieve priority policy outcomes. Before the workshop, attendees enjoyed a tour and morning tea at Government House in Canberra, hosted by Her Excellency Mrs Linda Hurley, wife of the Governor-General and a passionate advocate for the reduction of food waste.

Throughout 2022/23 we have proceeded with the business case for the Nationwide Consumer Behaviour Change Campaign, with the Australian Government Department of Climate Change, Energy, the Environment and Water (DCCEEW). Stop Food Waste Australia submitted the initial business case in June 2022. As highlighted in the National Food Waste Strategy Feasibility Study, unless we can reduce consumer household food waste by 30% by 2030, achieving SDG12.3 will not be feasible. At the time of writing discussions with DCCEEW were progressing well.

In September 2022 our United Kingdom food waste collaborators WRAP (Waste & Resource Action Programme) launched WRAP Asia-Pacific, involving their first international office outside the UK with FFWL in Adelaide. The South Australian Government supported the establishment of WRAP Asia-Pacific through the South Australian Landing Pad Program.

In late 2022 the FFWCRC TRANSFORM Program Leader, Francesca Goodman-Smith, was awarded the Peter Mitchell Churchill Fellowship to motivate Australian businesses to innovate and become world leaders in the upcycled food sector. In May and June of





2023 Francesca travelled to the USA, UK and Europe to meet leading organisations in the booming upcycled food sector. Francesca is currently drafting a report to share with FFWL stakeholders.

Another team member to receive a prestigious award during the year was SFWA's Head of the Australian Food Pact, Sam Oakden. Sam was awarded the Emerging Circular Leader Award by the Australian Circular Economy Hub at the Circularity 2022 Conference in November.

Throughout the year FFWL has continued to focus on our communication efforts and in the past 12 months the organisation has been featured on ABC Landline, Channel 7 and 10 News, and the Australian Food & Grocery Council's Sustaining Australia TV. I highly recommend you watch our opening video of the Food Waste Summit, No time to waste: Halving Australia's food waste by 2030, available at the FFWCRC YouTube channel.

With COVID-19 now largely behind us it has been possible to organise participant networking events to celebrate our achievements and outline our plans. In May 2023 we held the first of our networking events in three years in Adelaide at Piper Alderman, one of our supporting participants. South Australia's Minister for Primary Industries and Regional Development, the Hon Clare Scriven, joined Fight Food Waste Limited's Board, delivery team and partners for the event, reiterating the state government's support for the organisation. A second

networking event was held in Brisbane in June 2023, and another is planned for Melbourne in September 2023. The Annual Conference, participants' meeting and AGM will be held at KMPG in Sydney on 22-23 November 2023.

Finally, real highlights for this year have been the results of our annual participant engagement survey, conducted in September 2022, and our staff satisfaction survey, conducted in March 2023. Results for each questionnaire exceeded our base and stretch KPI targets (80+% 'agree or strongly agree' on at least 80% of questions) for the first time – truly a fabulous result for the organisation.

In closing, I thank the board for skilfully directing the organisation over its first five years, and the delivery team of brilliant individuals who together form a united powerhouse working towards our vision of an Australia without food waste.



**Dr Steven Lapidge**  
Chief Executive Officer





# Highlights and achievements

## Fight Food Waste CRC

The report from CEO Dr Steven Lapidge outlines a general overview of Fight Food Waste Limited's achievements over the 2022/23 financial year, the following highlights & achievements sections provide the facts and figures that underpin our work.

Throughout 2022/23 14 diverse projects were completed within the FFWCRC. Results have included:

- ▶ the development of Australia's first high-purity nutraceutical grape seed extract from edible wine industry grape waste with Swisse Wellness, Swinburne University and Viridi
- ▶ value-added products from graded-out field peas with AG Shilling & Co and the South Australian Research and Development Institute (SARDI)
- ▶ a range of projects designing and simulating household food waste reduction behaviours with the federal and state governments, Foodbank Australia, OzHarvest, Woolworths, WRAP and CQUniversity that created the household food waste reduction toolkit
- ▶ a better understanding of consumer perceptions of the role of packaging in reducing food waste through a project undertaken with Sustainability Victoria, Woolworths, the Australian Institute of Packaging and RMIT University.

Two high-impact projects completed in 2022/23 were the Fight Food Waste SME Solutions Centre with Food Innovation Australia Ltd (FIAL) and the Queensland Department of Agriculture and Fisheries (QDAF), and the National Food Donation Tax Incentive project with Foodbank Australia, KPMG, New South Wales Environmental Protection Authority and the Queensland Department of Environment and Science.

1. Over its four-year life the SME Solutions Centre project developed a range of new upcycled products and ingredients with companies wanting to introduce ways to use food waste. Companies included Grainstone, Banana Feeds Australia, Nutrafruit, Pacific Ag, Daintree Fresh and SSS Strawberries. A project with Montague and RMIT University created fruit puree from graded-out plums that Peters Icecream is now using in RESCUE POPS® which are now being sold nationally through Woolworths. This is a wonderful outcome for all involved. I thank Ross Naidoo from QDAF and Dr Mirjana Prica and James Krahe from FIAL for funding and running the program, which was a true collaboration.
2. The National Food Donation Tax Incentive will benefit the many Australians in need of food relief and help address national food waste targets while providing an economic boost for industry. KPMG provided analysis demonstrating that an estimated \$2 billion in social, economic and environmental benefits could result from \$0.5 billion in implementation costs. A letter of support for implementation was signed by 58 food and allied companies and submitted to the Australian Treasurer, the Hon Jim Chalmers, by Foodbank Australia, OzHarvest and SecondBite in March 2023.



In 2022/23 16 new projects valued at a total of \$5.3 million were approved against a KPI target of \$6 million. The projects included:

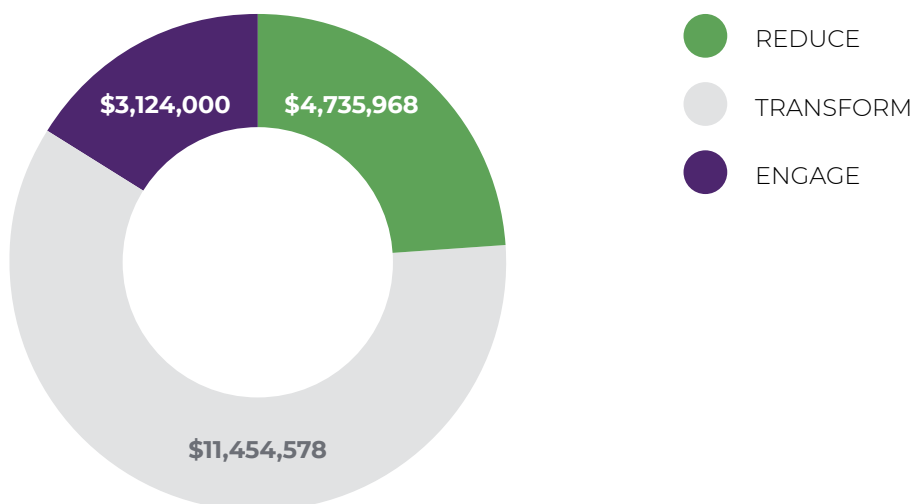
- ▶ re-examining date labelling in Australia
- ▶ creating plant protein from vegetable production waste
- ▶ rolling out a markdown retail app in Gander
- ▶ converting acid whey to value-added products
- ▶ understanding how trading practices affect food waste
- ▶ converting rescued food into shelf stable ready meals.

Industry participants that joined the organisation because of their involvement in new projects include Bulla Dairy Foods, Gander, Gold Coast Oysters, Koorringal Oysters, Moreton Bay Rock Oysters and SED Graders.

CRC funding is being coinvested into Sector Action Plans undertaken with industry and state governments related to horticulture, hospitality and food service, and institutions. These sectors are hotspots for food waste and activity by organisations within them can help the CRC achieve its impact targets.

At 30 June 2023, the FFWCRC had 38 active projects in its three programs with a total value of \$14.5 million and 34 completed projects with a combined value of \$4.8 million. The growth in project size over the first five years of the CRC is evident in the increase in the average cost of those projects, from \$147,000 in the first two years to double that now. R&D expenditure in each of the three programs is depicted below and is largely in line with our original business case.








### Approved project value by program



As reported since 2019/20, almost every CRC project contributes to our impact model, allowing us to track progress – initially predicted then actual – against our seven main impact targets from our original business case. Each year we set base and stretch impact targets for new projects commissioned, which are indicated below. Based on the project status at 30 June 2023, if our projects proceed as predicted we have met our food rescue and training targets, and we are on track for our industry profitability and circular economy job targets. However, we are behind on three CRC business case delivery targets: food waste reduced, future leaders graduated, and greenhouse gas emission savings.

The all-of-life impact predictions do indicate that the food waste reduced target will be exceeded. Notwithstanding, the food waste reduced, future leaders graduated, and greenhouse gas emission savings impact targets will be our focus for future funding. Related to this, the FFWCRC released its Investment Framework Update at the start of 2023. It similarly highlighted the areas that should be prioritised for the remaining FFWCRC funding to have the biggest impact.

At the end of the 2022/23 financial year the business development pipeline was healthy with 33 proposals active with a total value of \$20 million cash, and a risk-adjusted value of \$9.5 million, against a remaining R&D spend of \$21.8 million. At the five-year halfway mark of the CRC we are 49% through our R&D expenditure.

	2033 Target	2023/24 Base KPI	2023/24 Stretch KPI	June 2023 Status	
 Food waste reduced (T)	30M	15.3M	16.7M	8.3M	28%
 Industry Profitability	\$2bn	\$1.53bn	\$1.58bn	\$1.33bn	66%
 Rescued food (T)	20K	20K	20K	298K	1492%
 Circular Economy jobs	5200	4040	4090	3416	66%
 Future leaders	40	33	40	24	60%
 Industry people trained	2500	16K	16K	15,906	636%
 Greenhouse gas emission savings (T CO <sub>2</sub> eq)	44M	23M	24.6M	11.4M	26%



## 2022/2023 Snapshot



Six new Fight Food Waste CRC industry participants



15 new Australian Food Pact signatories



Six new Sector Action Plans commenced



16 CRC projects commenced



\$20M future project pipeline



35 scientific articles and reports

# Highlights and achievements

## Stop Food Waste Australia

Stop Food Waste Australia (SWFA) has continued to make significant progress during the 2022/2023 financial year, building on its successes since its inception in January 2021.

This year marked substantial strides, with 15 new signatories joining the Australian Food Pact during the year and the Dairy and Bakery Sector Action Plans (SAP) were published. The staging of the 2nd National Food Waste Summit in November 2022 was a highlight, bringing together interested stakeholders from government, industry and not-for-profit sectors.

### Key achievements

**Australian Food Pact:** The Australian Food Pact is the voluntary agreement program aimed at reducing food loss, waste, and insecurity with industry partners. Signatories increased during the year, with prominent businesses Nestlé, Unilever and Simon George and Sons joining the founding signatory cohort. The 'solution provider' and 'supporting signatory' categories have also expanded with NutriV, Empauer, Good and Fugly, Winnow Solutions, Eco Guardians, Australian Institute of Packaging, Foodbank Australia, Australian Foodservice Advocacy Body, Independent Food Distributors Australia, OzHarvest, International Fresh Produce Association and Fareshare joining the Pact.

Three working groups were established to drive pre-competitive collaboration and reduce food waste. The group focussed on mitigating greenhouse gasses (GHGs) through food waste reduction is leading the development of a scope 3 emissions protocol and 'Net Zero' guidance for Australian food businesses, to help them make the links between reducing food waste and their GHG

emissions. The second group, which examined the role of packaging in reducing food waste, is working to provide the evidence of and increase awareness of how packaging can extend shelf life and protect food. The Food Rescue Working Group is exploring how to increase the volume of surplus food reaching the food rescue and relief sector.

### In the first year of reporting, Australian Food Pact Signatories collectively:

- ▶ Reduced 340,000 tonnes of food waste
- ▶ Provided more than 54 million meals to food rescue charities.

**Sector Action Plans (SAP):** Two Sector Action Plans were developed and published for the Dairy and Bread and Bakery sectors. The development of the Dairy SAP, jointly led with Dairy Australia and the Australian Dairy Products Federation with support from Sustainability Victoria, has galvanised the sector to meet the food waste targets in the Australian Dairy Sustainability Framework. The Bread and Bakery SAP has led to the Australian Bakers Association developing a best-practice guide for bakers called 'Don't Waste Your Dough'. SAPs are being developed for horticulture, bananas, melons and catering.

**Partnering for impact:** SWFA hosted the 2nd National Food Waste Summit in Brisbane in November 2022, bringing together more than 240 stakeholders from across Australia. The team has also been invited to speak at industry events including the Coffs Waste Conference, the Australian Food and Grocery Council Symposium, and several Waste and Resource Recovery Forums around the country. The partnership model has been pivotal in raising awareness of food waste and has allowed messaging to be disseminated to partners and through their networks.

SFWA has played an active role in supporting the Australian delivery of key international events including the International Day of Awareness of Food Loss and Waste in September, Food Waste Action Week in March, and Compass Group's Stop Food Waste Day in April. It is also leading national and international efforts to develop standards to quantify, manage, monitor and report progress on food loss and waste.

SFWA delivered the business case for a nationwide behaviour change campaign to government, as required in its grant agreement. It has subsequently participated in discussions about how a campaign could be established to address the 32% of food waste occurring in Australian households.

**Monitoring and evaluation:** Each year, signatories to the Australian Food Pact will be required to measure and report on their food waste, as part of the 'Target, Measure, Act' approach. Data from year one of the Australian Food Pact annual reporting period provided a baseline for the signatories, who received a report highlighting the opportunities for food waste reduction in tonnes and dollars. Additional data was provided on the GHG and water footprint of food waste in their organisations.

## The year ahead

► **Australian Food Pact expansion:** SWFA's goal is to expand the Australian Food Pact, targeting 45 signatories by the end of 2023 and 50 by June 2024. The program aims to drive pre-competitive collaboration activities across its signatory base, with a focus on mitigating greenhouse gas emissions, optimising packaging, advocating for policy and regulation enhancements, and improving sustainability and ESG integration, resource efficiency and food rescue volumes.

- **Support for Pact signatories:** SWFA will support signatories in implementing their food waste action plans, assisting them in identifying and addressing their food loss and waste hotspots.
- **Continued SAP development:** SAPs will remain a priority, with implementation of the existing plans. Forthcoming plans focus on sectors including horticulture, foodservice and institutions.
- **Collaborative initiatives:** SWFA will continue to forge national and international partnerships to maximise its impact. Collaborations with Standards Australia, the New Zealand Government, Champions 12.3, WRAP and other entities will enhance its ability to drive change and share knowledge.
- **Boost the digital presence:** Website and social media platforms will be used to expand SWFA's online presence and engagement. These platforms provide partners, signatories, and participants in SAPs with resources and information to effectively engage with SWFA.
- **Monitoring and evaluation:** SWFA will actively monitor, evaluate and report on its activities. This includes annual reporting for Pact signatories, a program evaluation every three years, and alignment with the proposed National Food Waste Baseline reviews.

SWFA's efforts in the 2022/2023 financial year have showcased significant achievements in addressing food waste challenges across Australia. Through collaborative partnerships, effective SAPs, and ongoing monitoring and evaluation, SWFA will continue to work to drive behaviour change and industry innovation and foster a sustainable approach to food waste reduction throughout the nation.

# CRC program updates

## REDUCE

Reduction activities remain crucial as the halfway mark of the Fight Food Waste CRC timeline passes and we move closer to the goal of halving food waste by 2030.

REDUCE has 17 active projects (with some contracting and closing at end of the financial year) across primary production, processing, retail, consumer, food rescue and foodservice, with several large new projects under development, including in foodservice and supply chain intervention. REDUCE projects have expanded in the foodservice, policy and consumer domains in 2022/23. We continue to focus on four key areas: measurement and tools, packaging technologies that save food, supply-chain innovations and interventions from farm to retail, and accelerating food donation.

New REDUCE projects have been deployed for the foodservice sector in collaboration with Stop Food Waste Australia's (SFWA) Foodservice Sector Action Plan. The CaféLab at RMIT has initiated a pipeline of chapters for foodservice (commercial) SAP. New projects include quick-service restaurants for the foodservice (commercial) SAP and aged care and hospitals for the foodservice (institutions) SAP are also approved and being introduced. These will help identify food waste hotspots and solutions and support work to achieve Australian Governments milestones for the CRC and SFWA in benchmarking, root cause analysis, policy change and industry action.

A new FFW CRC & RMIT project commenced, the national date labelling and storage advice project, which is designed to develop collective intelligence and conceptualise date labelling and storage advice, both on and off packaging, to reduce household food waste. Funding support is provided by four state government departments and crucial in-kind participation is being sought from peak bodies, brands, retailers, regulators, and food charities.

### Other research project highlights include:

- ▶ a new project with Gander and RMIT to pilot and monitor technology that integrates retail point-of-sale systems and engages businesses to sell discounted food before they dispose of it.
- ▶ RMIT, QUT and Meat and Livestock Australia (MLA) completed two projects with FFW CRC for managing red meat waste, one to map the supply chain and food waste causes and volumes, helping inform a meat SAP, and the other examining consumer behaviour and refrigerator temperatures to prevent food waste.
- ▶ the licensing of Empauer's DIRECT tool, a 'business ready' mass cost flow tool for organisations to benchmark and build strategy for food loss reduction and transformation. The tool was also used in a range of CRC projects.

### In 2022/23, the REDUCE Program finalised four projects with a combined, predicted impact of:

- ▶ 351,000 tonnes of food waste reduced
- ▶ \$183 million in increased industry profitability.



### Other REDUCE highlights in the 2022/23 financial year include:

- ▶ the Australian Institute of Packaging (AIP) and RMIT testing a 'save food packaging criteria' prototype that is being finalised ready for distribution to and training with industry
- ▶ widespread media coverage of consumer insights and industry testing of packaging for food waste reduction through a project delivered by RMIT, Sustainability Victoria (SV) and Woolworths
- ▶ Queensland Department of Agriculture and Fisheries (QDAF) establishing new partners and routes to trial the tracking of banana exports' shelf life, quality and retail acceptance
- ▶ the presentation of research results at the National Food Waste Summit in Brisbane, the Australian Institute of Food Science and Technology Convention in Melbourne, the AIP Australasian Packaging Conference in Melbourne, the Monash University Circular Economy Workshop in Prato (Italy), and the International Sustainable Development Research Society Conference in Kuala Lumpur (Malaysia)
- ▶ facilitating the closing panel at the 2022 National Food Waste Summit, with Yume, SV, Coles and the AIP discussing the roles of technology, design and innovation in reaching zero food waste.

The program's post-graduate students have published conference papers, journal articles and book chapters relating to resealable packaging, food donation, decision-making and tools and resources. Some of the original cohort are approaching their final thesis submissions.

The year has not been without its challenges. The program has contributed to projects in contexts where there has been less activity, an ongoing challenge for the CRC. More needs to be done in the innovation and/or intervention-based food waste reduction projects in the supply chain stages of primary production. The CRC call for more funding and a renewed push in business development are among initiatives being developed for the coming financial year. In addition, ongoing strategic and resource management of the program by a stable, highly skilled team has resulted in positive participant interactions and feedback and a raft of exciting new projects.

Supply chain innovations and interventions will continue to be a priority, following from horticulture SAP work in the TRANSFORM Program, as well as cold chain and other food categories. REDUCE continues to build a portfolio of projects aimed at distributing the innovations and interventions required to support efforts to achieve SDG target 12.3 by 2030.



**Associate Professor  
Simon Lockrey**  
*REDUCE Program Leader*



# REDUCE case study

## Consumer perceptions of packaging's role in reducing food waste

### The problem

Information on household food packaging could be improved to change behaviours and reduce food waste.

### The research

The 'Consumer perceptions of the role of packaging in reducing food waste' project led by RMIT University and supported by Fight Food Waste Cooperative Research Centre examined the issue of household food waste and its complex interrelationships with supply chain factors.

With funding from Sustainability Victoria and Woolworths, it also aimed to develop both deep and broad insights into consumers' attitudes towards food waste and packaging in their homes.

The research was based on the premise that packaging designed to minimise food waste may extend the shelf-life of food products, cater to different-sized households (and therefore reduce leftovers), and include information explaining how to use and store items to maximise their longevity.

The study included literature reviews, surveys, focus groups, and co-design with industry and consumers. The RMIT team aimed to provide industry with options for packaging designs that capitalised on the research evidence of consumers' use and understanding of packaging to reduce food waste and supported consumers' perceptions and industry priorities.

### Consumers' comments about packaging design included the following.

- ▶ Packaging design should provide information in short form with simple text and symbols. Consumers will use QR codes if available.
- ▶ People will pay to reduce waste overall, including food waste.
- ▶ Package and label different food product categories differently.
- ▶ Show consumers how to repurpose and refresh fruit and vegetables.
- ▶ Focus on safety cues for meat and seafood in packaging designs.
- ▶ Unpackaged food is problematic because there is no provenance or indicators of authenticity.
- ▶ Packaging needs to indicate portion size and serves.
- ▶ Offer thoughtful recipe ideas for leftover content.
- ▶ The term 'best before' is clearer than other terms like 'eat me' or 'freshest by'.
- ▶ The term 'Eat within X number of days' is helpful for consumers.



## The impact

### Industry suggested that:

- ▶ more consumer education is required to show consumers how to reuse and recycle packaging
- ▶ portion-controlled packaging should be used more
- ▶ sustainable packaging options and the equipment changes needed to produce sustainable packaging are expensive
- ▶ government targets are not feasible without a whole-of-system approach to reducing food waste.

These insights now provide industry and government with evidence to pursue actions to better inform and enable consumers to reduce home food waste.



### What's next?

The next steps are outlined in the FFW CRC project changing date-mark labelling and storage information. The new project has the same RMIT team working with industry and government to reform the date-labelling system nationally and educating consumers on the proper use of date labels and how to store various types of food. Prior experiences, particularly in the UK, have demonstrated such actions are a hugely impactful way of reducing food waste in the home.



Images: Save food packaging examples from the report.

# CRC program updates

## TRANSFORM

Projects that demonstrate food waste's value as a resource are a vital part of FFW CRC's strategy to halve food waste by 2030.

The National Food Waste Feasibility Study (FIAL, 2021) identified the food waste interventions necessary to cut food waste in half by 2030. The TRANSFORM program is integral in delivering several of these interventions: nutrient extraction from wastes, stabilisation of surplus food, and food and waste to animal feed. The program also helps deliver other interventions, including the guidance for investment in national infrastructure and whole-crop harvesting. The FIAL Feasibility Study demonstrated it will take an unprecedented amount of work to implement these interventions.

The TRANSFORM program is focussed on harnessing its resources to support industry participants and research partners to maximise the impact of projects which will support Australia achieve its National Food Waste Strategy and meet the SDG 12.3 goal of halving food waste by 2030.

In 2022/23 the TRANSFORM team, including Deputy Program Leader Molly Chapman and Program Coordinator Jessica Morgan, has focused on streamlining processes, supporting existing projects and developing targeted new projects to deliver impact.

The program extended its efforts on previous years by developing and starting eight projects. This increased the portfolio to 37 projects, with a combined value of \$11.5 million, focussed on transforming food waste into valuable products.

**Seven projects were delivered in the FY22/23, with a total of 17 (of 37) projects completed to date. These projects included:**

- ▶ 'Advancing regional agri-food waste valorisation' (Toowoomba and Surat Basin Enterprise, University of Southern Queensland)
- ▶ 'Pea fractionation and non-nut products' (AG Schilling & Co, South Australia Research and Development Institute).
- ▶ A transformation component of the food waste reduction roadmap for Woolworths (Woolworths, University of Southern Queensland)
- ▶ Stage 2 of the transformation of surplus/waste tomato and capsicum produce into value-added products (Bowen Gumlu Growers Association, Queensland Department of Agriculture and Fisheries)
- ▶ 'From food waste to smart compost formulations' (SCF) (Peats Soils, Australian Organics Recycling Association, New South Wales EPA, Green Industries SA, Queensland Department of Environment and Science, University of Queensland)
- ▶ 'Nutraceutical extraction from Australian wine industry waste' (Swisse, Swinburne University of Technology, Viridi, Austeng)
- ▶ 'Anthocyanin retention in Queen Garnet plums during processing and bottling' (Nutrafruit, University of Southern Queensland).

**In 2022/23, the TRANSFORM Program finalised seven projects with a combined, predicted impact of:**

- ▶ 684,000 tonnes of food waste reduced
- ▶ \$116 million in increased industry profitability.



Several of the completed projects demonstrate the potential value of food waste for businesses and industries across the food supply chain. For example, in the nutraceutical extraction project, wine-making by-products were transformed into a high-value grapeseed extract that can replace an imported ingredient in nutraceuticals (see the TRANSFORM case study), and the tomato study identified innovative methods to produce bioactive and functional ingredients.

The program welcomed one PhD student to the existing portfolio of TRANSFORM PhD and Masters students. Several students who had been awarded scholarships early in the CRC's term are close to completing their theses (at end June 2023) and are contributing to the

body of work on food waste transformation in Australia. We look forward to communicating the results of their important research.

Finally, I was honoured to have been awarded a Winston Churchill Memorial Trust (Australia) Fellowship to learn about international upcycled food initiatives. For two months from May 2023, I visited companies, researchers and change-makers in the United States, United Kingdom, Netherlands, France and Portugal. One highlight was spending time with Fight Food Waste CRC Board director Toine Timmermans in the Netherlands. I look forward to bringing the insights from this Fellowship to our partners and industry in 2023/24.



### **Eight diverse food waste transformation projects were approved or started during 2022/23:**

- ▶ 'Greenleaves' – Wet extraction of leaf protein from fresh broccolini and other green leafy vegetable waste' (Perfections Fresh, Woolworths, Leaf Protein Co, South Australia Research and Development Institute)
- ▶ 'Validating WA food waste opportunities: a decision-making framework for SMEs' (WA Department of Primary Industries and Regional Development, Curtin University)
- ▶ 'Recovery and reincorporation of milk concentrate from acid whey' (Bulla Dairy Foods, RMIT)
- ▶ 'Accelerating food transformation' policy project (Queensland Department of Environment and Science, Queensland University of Technology)
- ▶ a horticulture SAP (Queensland Department of Environment and Science, Central Queensland University, University of Southern Queensland, RMIT, Stop Food Waste Australia)
- ▶ 'From food waste to egg production' (Australia Eggs, AB Vista, DA Hall, Goterra, Metex Animal Nutrition, University of Queensland)
- ▶ 'Using non-thermally processed grape marc as a feed supplement for pigs and poultry' (Gretals, South Australia Research and Development Institute, Swinburne University of Technology)
- ▶ 'Transforming rescued food into shelf-stable meals' (FareShare, Queensland Department of Agriculture and Fisheries)



## The year ahead

The Fight Food Waste CRC Investment Framework has been revised for the 2023 –2028 period. The TRANSFORM program has highlighted five priority areas that will deliver against the organisation’s seven areas of impact. These priority areas will be a key focus for the 2023/24 Financial Year:

- ▶ developing tools to assist in the prioritisation of value-add opportunities
- ▶ creating the necessary supply chains for upcycling of food waste
- ▶ overcoming the barriers to industry’s use of existing technology or creating new technology and processes to transform food waste
- ▶ introducing regulation and policies to enable food waste transformation
- ▶ supporting efficient preparation of food surplus in the food industry to enable transformation.

Our team is committed to developing and executing projects that will contribute to Australia reaching the target of halving its food waste by 2030. We welcome collaboration with industry leaders, government officials and other stakeholders that will help us achieve our goal and make a positive impact on the environment and society.



**Francesca Goodman-Smith**  
TRANSFORM Program Leader

# TRANSFORM case study

## Transforming wine waste into high-value nutrient product

### The challenge

Australian vitamin and health supplement companies together spend approximately \$1.1 billion a year importing internationally processed extracts for their vitamins and supplements (Sampano, 2019).

For the industry, sourcing local Australian nutraceutical ingredients has been an expressed preference but a challenge. Meanwhile, the opportunity to transform volumes of Australia's 7.6 million tonnes of annual food waste into high-value nutrient products had not been successfully explored.

The Australian wine industry crushed 1.7 million tonnes of wine grapes to produce wine in 2019, resulting in the generation of approximately 350,000 tonnes of grape skins and seeds (also known as grape marc). A range of nutraceutical bioactives can be derived from horticultural products and byproducts, one ingredient being grape seed extract.

Industry partner Swisse Wellness imported grape seed extract from overseas as it was not yet available in Australia. They were interested in exploring avenues for local supply of the ingredient.

### The research

Fight Food Waste CRC collaborated with research partners Swinburne University of Technology, Viridi and Austeng to develop an engineering process to extract biologically important and commercially useful compounds from food waste streams for industry partner Swisse Wellness.

The research team identified and isolated high-purity polyphenol antioxidants from grape seeds, which include relatively high proportions of proanthocyanins – among the most powerful polyphenol antioxidants in the plant world. For Swisse, it was important to achieve consistency of quality across batches for commercial use in a consumer product and stability of the ingredient in formulation.

The research found that the antioxidant extracts could also be powdered in high purity, making the material more accessible, shelf-stable, and easily packaged and transported. This opens local and global opportunities for Australia.

### The impact

As a direct result of this project, Swisse Wellness are able to source and produce Australian polyphenols derived from locally-sourced grape seeds, rather than importing material, for use in Swisse Beauty Grape Seed product.

Local sourcing also reduces the cost and emissions associated with transporting material globally. These benefits help to build a powerful sustainability story for the consumer.

Implementation of this research has the potential to reduce grape marc waste by around 35–40% per annum by converting this into high-value nutraceutical products. Other projects are underway to target the remaining fraction in order to utilise the whole waste stream.

Australia is now able to produce high-quality polyphenols that are considered 'green' and sustainable, so there is the potential for harnessing global demand for this premium Australian product. Within a diverse market, the exact dollar return will depend on the target market and the degree of purity required. Using green tea extract as a comparison due to its similarity, selling for US\$30 per kilogram, the approximate return is US\$20,000 per tonne of grape seed extract. The return depends on the demand for polyphenols and the cost of production, hence the need for a detailed economic study.





### What's next?

Given the new knowledge of the plant and process parameters, the next steps will include undertaking a business case/ economic study to evaluate:

- ▶ the size of the local and global markets and price point maintainable for local provenance
- ▶ the best way for the plant to be optimised and scaled up to produce commercial quantities.

This could help create new business opportunities for the horticulture industry focussed on grape marc extraction. Potential business model are still to be explored, ideas include mobile plant deployed direct to wine-making facilities to treat the marc onsite or establishing a centralised plant that processes all the marc within a region.

Nick Mann, CEO for ANZ & Asia of global health and wellness company Swisse Wellness and industry partner on this project says,

*'We have been proud to support this wonderful research. Being able to convert a former waste stream into usable raw materials and utilise high-quality Australian ingredients for our products supports our commitments to our sustainability strategy and principles.'*

Swisse endeavours to develop strong relationships with supply partners with a focus on improving quality, reliability and cost while engaging in sustainable procurement practices and protecting the ecosystem where raw materials are sourced. Co-operation and shared values regarding people and sustainability are key.

**References:**

A Roadmap for building the value chain for the nutraceuticals industry in Australia, Samapano Pty Ltd, 2019.  
Image: Russell Brown, Enzo Palombo and David Filipenko standing next to Viridi's processing equipment.



# CRC program updates

## ENGAGE

The ENGAGE Program has had another impactful year. We have supported the start, delivery and completion of various activities while also providing a home and guidance for PhD and Masters by Research students.

Over the past 12 months the program's major focus has been continuing to work with internal colleagues and external partners comprising the team working towards Nationwide Consumer Behaviour Change Campaign (NCBCC).

These efforts began in 2021-22 with the Nationwide Consumer Campaign Summit attended by more than 50 experts in October 2021. This led to formation of an 11-member steering group representing industry and government that provided guidance for the business case being reviewed by the Department of Climate Change, Energy, the Environment and Water. The ENGAGE team will continue to contribute to this initiative, including providing consumer insights and measuring the campaign's impact on reducing consumer food waste in Australia.

Data used to model anticipated impact from the Nationwide Consumer Behaviour Change Campaign was from the most comprehensive research on food provisioning in households ever conducted in Australia. This was generated in the Designing Effective Interventions to Reduce Household Food Waste project (completed in May 2022).

In 2022/23, information from this project provided insights for governments, industry and policymakers; helped practitioners aiming to help households reduce food waste; and guided the development of a brand to unify consumer food waste reduction activities in Australia.

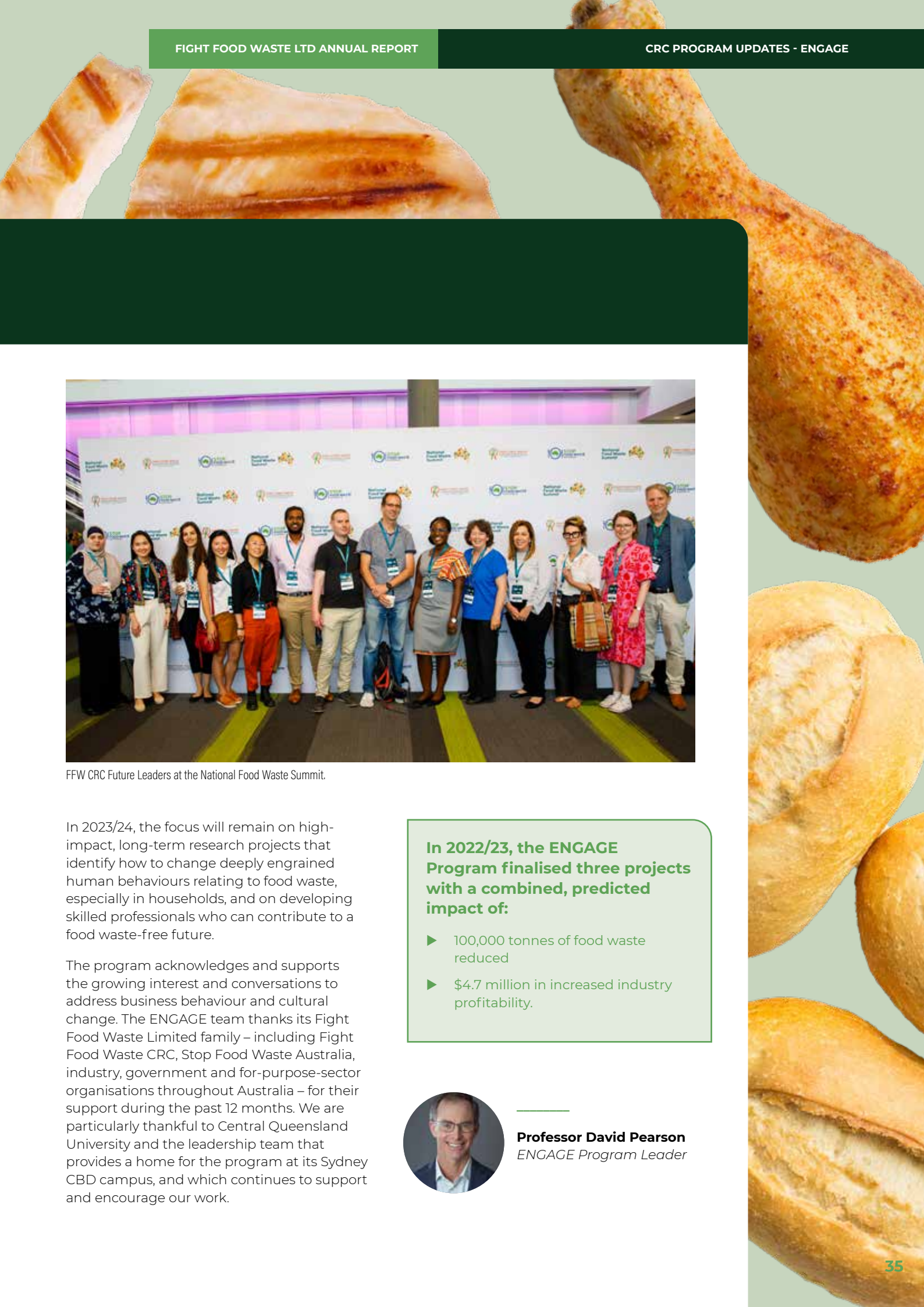
The Evaluating the effectiveness of priority household food waste reduction interventions project also used this data to guide the development of food waste reduction campaigns for consumers. The interventions evaluated were led by a local government and a state-based organisation (see ENGAGE case study).

The ENGAGE team staged a Food Waste Policy Workshop in Canberra in November 2022. The workshop discussions identified five priority areas and work to address them was underway at 30 June 2022 across the ENGAGE, REDUCE and TRANSFORM programs.

Her Excellency Mrs Linda Hurley hosted Fight Food Waste Limited and Department of Climate Change, Energy, the Environment and Water leaders at Government House in Canberra and demonstrated the food waste reduction initiatives she has implemented.

The Research Higher Degree (RHD) program, also part of the ENGAGE Program portfolio, has continued to grow to include 18 PhD and seven Masters by Research students. Through the Future Leaders Program, delivered by a team from Central Queensland University and KPMG, the 24 students build connections with industry, gain skills, and develop research translation expertise through industry mentoring and check-ins including a face-to-face retreat in Adelaide.

New PhD students to join the Future Leaders Program in 2022/23 have been Mary Addae (Uni of Queensland), Sijia Liu (Uni of Adelaide), Nisansala Ranundeniya (RMIT Uni) and Masters student Huize Ni (Uni of Adelaide). As of 30 June 2022, there were nine additional PhD students under recruitment. In 2023/24 there will be strong push to expend all remaining scholarships, which will include the development of a Professional PhD program with the support of KPMG.



FFW CRC Future Leaders at the National Food Waste Summit.

In 2023/24, the focus will remain on high-impact, long-term research projects that identify how to change deeply engrained human behaviours relating to food waste, especially in households, and on developing skilled professionals who can contribute to a food waste-free future.

The program acknowledges and supports the growing interest and conversations to address business behaviour and cultural change. The ENGAGE team thanks its Fight Food Waste Limited family – including Fight Food Waste CRC, Stop Food Waste Australia, industry, government and for-purpose-sector organisations throughout Australia – for their support during the past 12 months. We are particularly thankful to Central Queensland University and the leadership team that provides a home for the program at its Sydney CBD campus, and which continues to support and encourage our work.

**In 2022/23, the ENGAGE Program finalised three projects with a combined, predicted impact of:**

- ▶ 100,000 tonnes of food waste reduced
- ▶ \$4.7 million in increased industry profitability.



**Professor David Pearson**  
ENGAGE Program Leader



# ENGAGE case study

## Household food waste reduction

### The problem

Uneaten food from Australian households represents just over half the economic value of all food wasted from farm to fork across the country and costs \$19 billion each year (Food Innovation Australia Limited, 2021).

Helping households to reduce their food waste is a priority. There are two major challenges:

- ▶ changing food purchasing, storing, and cooking behaviours in Australian homes
- ▶ how to assess the impact of interventions.

### The research

A four-year study including stakeholder engagement has identified the evidence-based priorities to focus on, including the most common behaviours that lead to food waste and the food categories and products most frequently wasted.

The 'Evaluating the effectiveness of priority household food waste reduction interventions project, completed in July 2023, demonstrated the impact of interventions.

A reduction in food waste and significant behaviour changes were measured in the independent evaluation of three interventions, one in a local government area (Inner West Council in Sydney) and two in state government areas (Eat Well Tasmania and the NSW Environment Protection Authority). The Australian Government Department of Climate Change, Energy, the Environment and Water provided funding.

Participants were exposed to food-waste avoidance messaging through one or a combination of interventions including face-to-face workshops, tips sent through email newsletters, a free online short course, a 10-week direct email marketing campaign, and 10-minute videos. They were encouraged to become more active in planning their meals, eat oldest items first, and store food, including leftovers, to extend edible life.

### The impact

Resources including the 'Household food waste reduction toolkit: A step-by-step guide to designing interventions in Australia' report and the 'Case studies on household food waste reduction interventions from Australia' report (published in August 2023) provide information for businesses looking to try interventions to affect their customers' food use behaviours.

# Risk and impediments

Fight Food Waste Limited continued to utilise its established risk management processes with governance oversight provided by the Audit, Risk Management & Compliance (ARMC) Committee.

Fight Food Waste Limited has established a comprehensive risk management framework that enables the identification, categorisation and impact assessment of all material business risks.

Where potential risks are identified that exceed the Board's risk appetite, then additional controls or mitigation strategies are introduced.

In 2022/23, the ARMC Committee has strengthened the organisation's cyber security measures to align with the 'Essential Eight Australian Cyber Security Centre (ACSC) Strategies to Mitigate Cyber Security Incidents'.



# Intellectual Property Management

The treatment of intellectual property (IP) and the closely related issue of commercialisation has been carefully considered in the establishment phase of Fight Food Waste Limited, and particularly for the Fight Food Waste CRC.

In the development of the IP policies and processes, it was determined that industry partners participating in projects will have the first right to submit utilisation plans for any IP that emerges. Ordinarily, Project IP will be owned by the project parties in shares (based on their respective contributions to a project), and any income from the commercialisation of project IP will be split in accordance with these shares. Other arrangements can be considered if they may increase the impact of research.

Utilisation plans are to be agreed by all project parties (including the Fight Food Waste CRC management team and the Research and Commercialisation Committee) before a project starts. These are reviewed annually to determine ongoing appropriateness and then varied if necessary. Key clauses related to IP and commercialisation from the Core Participants Agreement have been incorporated into the Fight Food Waste CRC project guidelines that help participants develop their projects.

Utilisation outcomes from the Fight Food Waste CRC include:

- ▶ a mixture of public and confidential information
- ▶ new tools and techniques for identifying, reducing and transforming food and industry waste
- ▶ gaining access to highly skilled post-graduate researchers and industry professionals for building a specialised workforce.

To ensure adherence to the National Principles of IP Management for publicly funded research, the Fight Food Waste CRC developed the following mechanisms.

## Identifying and managing IP

Quarterly reporting will allow the program and project leaders to identify any emerging IP and report to the Fight Food Waste CRC management team.

## IP protection

The utilisation plan agreed at the commencement of a project outlines which party is responsible for protecting IP. Where the Fight Food Waste CRC is responsible, it will engage the services of professionals to introduce the appropriate IP protection. Most Fight Food Waste CRC projects will have utilisation plans where IP protection is not appropriate, such as those that involve the widespread public promotion of research outcomes and reports.

## IP ownership

Unless otherwise agreed in the project agreement), project IP will usually be owned by the project parties in proportion to their respective contributions to a project and protected and used in accordance with the terms of the applicable project agreement.

## Assessment of existing IP and sharing of benefits

A project participant making its pre-existing material available to the project will do so on a non-exclusive, royalty-free basis for the term of the project. The contributing party will continue to own and control its pre-existing material, including any improvements; it may also continue to use its pre-existing material freely, provided the use is not inconsistent with the terms of the project agreement.

If the party using the project IP requires a licence to use pre-existing material, the contributing party will grant them such a licence on reasonable commercial terms.

### Transparency and reporting

The Fight Food Waste CRC keeps a register of project IP and pre-existing material that specifies the entities that own the IP and any attached rights and obligations.

### Potential conflict of interest

The independent Fight Food Waste Limited Board is responsible for approving all utilisation plans. The Board has processes for dealing with any directors' conflicts of interest, where if any real or perceived conflict exists then a director will be excluded from any related decision-making process.

### Commercialisation of research findings

The utilisation of the project IP will be as agreed and set out in the utilisation plan in the applicable project agreement. Notwithstanding the grant or loss of utilisation rights to a project participant, each project party will be granted a non-exclusive, royalty-free and perpetual right to use the project IP solely for the purposes of internal research, education, awareness campaigns and teaching. The project party must maintain confidentiality (if applicable) and must not prejudice the protection or utilisation of the project IP.

Through the agreements and strategy outlined above, the arrangements will ensure that the IP is identified, protected and exploited to maximise the potential national benefits accruing to Australia.

### Intellectual capital

While IP protection is important, it is the development of intellectual capital that will possibly be more important in the CRC achieving its objectives of reducing food waste. The Industry Connection Hub is one avenue to assist in this.

The principles that guide the Fight Food Waste CRC's contracting framework may be amended to reflect the commercial and real-world requirements of the projects and can be adjusted through the contracting process before a project begins.



# Future plans and transition arrangements

The future plan for Fight Food Waste Limited (FFWL) is to help achieve 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* – and deliver the National Food Waste Strategy (NFWS) goal of halving all edible and non-edible food loss and waste in Australia by 2030. These are two very different targets: the former requires an annual reduction of 1.6 million tonnes of edible food waste and evidence of food loss reduction by 2030, and the latter calls for 3.8 million tonnes of edible and inedible food loss and waste per annum based on the 2021 National Food Waste Baseline. As highlighted in the Chair's report, achieving national consensus on Australia's food loss and waste definition and targets is a necessary first step for future planning.

As highlighted in the CEO report, FFWL does not yet have all the ingredients in place to achieve either target. Notwithstanding this, it has made progress in the past 12 months on recognising what is needed to deliver a 30% reduction in household food waste by 2030. This has been possible because of the ENGAGE projects that led to the *Household food waste reduction toolkit: A step-by-step guide to delivering interventions in Australia*. Through the November 2022 Food Waste Policy workshop and subsequent projects, FFWL is also clearer on what food waste policy interventions will be required to achieve the targets. With a combination of research & development, capacity building, the Australian Food Pact, Sector Action Plans, and behaviour change programs for both consumers and industry it will have the best possible chance of achieving its goals.

The FIAL NFWS Feasibility Study calculated that it will take \$2 billion in new investment to halve food waste by 2030. As this is unlikely to be achieved the most efficient use of funding will be required to maximise our impact. Throughout 2023/24 FFWL will continue the

planning of a financially sustainable business model that involves cost sharing between industry, governments of all levels and philanthropic sources. This will likely involve a transition to an entity that can most efficiently and effectively deliver existing CRC and SFWA grant agreements, while facilitating new impact delivery opportunities. With SFWA funding currently finishing in mid-2024 and CRC funding finishing in mid-2028, time is of the essence. FFWL will seek the support of all existing and new participants in this endeavour.

Stakeholder feedback received in the last 12 months clearly indicates that FFWL's various names and brands cause confusion, even among ardent supporters. As such, in 2023/24 it will rebrand with one name, one brand and one website before promoting a business case for halving Australia's food waste by 2030. There is no doubt that 2023/24 will be an exciting year in our evolution as an organisation.

Halving food waste by 2030 will require the commitment and efforts of industry, society and governments. FFWL has the foundations from which to build a future free from food waste, but it will require levels of participation that we have not begun to achieve. FFWL welcomes new partners and looks forward to expanding its reach and impact over the coming years under one organisation with one brand and one vision: an Australia without food waste.

FFWL looks forward to seeing all supporters at the Third National Food Waste Summit in Melbourne in July 2024 where we will outline our plans.





# Governance

The adjacent organisation chart, which depicts the organisational structure at 30 June 2023, details the structure of the two divisions that the registered charity Fight Food Waste Limited (ABN 90 627 226 537) operates to achieve its constitutional objectives.

The Fight Food Waste Cooperative Research Centre commenced on 1 July 2018 with the commitment of 10 years primary funding through the Australian Government Department of Industry, Science and Resources CRC Program.

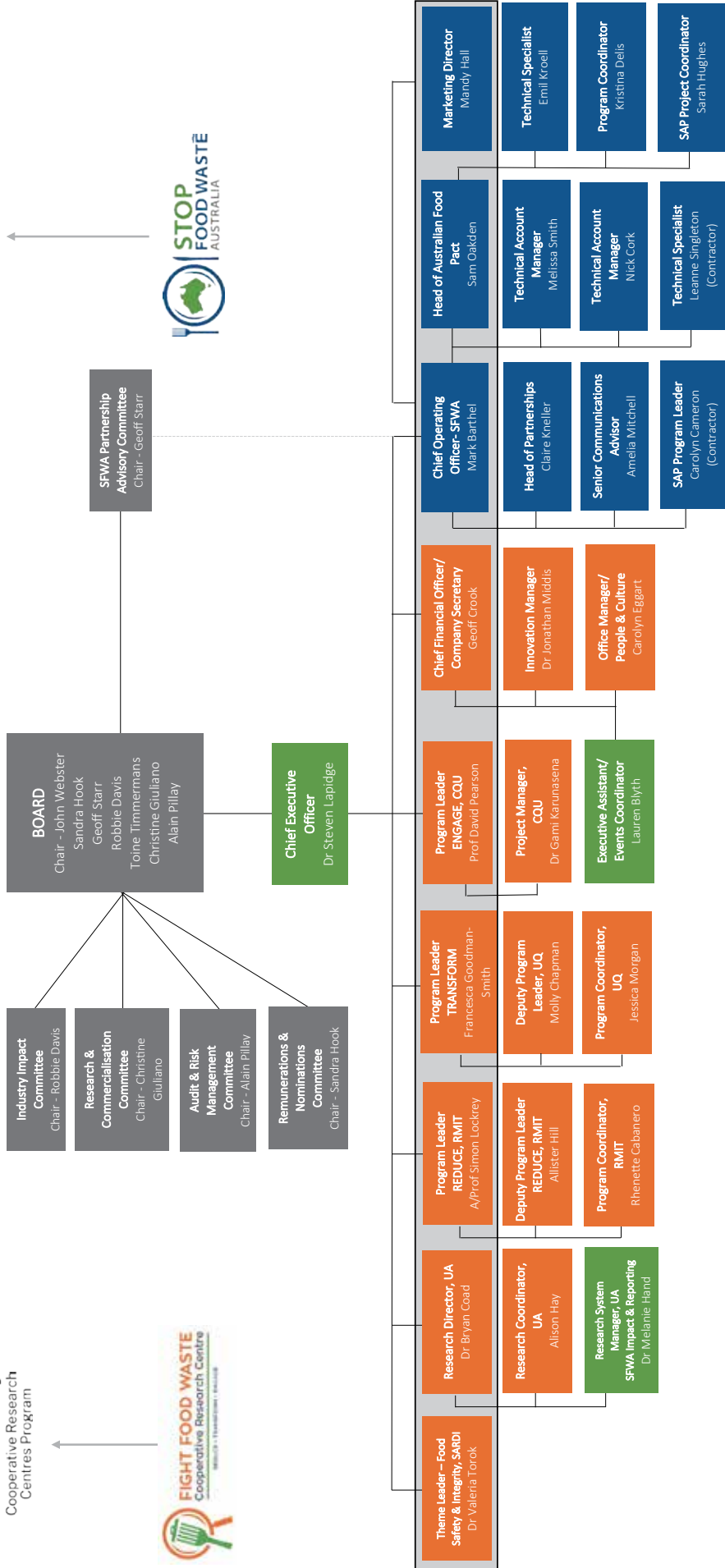
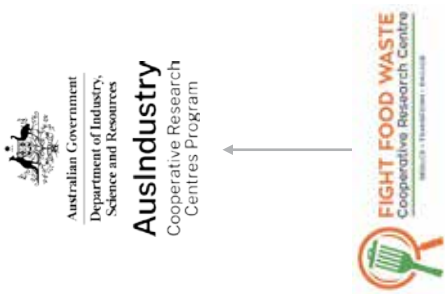
Stop Food Waste Australia commenced on 1 January 2021, with 3.5 years of seed funding from the Australian Government Department of Climate Change, Energy, the Environment and Water.

The integration and expansion of the two divisions will be essential to Australia's chances of achieving United Nations Sustainable Development Goal 12.3 of halving food waste by 2030.

In 2022/23, Fight Food Waste Limited continued efforts to integrate the two divisions, developing plans to create a seamless offering to industry, governments and society.

# Fight Food Waste Ltd Organisation Chart

July 2023



**Key:** FFWCRC appointments; Joint appointments; SFWA appointments  
 : UA= Uni of Adelaide; RMIT= RMIT Uni; UQ= Uni of Queensland; COU= Central Qld Uni  
 Leadership Team

# Appendices

## Appendix A – Fight Food Waste CRC Scholarship Students (2022/2023)

Fight Food Waste CRC Project Title	Research Program	Host Research Institution	Student Type	Name	Commencement date	Expected Completion Date
Save Food Packaging Design Criteria and Framework	REDUCE	RMIT	PhD	Ruby Chan	02/09/19	01/09/23
Integrating decision support tools into organisations for food waste strategies	REDUCE	RMIT	PhD	Roland Somlai	01/11/19	31/10/23
Enhancing Foodbank's Stakeholder Engagement	REDUCE	Central Queensland University	PhD	Khoulood Kamalmaz	09/01/20	08/01/24
Understanding business decision making when food loss waste data becomes visible	REDUCE	The University of Adelaide	PhD	Jack Hetherington	28/06/21	28/06/24
Foodservice foodie bag	REDUCE	RMIT	Masters by research	Erin McDonnell	09/08/21	08/08/23
Performance monitoring and data sharing to reduce food waste in the cold chain	REDUCE	RMIT	PhD	Sina Davoudi	30/03/22	29/03/26
Understanding the behavioural and attitudinal determinants of household food waste in Australia	ENGAGE	The University of Adelaide	PhD	Trang Nguyen	01/10/19	30/09/23
The impact of foodservice and menu practices on food waste produced in the foodservice sector	REDUCE	The University of Adelaide	Masters by research	Huize Ni	27/02/23	26/02/25
LCA: supply chain opportunities to reduce food waste	REDUCE	RMIT	PhD	Nisansala Ranundeniya	17/04/23	16/04/27
Opportunities for reducing horticultural food wastes using biorefining approaches	TRANSFORM	Queensland University of Technology	PhD	Roanna Jones	24/02/20	23/02/24
Smart compost formulations to benefit crops, soil, and the Circular Economy	TRANSFORM	University of Queensland	PhD	Michael Walsh	01/07/20	30/06/24
Optimising and industrialising black soldier fly (BSF) production - redirecting food waste to livestock feed production using insects	TRANSFORM	University of Queensland	PhD	Shanmugam Alagappan	06/10/20	30/09/24

Fight Food Waste CRC Project Title	Research Program	Host Research Institution	Student Type	Name	Commencement date	Expected Completion Date
Development of Logistics and Infrastructure of a Regional Organics Waste Transformation Facility	TRANSFORM	University of Southern Queensland	Masters by research	Lee Williams	22/02/21	21/02/24
Policy, regulation and legislation barriers, opportunities and recommendations to maximise utilisation of food waste and food by-products	TRANSFORM	University of Southern Queensland	PhD	Hannah Churton	22/02/21	21/02/24
Evaluation and Optimization of Therapeutic Opportunity of Australian Abalone Viscera hydrolysates (AAVHs) produced via Enzyme Hydrolysis.	TRANSFORM	Curtin University	PhD	Alexis Chung	01/09/21	01/09/25
Optimising the compost supply chain	TRANSFORM	University of Queensland	PhD	Mary Addae	01/07/22	30/06/26
Supply chain and waste mapping in the Australian Wild harvest Abalone Industry	TRANSFORM	Curtin University	Masters by research	Lynne Loo	15/03/21	15/08/23
Developing customer insights for Woolworths	ENGAGE	Central Queensland University	Masters by research	Josephine Buckman	01/06/20	05/12/24
Socially responsible household practices to reduce food waste	ENGAGE	Central Queensland University	Masters by research	Danica Jobson	01/06/20	31/05/24
Local government's role in helping households reduce food waste	ENGAGE	Central Queensland University	PhD	Esther Landells	01/07/20	30/06/24
Unpacking the role of TikTok in food waste communication and reduction: A qualitative study	ENGAGE	Queensland University of Technology	PhD	Xuan Li	26/07/21	26/07/24
Exploring the value of designing data-driven behaviour change interventions in reinforcing the consumer's role in reducing food waste	ENGAGE	Swinburne University	PhD	Regine Abos	30/07/21	30/07/25
Understanding how policy impacts sustainable management of food waste	ENGAGE	The University of Adelaide	PhD	Sijia Liu	13/02/23	12/02/27

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## Appendix B - Participants and Partners

### Existing Fight Food Waste CRC Participants

Participant Name	Type	ABN/CAN	Org Type
A. Richards Pty Ltd	Core	97 008 734 852	Industry
Abalone Association of Australasia Incorporated	Core	93 373 883 402	Industry
Abalone Council Australia Ltd	Core	14 108 092 271	Industry
Australian Council of Prawn Fisheries Limited	Core	31 052 207 191	Industry
Australian Country Choice Production Pty Ltd	Supporting	32 079 436 258	Industry
Australian Food and Grocery Council Limited	Supporting	23 068 732 883	Industry
Australian Food Cold Chain Council Limited	Supporting	15 621 254 448	Industry
Australian Foodservice Advocacy Body Limited	Supporting	97 648 256 615	Industry
Australian Institute of Packaging Inc.	Core	35 092 354 071	Industry
Australian Organics Recycling Association Limited	Supporting	17 158 519 736	Industry
Australian Packaging and Processing Machinery Association Limited	Core	62 051 388 053	Industry
Bowen Gumlu Growers' Association Inc	Core	35 729 953 455	Industry
Central Coast Industry Connect Limited	Supporting	51 605 544 223	Industry
Central Queensland University	Core	39 181 103 288	University
Central SEQ Distributor-Retailer Authority	Core	86 673 835 011	Industry
Chameleon Innovations Pty Ltd	Core	68 629 148 590	Industry
Chemistry Centre (WA)	Core	40 991 885 705	Research
Curtin University	Core	99 143 842 569	University
Department of Agriculture and Fisheries	Core	66 934 348 189	State Government - QLD
Department of Environment and Science	Core	46 640 294 485	State Government - QLD
Department of Primary Industries and Regions	Core	53 763 159 658	State Government - SA
Eastern Waste Management Authority Inc	Core	15 972 100 754	Industry
Empauer Pty Ltd	Core	95 614 415 146	Industry
Environment Protection Authority	Core	43 692 285 758	State Government - NSW
Extracta Pty Ltd	Core	44 643 658 833	Industry
Fisheries Research & Development Corp	Core	74 311 094 913	Research
Food and Fibre Gippsland Inc	Supporting	27 546 137 219	Industry
Food Innovation Australia Ltd	Core	50 164 124 609	Australian Government
Food South Australia Incorporated	Core	59 149 235 570	Industry
Foodbank Australia Limited	Core	58 073 579 254	Industry
FSAA Foodservice Suppliers Association Australia Inc	Supporting	45 324 022 793	Industry
Goterra Pty Ltd	Core	97 612 974 688	Industry
Gratuk Technologies Pty Ltd	Supporting	63 136 120 084	Industry
Green Industries SA	Core	76 149 388 126	State Government - SA

Participant Name	Type	ABN/CAN	Org Type
Gretals Australia Pty Ltd	Core	54 605 253 441	Industry
Honey & Fox Pty Ltd	Supporting	85 606 554 947	Industry
KPMG	Supporting	51 194 660 183	Industry
M.A Schilling & M.L Schilling & The Trustee of the A&R Farm Trust	Core	47 958 207 060	Industry
Martin Energy Group Services, AU Pty Ltd	Core	57 617 542 855	Industry
Microtec Engineering Group Pty Ltd	Core	21 148 010 717	Industry
Mitolo Developments Pty Ltd	Core	86 123 214 068	Industry
OzHarvest Limited	Supporting	33 107 782 196	Industry
Peats Soil & Garden Supplies Pty Ltd	Core	40 099 625 555	Industry
Planet Protector Packaging Pty Limited	Core	65 614 861 791	Industry
Potatoes South Australia Incorporated	Supporting	45 568 994 361	Industry
Queensland University of Technology	Core	83 791 724 622	University
Regional Development Australia Murraylands and Riverland Incorporated	Core	32 137 252 384	Industry
Royal Melbourne Institute of Technology	Core	49 781 030 034	University
S.M ADAMS & Others	Supporting	42 843 327 183	Industry
Sampano Pty Ltd	Supporting	56 608 519 893	Industry
Sustainability Victoria	Core	62 019 854 067	State Government – VIC
Swinburne University of Technology	Core	13 628 586 699	University
Swisse Wellness Pty Ltd	Core	62 004 926 005	Industry
The Australian Institute of Food Science and Technology Limited	Supporting	15 602 767 019	Industry
The South Australian Potato Company Pty Ltd	Core	48 090 103 549	Industry
The Trustee for Francesco Santo Sciacca Family Discretionary Trust	Core	84 269 588 959	Industry
The Trustee for The Favco Trust	Core	22 608 312 386	Industry
The Trustee for The Sunripe Unit Trust	Core	68 550 509 362	Industry
The University of Adelaide	Core	61 249 878 937	University
The University of Queensland	Core	63 942 912 684	University
Toowoomba and Surat Basin Enterprise Pty Ltd	Core	85 155 004 523	Industry
Transport Canberra and City Services Directorate	Core	37 307 569 373	State Government - ACT
University of Southern Queensland	Core	40 234 732 081	University
Western Australia Department of Water and Environmental Regulation	Core	28 420 443 065	State Government - WA
Whitsunday Regional Council	Core	63 291 580 128	Local Government
Woolworths Group Limited	Core	88 000 014 675	Industry
Zerella Holdings Pty Ltd	Core	75 007 857 534	Industry

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## Appendix B - Participants and Partners

### New Fight Food Waste CRC Participants

Participant Name	Type	ABN/CAN	Org Type
Agscene Pty Ltd	Core	45 169 622 084	Industry / Private Sector
C Wren Oysters Pty Ltd	Supporting	60 616 477 724	Industry / Private Sector
Gander Retail Holdings Pty Ltd	Core	58 659 166 346	Industry / Private Sector
Moreton Bay Rock Oysters Pty Ltd	Core	56 066 923 411	Industry / Private Sector
Regal Cream Products Pty Ltd	Core	11 005 144 481	Industry / Private Sector
Sedwyn Pty Ltd	Core	69 097 881 377	Industry / Private Sector



## Australian Food Pact Signatories

Company name	ABN	SFWA Involvement
Coles Supermarkets Australia Pty Ltd	11 004 089 936	Australian Food Pact Signatory
Compass Group (Australia) Pty Ltd	41 000 683 125	Australian Food Pact Signatory
Foodbuy Pty Ltd	41 000 683 125	Australian Food Pact Signatory
Foodbank Australia	58 073 579 254	Australian Food Pact Signatory
George Weston Foods (trading as Tip Top Bakeries)	45 008 429 632	Australian Food Pact Signatory
Goodman Fielder Pty Ltd	35 000 024 546	Australian Food Pact Signatory
Kerry Ingredients Australia Pty Ltd	47 072 996 895	Australian Food Pact Signatory
Mars Australia Pty Ltd	48 008 454 313	Australian Food Pact Signatory
McCain Foods	96 000 629 587	Australian Food Pact Signatory
Mondelēz Australia (Foods) Ltd	15 004 125 071	Australian Food Pact Signatory
Nestlé Australia Ltd	77 000 011 316	Australian Food Pact Signatory
Simon George and Sons Pty Ltd	55 104 866 284	Australian Food Pact Signatory
Simplot Australia Pty Ltd	98 070 579 609	Australian Food Pact Signatory
Sodexo Australia Pty Ltd	50 006 072 975	Australian Food Pact Signatory
Unilever	66 004 050 828	Australian Food Pact Signatory
Woolworths Group Ltd	88 000 014 675	Australian Food Pact Signatory
ARECO Pacific Pty Ltd	89 630 359 607	Australian Food Pact Signatory
Eco Guardians Pty	66 104 671 043	Australian Food Pact Signatory
Empauer Pty Ltd	95 614 415 146	Australian Food Pact Signatory
Good & Fugly Pty Ltd	97 645 167 200	Australian Food Pact Signatory
NutriV Pty Ltd	17 632 433 651	Australian Food Pact Signatory
Winnow Solutions Ltd	Company Number 08551367	Australian Food Pact Signatory
YUME Pty Ltd	66 126 468 602	Australian Food Pact Signatory
Australian Foodservice Advocacy Body	97 648 256 615	Australian Food Pact Signatory
Australian Institute of Packaging	35 092 354 071	Australian Food Pact Signatory
Dash-Water	Company Number 10016000	Australian Food Pact Signatory
FareShare Australia	89 304 710 474	Australian Food Pact Signatory
Independent Food Distributors Australia Pty Ltd	46 124 098 004	Australian Food Pact Signatory
International Fresh Produce Association	48 139 650 909	Australian Food Pact Signatory
OzHarvest	33 107 782 196	Australian Food Pact Signatory

# Appendices

## Appendix C – 2022/2023 Research Publications

Cao, L., O'Hara, I., Zhang, Z. & Kronborg, M. (2022) SME Solutions Centre Case Study 'Upcycling Grain By-products'. Queensland University of Technology, Grainstone and Fight Food Waste CRC. <https://fightfoodwastecrc.com.au/wp-content/uploads/2022/12/Grainstone-case-study-final-1.pdf>

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Karunasena, G. G., Pearson, D., Guest, A., Goodman-Smith, F., Wheeler, S., Cameron, C. and Lockrey, S. (2023) Co-creating policy research projects to assist Australia meet its commitment of halving food waste by 2030. <https://fightfoodwastecrc.com.au/wp-content/uploads/2023/03/Food-Waste-Policy-Workshop-2022-Final-1.pdf>

Harris, P. & McCabe, B. (2023) Final Report: Advancing Regional Agri-Food Waste Valorisation. University of Southern Queensland and Fight Food Waste CRC. [FFW-CRC-2.1.8-Final-Report.pdf](https://fightfoodwastecrc.com.au/wp-content/uploads/2023/03/FFW-CRC-2.1.8-Final-Report.pdf) ([fightfoodwastecrc.com.au](https://fightfoodwastecrc.com.au))

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Dr Gamithri Gayana Karunasena, Professor David Pearson. (2023) The Toolkit - Household food waste reduction toolkit: A step-by-step guide to delivering interventions in Australia. Central Queensland University.

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Naidoo, R. (2023) Project Summary: Fight Food Waste CRC SME Solutions Centre. Department of Agriculture and Fisheries and Fight Food Waste CRC. [SME Solutions Centre - Project Summary](https://fightfoodwastecrc.com.au/wp-content/uploads/2023/03/SME-Solutions-Centre-Project-Summary.pdf) ([fightfoodwastecrc.com.au](https://fightfoodwastecrc.com.au))

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Landells, E., Naweed, A., Pearson, D., Karunasena, G. & Oakden, S. (2022) Out of Sight, Out of Mind: Using post-kerbside organics treatment systems to engage Australian communities with pro-environmental household food waste behaviours. Fight Food Waste CRC, CQ University, Stop Food Waste Australia. Sustainability. [Sustainability | Free Full-Text | Out of Sight, Out of Mind: Using Post-Kerbside Organics Treatment Systems to Engage Australian Communities with Pro-Environmental Household Food Waste Behaviours \(mdpi.com\)](https://www.mdpi.com/2502-5207/14/11/1900)

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## Appendix C – 2022/2023 Research Publications

Alagappan, S., Hoffman, L., Olarte Mantilla, S., Mikkelsen, D., James, P., Yarger, O. & Cozzolino, D. (2022) Near Infrared Spectroscopy as a Traceability Tool to Monitor Black Soldier Fly Larvae (*Hermetia illucens*) Intended as Animal Feed. The University of Queensland, Goterra and Fight Food Waste CRC. Applied Sciences. <https://doi.org/10.3390/app12168168>

Hoffman, L., University of Queensland; Shuxin, Z., University of Queensland; Alagappan, S., University of Queensland; Wills, V., Goterra; Yarger, O., Goterra; Cozzolino, D., University of Queensland. (2022) Monitoring compositional changes in black soldier fly larvae (BSFL) sourced from different waste stream diets using attenuated total reflectance mid infrared spectroscopy and chemometrics. University of Queensland, University of Stellenbosch, Goterra and Fight Food Waste CRC. *Molecules*. [Monitoring Compositional Changes in Black Soldier Fly Larvae \(BSFL\) Sourced from Different Waste Stream Diets Using Attenuated Total Reflectance Mid Infrared Spectroscopy and Chemometrics - PubMed \(nih.gov\)](https://pubmed.ncbi.nlm.nih.gov/36111111/)

Thorsen, M., Skeaff, S., Goodman-Smith, F., Thong, B., Bremer, P. & Miroso, M. (2022) Upcycled foods: A nudge toward nutrition. University of Otago, University of Otago & Fight Food Waste CRC. *Frontiers in Nutrition*. [Frontiers in Nutrition | Upcycled foods: A nudge toward nutrition \(frontiersin.org\)](https://www.frontiersin.org/journal/10.3389/fnut.2022.891111)

Ananda, J., Karunasena, G. & Pearson, D. (2023) Has the COVID-19 pandemic changed household food management and food waste behavior? A natural experiment using propensity score matching. CQ University & Fight Food Waste CRC. *Journal of Environmental Management*.

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Zhao, S., Schmidt, S., Gao, H., Li, T., Chen, X., Hou, Y., Chadwick, D., Tian, J., Dou, Z., Zhang, W. & Zhang, F. (2022) A precision compost strategy aligning composts and application methods with target crops and growth environments can increase global food production. China Agricultural University, University of Queensland, Anhui Agricultural University, Hainan University, Southwest University, Bangor University, University of Pennsylvania and Fight Food Waste CRC. *Nature Food*. <https://www.nature.com/articles/s43016-022-00584-x>

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## Appendix D – Fight Food Waste CRC Research Project Portfolio

### REDUCE

Code	Proposal Title	Brief Description	Participants
1.1.1	DIRECT Commercialisation	Our focus is on developing an industry tool, Dynamic Industry Resource Efficiency Calculation Tool (DIRECT) Online, that quantifies cost and material aspects of food loss that occurs within businesses across the food supply chain. The project will involve digitising, enhancing, piloting and commercialising DIRECT online.	"Empauer RMIT"
1.1.5	Reduction of oyster waste: Establishing best practices for controlling wild spat under commercial production	This project will tackle the issue of 'overcatch' or 'fouling', whereby juvenile oysters (wild spat) or other aquatic organisms attach themselves to semi-mature oysters, which leads to considerable food waste and economic losses.	"Fisheries Research and Development Corporation Gold Coast Oysters Koorinal Oysters Moreton Bay Rock Oysters Queensland Department of Agriculture and Fisheries SED Graders"
1.1.7	Quick Service Restaurants (QSR) Sector Action Plan Chapter	This project will develop a food waste reduction action plan for the Quick Service Restaurant (QSR) sector in Australia. The overarching aim is to reduce the national food waste generated by the sector through utilisation of the Review-PlanDo framework (FIAL, 2019)	"Australian Retailers Association NSW Environment Protection Authority National Retail Association Queensland Department of Environment and Science RMIT"
1.1.8	CaféLab Sector Action Plan Chapter	This project will develop an action plan for reducing food waste across the small to medium-sized foodservice or café sector in Australia, using RMIT's inner urban community outreach project CaféLab as a testbed and site of implementation	"Australian Foodservice Advocacy Body Australian Institute of Food Science and Technology NSW Environment Protection Authority Queensland Department of Environment and Science RMIT William Angliss Institute Yarra City Council"
1.1.9	Institutions Sector Action Plan Chapters – Hospitals and Aged Care	This project will develop a high-level food waste Sector Action Plan (SAP) for the Hospital and Aged Care sectors in Australia. It will uncover root causes for why/how waste is generated, and identify waste hotspots to be targeted for food waste reduction.	"Aged & Community Services Australia Australian Healthcare & Hospitals Association Australian Private Hospitals Association Institute of Hospitality and Health Care (IHHC) Queensland Department of Environment and Science The University of Adelaide"
1.2.1	Save Food Packaging Criteria and Framework	Using the industry networks of the Australian Institute of Packaging (AIP), in partnership with the AFCCC, AFGC, AIFST, RMIT University and Save Food Packaging Consortium Advisory Group, this project will produce packaging design criteria and communication tools and best practice examples.	"Australian Food Cold Chain Council Australian Food and Grocery Council Australian Institute of Food Science and Technology Australian Institute of Packaging RMIT"

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## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
1.2.4	National Date Labelling and Storage Advice – Phase 1	This project aims to create a new approach to date labelling and storage advice that will play a role in reducing consumer food waste. Input will be sought from consumers, retailers, manufacturers, academics, designers and policymakers (stakeholders) to develop a well-considered, modern date labelling and storage advice approach.	"Green Industries SA NSW Environment Protection Authority Queensland Department of Environment and Science RMIT Sustainability Victoria"
1.3.1	On Board Processing and Packaging Innovation in the Australian Wild Harvest Prawn Fishery	This project includes targeted supply chain analysis, to enable stakeholders throughout the prawn supply chain (on board operators, transport and storage operators, food distributors/retailers), to benchmark prawn loss volumes and value and identify possible intervention activities.	"Australian Council of Prawn Fisheries Curtin University Fisheries Research and Development Corporation Queensland Department of Agriculture and Fisheries"
1.3.2	Supply chain monitoring and improvement to reduce banana quality loss	Monitoring to improve banana fruit export quality will increase industry reputation, profitability and sustainability.	"Australian Food Cold Chain Council Pacific Coast Produce Queensland Department of Agriculture and Fisheries"
1.3.3	Development and validation of reduced thermal processing requirements for canned abalone	This project aims to provide robust scientific data to reduce the thermal process requirements for Australian wild-caught and farmed abalone, leading to increased product yield and economic return	"Abalone Association of Australasia Abalone Council of Australia Fisheries Research and Development Corporation Primary Industries and Regions South Australia The University of Adelaide"
1.3.6	Gander – Retail Waste Saving Program	Gander is a phone app used in the United Kingdom to sell near-date and marked down food. This project aims to measure the degree of awareness and adoption of the Gander app among consumers of Australian retail stores, as well as undertake independent assessment of the impact of the app in Australia.	"Gander RMIT"
1.3.7	Understanding how trading practices affect food waste	To construct a policy framework and best management practice (BMP) for the retail sector that supports fair trading practices and the reduction of food loss and waste across the food system in Australia	"Queensland Department of Environment and Science Queensland University of Technology"
1.4.1	Enhancing Foodbank's stakeholder engagement	This project will improve Foodbank's understanding of two key stakeholder groups, charities who receive the food, and volunteers. Enhanced understanding of motivations and expectations of volunteers may not only result in provision of a more satisfying volunteer experience, but also an increase in donation of free labour, money and good by volunteers.	"Central Queensland University Foodbank Australia"

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## Appendix D – Fight Food Waste CRC Research Project Portfolio

### TRANSFORM

Code	Proposal Title	Brief Description	Participants
2.1.2	Utilising nut waste in the sandalwood industry to enhance profitability and sustainability	The project will utilise existing nut waste in the WA sandalwood industry to enhance industry profitability and sustainability through the creation of innovative high value products for local and export markets.	"Chameleon Innovations ChemCentre"
2.1.11	New Opportunities For Abalone Processing Waste	This project aims to reduce business risk and increase profitability for ACA and AAA members by identifying, evaluating and potentially commercialising genuine opportunities to provide extra profitability from current catches. As well to enhance the broader reputation of industry stewardship and reputation in a sustainability context.	"Abalone Council of Australia Curtin University Fisheries Research and Development Corporation"
2.1.12	Snack tomatoes New Product Development through Eco-Co-Design	The aim of the project is to develop a range of up to three (3) new products utilising waste (out of specification) Sunripe snack tomatoes as a predominant ingredient.	"Queensland Department of Agriculture and Fisheries Sunripe"
2.1.15	From Food Waste to Egg Production	This project aims to demonstrate the technical feasibility of integration of insect protein from food waste as a feedstock for egg production.	"AB Vista Australian Eggs Goterra University of Queensland DA Hall Metexanimalnutrition"
2.1.18	Using non-thermally processed grape marc as a feed supplement in pig and poultry	This project aims to transforming agricultural biomass (grape marc) into animal feed, and to assess the gut health and performance in pigs and poultry.	"Gretals Primary Industries and Regions South Australia Swinburne University The University of Adelaide"
2.2.3	Food Waste to Pig Feed – Safe and Bio-secure	Pig feed is a significant component of on-farm costs, yet we know that other countries are transforming food waste. There are biosecurity and food safety concerns that must be first addressed; therefore this project will explore these and further understand the opportunity on behalf of Australian pig farmers.	"Primary Industries and Regions South Australia The University of Adelaide"
2.2.5	High Nutrition Ingredients from Agricultural Food Waste	Utilise food waste streams (grape pomace, fruit juices) as next generation ingredients to treat inflammatory disease.	"Extracta Gratuk Technologies Pty Ltd Queensland University of Technology"
2.2.6	Transformation of Plant Protein Processing Waste into High Value Health Promoting Food Ingredients	Creating a technology solution to convert plant protein waste into starch and dietary fibre	"Microtec Engineering Group Pty Ltd RMIT"

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## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
2.2.8	"Greenleaves" – Wet extraction of leaf protein from fresh broccolini and other green leafy vegetable waste	Demonstrate a commercially scalable process to produce novel plant protein ingredients from green leafy food waste (starting with broccolini leaves)	"Perfection Fresh Australia Pty Primary Industries and Regions South Australia The Leaf Protein Co The University of Adelaide Woolworths"
2.2.9	Recovery and reincorporation of milk concentrate from acid whey	Develop a process for the effective reincorporation of acid whey back into dairy products such as yoghurt, cheese dressing and beverages	"Bulla Dairy Foods RMIT"
2.3.1-8	Maximising shelf-life of an ambient Cowch pancake through formulation	This project aims to develop a more commercially robust buttermilk pancake formulation to enable the production of a quality ambient pancake with a up to 3 month shelf life.	"Cowch Production Queensland Department of Agriculture and Fisheries Food Innovation Australia Limited"
2.3.1-9	"Shelf life, nutritional and sensory validation of value-added unmarketable strawberry produce (Part A) and commercialisation trial (Part B)"	The main objective of this project is to assist in the development of freeze-dried strawberry snack product(s) through a) product development optimisation, consumer sensory, shelf-life evaluation; and b) consultation on process improvement to allow commercial manufacture at new manufacturing site.	"Queensland Department of Agriculture and Fisheries SSS Strawberries Food Innovation Australia Limited"
2.3.2	Waste-to-Energy: Fuelling sustainable wastewater treatment with food waste	This project uses anaerobic co-digestion as a platform technology to transform FOGO (Food Organics Green Organics) into: i) green renewable energy; and ii) fertilizer for land application.	"Queensland Urban Utilities University of Queensland"
2.3.5	Realising smart compost formulations (SCF)	New product from food waste - compost pellets in increase the value of compost and increase the diversion of unavoidable waste from landfill into highest-value use	"Australian Organics Recycling Association Green Industries SA NSW Environment Protection Authority Peats Soils Queensland Department of Environment and Science University of Queensland"
2.3.6	Validating WA Food Waste Opportunities: A Decision-Making Framework for SME's	Develop a process/ funnel to make it easy for businesses to evaluate and prioritise food waste valorisation options and develop investment ready opportunities with broad industry application. Provide WA food producers and manufacturers with access to a research framework to assess the potential for waste streams to be further processed to become revenue streams.	"Curtin University Department of Primary Industries & Regional Development (DPIRD)"

# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
2.3.7	Transforming rescued food into shelf stable meals	Through the project, the team will develop and optimise formulations and processes to enable the production of nutritious, complete meals with extended shelf life from rescued food for vulnerable population groups.	"FareShare Queensland Department of Agriculture and Fisheries"
2.4.1	Optimising and industrialising black soldier fly (BSF) production - redirecting food waste to livestock feed production using insects	This project is for insect producers, focused on creating livestock feed. It is designed to define quality assurance practices that align and are in accordance with, existing Australian regulation and policy.	"Goterra University of Queensland"
2.4.2	Accelerating Food Transformation	Investigate the policy/ regulatory environment applying to novel food with a particular focus on upcycled foods. Mapping policy barriers/ touch points along the food supply chain.	"Queensland Department of Environment and Science Queensland University of Technology"
2.4.3	Horticulture Sector Action Plan	Prepare a high-level food waste reduction and transformation Sector Action Plan (SAP)* for Horticulture, using the Review, Plan, Do methodology.	"Central Queensland University RMIT University of Southern Queensland"

### ENGAGE

Code	Proposal Title	Brief Description	Participants
3.1.1	Future Leaders Program	The Future Leaders Program (FLP) offers training for future industry professionals from research backgrounds to capitalise on a fast-growing food and agriculture area in Australia. It builds skills in leading research and translating research into industry-relevant action.	Central Queensland University
3.2.1	FFWCRC Industry Connection Hub	The industry connection hub is the vehicle the FFW CRC uses to distribute, inform, educate and communicate CRC research results to industry participants and to the wider industry in general	Honey and Fox
3.2.6	Cultivating the capacity of food businesses to reduce and transform food waste – Phase 1	Seeking new funding to develop food waste training packages as identified in Training Needs Analysis.	"Curtin University Honey and Fox Regional Development Australia Murraylands and Riverland"



# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
3.3.2	Food waste reduction roadmap for Woolworths	This project will provide Woolworths with access to a global food waste reduction expert - Mark Barthel. Mark will work with Woolworths staff and suppliers to lead the development and implementation of a Food Waste Reduction Roadmap.	"Central Queensland University University of Southern Queensland Woolworths"
3.3.6	Evaluating the effectiveness of priority household food waste reduction interventions	This project will develop a local circular economy training framework, focusing on the economic motivations of regional small food businesses to engage in training and skills development initiatives through business capacity-building networks.	"Australian Government Department of CLimate Change, Energy, Environment and Water Central Queensland University"
3.3.7	Simulating household behaviour to estimate the impact of food waste reduction interventions	Developing model to simulate household behaviour to estimate impact of food waste reduction interventions	"Central Queensland University Queensland Department of Environment and Science WRAP UK"

### COMPLETED

Code	Proposal Title	Brief Description	Participants
1.1.2	Consumer fridge behaviour and waste reduction of red meat	This project will provide a baseline on consumer fridge performance and behaviour, the data can be used to assist retailers and regulators to reevaluate product Best before dates.	Meat & Livestock Australia RMIT
1.1.4	Whole of meat supply chain waste mapping and interventions – Phase 1	The project will quantify meat waste in Australian meat supply chains, identify the root causes, and propose solutions that can be adopted by industry. The benefit for industry will be a clear roadmap to reduction in meat waste and associated costs and environmental impacts, targeted to be 15-25%, enabling significant savings for industry.	Australian Country Choice Australian Food Cold Chain Council Meat & Livestock Australia Queensland Department of Environment and Science Queensland University of Technology RMIT
1.2.2	Consumer perceptions of the role of packaging in reducing food waste	This project aims at understanding consumer perceptions of the role of packaging in reducing food waste. The project will support greater understanding of the role that packaging plays in food waste in the home and identify communication, packaging and supply chain solutions to support food waste reduction at home.	RMIT Sustainability Victoria Woolworths

# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
1.2.3	The opportunities for Australia's packaging and processing machinery sector to tackle food waste	Packaging and processing machinery plays an integral role in crop yields, processing of ingredients and product, and packaging of food products such as shelf life, portioning, date labelling - all elements to reducing food waste	Australian Packaging and Processing Machinery Association  RMIT
1.3.4	Investigating new food insulation materials from food waste to reduce food waste	This project seeks to identify waste from the food and agricultural sectors that can be transformed into a new food transportation carton and develop prototypes for testing. The project partners will engage with key industry stakeholders to identify, shortlist, and assess viable wastes.	Planet Protector Packaging  Queensland University of Technology
1.4.2	Foodbank Meals Via Y Waste App	Y Waste is an app that facilitates the discounted sale of end-of-day food from quick serve restaurants (QSRs) to consumers, rather than the food going to landfill. RMIT is collaborating with Foodbank to improve the Y Waste app to ultimately minimise food waste in QSR's and provide food for food insecure people.	Foodbank Australia  RMIT
1.4.3	Developing a policy and economic case for changes in the taxation system to incentivise donation of food and facilitate donation of logistics services related to food donation	This project will develop a costed case for tax reform in Australia for submission to the Australian Tax Office and Parliamentary and Ministerial Offices, with the objective of providing the evidence and advocacy to facilitate improvements in the tax incentives available to donors of surplus food and the services and infrastructure that supports food donation and relief.	Foodbank Australia  Woolworths
1.4.4	Foodbank Meals on Y-Waste – Phase 2	Further development and delivery of an app designed to redirect end-of-day prepared food surplus from quick serve restaurants in an efficient way.	Foodbank Australia  NSW Environment Protection Authority  RMIT
1.4.5	National food waste tax incentive: Implementation analysis  Phase 1: Scope and Design	Extension of Project 143 - pilot test of the tax incentive	Foodbank Australia  NSW Environment Protection Authority  OzHarvest  Queensland Department of Environment and Science
2.1.4	Make ACC Circular	This project involves a desktop analysis to identify and clarify economically feasible closed loop concepts for Australian Country Choice (ACC), a Queensland company supplying high-quality beef products to Woolworths supermarket and others .	Australian Country Choice  University of Southern Queensland

# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
2.1.5	Converting potato waste into pre-biotics and other valuable products	This project generates novel high value products from food and agricultural waste, which increases income and profitability for the entire value chain and benefits multiple sectors through the creation of new businesses	Mitolo Group Potatoes Australia SA Potato Company The University of Adelaide Zerella Fresh
2.1.6	Nutraceutical extraction from Australian wine industry waste	The Fight Food Waste CRC will work with Swisse Wellness and Swinburne University and partners to deliver high purity Grape Seed Extract from Victoria pinot noir grape marc; a first for Australia. The project will be the FFW CRC's first step in to establishing the Australian nutraceutical ingredient supply chain.	Swinburne University Swisse Wellness
2.1.7	Transformation of surplus/waste tomato and capsicum produce into value added products (Stage 1)	This project aims to value add to more than 40,000 tonnes of tomato and 10,000 tonnes of capsicum waste generated every year in the Bowen & Gumlu region.	Bowen Gumlu Growers Association Queensland Department of Agriculture and Fisheries Whitsunday Regional Council
2.1.8	Advancing regional agri-food waste valorisation	This project will map the Toowoomba region's agricultural and municipal organic waste to identify significant opportunities for industry to divert food waste from landfill and to encourage further recycling of agricultural organic waste from the region.	Toowoomba and Surat Basin Enterprises University of Southern Queensland
2.1.9	Options for utilising apple and pear pulp residue	This report will be a guide as to what apple and pear juicing businesses could do with the pomace/pulp that is a by-product of their activities. It will inform readers as to the relative costs and potential return from each of these options so that they may make decisions based on realistic expectations for each technology.	Green Industries SA Primary Industries and Regions South Australia
2.1.13	Pea Fractionation and Non-nut Products	Develop and tune a combination of post-processing treatments for rejected vegetables (legumes) and develop product concepts	AG Schilling & Co Primary Industries and Regions South Australia
2.2.1	From food waste to smart compost formulations (SCF)	Compost has a long history in primary production, and smart compost formulations will take a next step to support modern agriculture and the circular economy.	Australian Organics Recycling Association Peats Soils University of Queensland

# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
2.2.4	Pilot-scale production of enhanced-value anaerobic digestion waste (digestate) derived bioproducts on the Darling Downs	This project includes the design and construction of a granulator that converts anaerobic digester residues from food waste and biosolids into a fertiliser containing both organic and mineral components. The project will experimentally evaluate the proposed formulation(s) and product format, determine the fertiliser replacement value of OMF, and develop guidelines for use on crops.	University of Southern Queensland
2.3.1	Fight Food Waste Small To Medium Enterprise Solutions Centre	Funding is available for industry to apply for short term innovative problem solves that require research and innovation support and expertise accessible within the FFW CRC	Queensland Department of Agriculture and Fisheries Food Innovation Australia Limited
2.3.1-1	Prioritisation of value-adding opportunities to upcycle brewing by-products	This project is reviewing processing technologies and product opportunities for brewers spent grain and spent yeast extracts and identify processes for cost-effective recovery of the most commercially promising, high-value components.	Grainstone Queensland University of Technology Food Innovation Australia Limited
2.3.1-2	Livestock and Equine Scoping Study	Banana Feeds Australia Pty Ltd has identified the opportunity to use waste bananas as a nutraceutical product to benefit equine health. This project aims to develop a nutraceutical profile of the dried banana crumble and identify potential equine health applications.	Banana Feeds Australia The University of Adelaide Food Innovation Australia Limited
2.3.1-4	Anthocyanin retention in Queen Garnet plums during processing and bottling	Nutrafruit are working with researchers at the University of Southern Queensland to understand more about the health benefits of the Queen Garnet plum, and how to maximise the anthocyanin concentrations in the fruit and associated value-added products.	Nutrafruit Pty Ltd University of Southern Queensland Food Innovation Australia Limited
2.3.1-5	Orange Glow – Value adding underutilised/waste pumpkin produce	This research will explore ways to process and produce value-added products from the volumes of pumpkin that currently doesn't make grade. Existing, as well as new processing technologies such as membrane separation, freeze/thermal drying and supercritical fluid extraction, will be utilised to produce these products.	Daintree Fresh Queensland Department of Agriculture and Fisheries Food Innovation Australia Limited

# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
2.3.1-6	Production and characterisation of potato protein isolate powder using mild, low cost and healthy extract method	This project focuses on delivering an optimal process for extracting potato protein from the Pacific Ag graded-out potatoes. This extraction will form a protein-rich slurry, that can then be dried to obtain the sellable potato protein powder.	"Pacific Ag RMIT Food Innovation Australia Limited"
2.3.1-7	Montague Fresh circular fruit waste	Organic waste, predominantly apple, pear and stone fruit is currently produced as a by-product of Montague Fresh production operations. This project explores opportunities to upcycle this waste into ready to use powders and purees or healthy convenient snacks.	"Montague Pty RMIT Food Innovation Australia Limited"
2.3.3	Transformation of surplus/waste tomato and capsicum produce into value added products - Stage 2	This stage 2 project aims to value add to more than 40,000 tonnes of tomato and 10,000 tonnes of capsicum waste generated every year in the Bowen & Gumlu region.	"Bowen Gumlu Growers Association Queensland Department of Agriculture and Fisheries"
3.2.2	Food Summit Sponsorship 2019	FFW CRC is providing the funds to Food South Australia to support the involvement of Dr Richard Swannell, Director WRAP Global, at the 2019 summit.	Food SA
3.2.3	Sustainable Packaging To Reduce Food Waste	This project will explore the complexities and challenges of sustainable packaging to reduce food waste.	"Australian Institute of Packaging Food SA"
3.2.4	The Packaging Paradox @ Food SA Summit	The Fight Food Waste CRC sponsored a session of the Food SA 2022 summit titled 'The Packaging Paradox' featuring Craig Reucassel, from ABC's War on Waste, and Claire Kneller from WRAP UK. The session focussed on how consumer expectations on plastic can be met without increasing food waste, and was the highest rating session of the Summit.	Food SA
3.2.5	Food Waste Policy Workshop	Hosted by Fight Food Waste Limited and Central Queensland University, the Food Waste Policy Workshop, is a two-day intensive workshop for 30-40 representatives from government, industry, research institutions and other relevant policy-makers.	Central Queensland University

# Appendices

## Appendix D – Fight Food Waste CRC Research Project Portfolio

Code	Proposal Title	Brief Description	Participants
3.3.1	Designing effective interventions to reduce household food waste	This project will inform stakeholders with evidence-based insights into householder food waste attitudes and behaviours in relation to the purchase, management and disposal of food to establish potential interventions to reduce food waste from homes. These insights will be made available for widespread use to encourage behavioral change.	<p>Central Queensland University</p> <p>Department of Water and Environmental Regulation (WA)</p> <p>Foodbank Australia</p> <p>Green Industries SA</p> <p>NSW Environment Protection Authority</p> <p>OzHarvest</p> <p>Queensland Department of Environment and Science</p> <p>Sustainability Victoria</p> <p>Transport Canberra City Services Directorate (ACT Govt)</p> <p>WRAP UK</p> <p>Woolworths</p> <p>Food Innovation Australia Limited</p>
3.3.3	WWW (What, Where and Why) of Household Food Waste Behaviour	This project will utilise detailed micro-waste auditing, ongoing waste disposal monitoring technology (bin weighing), and novel household surveys from a broad cross-section of the community, to develop a comprehensive report on household food waste bin behaviour, including drivers of behaviour and opportunities to deliver household behaviour change.	<p>East Waste</p> <p>Green Industries SA</p> <p>The University of Adelaide</p>
3.3.4	'It's easy as' social media campaign	The aim of this project is to provide consumers with tips and tricks on how to save money and reduce food waste during this difficult time. It will also provide some understanding in how to better use social media to communicate with the public to reduce household food waste.	
3.3.5	Social media: the real impact on food waste reduction beyond the swipe or the click	The aim of this project is to understand the pros and cons of using social media to change consumer behaviour to reduce food waste. Improving our understanding of this relationship will help decision making for industry efforts to reduce food waste in Australia.	<p>NSW Environment Protection Authority</p> <p>Queensland University of Technology</p>

# Appendices

## Appendix E – Financial Statements

### Fight Food Waste Limited

ABN: 90 627 226 537

#### Financial Statements

For the Year Ended 30 June 2023

**Fight Food Waste Limited**

ABN: 90 627 226 537

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## Fight Food Waste Limited

ABN: 90 627 226 537

## Directors' Report For the Year Ended 30 June 2023

The Directors present their report on Fight Food Waste Limited (FFWL: ABN 90 627 226 537) for the financial year ended 30 June 2023. FFWL was established in July 2018 and is an independent organisation that manages the Fight Food Waste Cooperative Research Centre (FFW CRC) which commenced 1 July 2018 and Stop Food Waste Australia (SFWA) which commenced 1 January 2021. FFWL is a company limited by guarantee with members being the FFW CRC core participants that have opted to become members.

### Objectives

FFWL aims to tackle the growing international problem of food waste both here in Australia as well as to contribute to global knowledge and action.

The overarching strategic objectives of FFWL are to deliver:

- A transformation in the way Australian industry and consumers view food waste as well as contribute to food rescue.
- A suite of new tools and technologies for extracting the maximum value from primary production, food manufacturing, supply chains and product sales, whether through supply chain innovation or waste transformation.
- Reduction in food waste entering landfill and associated greenhouse gas emissions.
- Future industry professionals skilled in optimising opportunities to decrease food waste and loss and increase industry profitability.

### Strategy to achieve Objectives

#### FFW CRC

The FFW CRC will achieve its purpose through three main research, development and extension programs. They are:

REDUCE food waste throughout the supply chain by:

- Delivering supply chain analysis tools
- Developing a framework for optimal packaging design and function.
- Establishing innovative supply chain and packaging solutions
- Identifying options to optimise food rescue.

TRANSFORM unavoidable waste into innovative products by:

- Identifying and prioritising commercially valuable products from waste streams
- Developing new technologies for waste transformation
- Creating decision support tools and identifying regulatory options to promote investment in waste transformation

ENGAGE with industry and consumers to deliver behavioural change by:

- Educating future industry professionals
- Industry dissemination and skills training
- Facilitating household and business behaviour change

#### SFWA

SFWA will achieve its purpose through:

- implementing a voluntary commitment program.
- developing new, and implementing existing, sector action plans.
- stimulating active stakeholder engagement.
- partnering with existing food waste initiatives.
- establishing a communication "home" for food waste activities.
- appropriate evaluation, monitoring and reporting.

## Fight Food Waste Limited

ABN: 90 627 226 537

## Directors' Report

For the Year Ended 30 June 2023

### Principal Activities

Fight Food Waste Limited (FFWL: ABN 90 627 226 537) is a registered charity with the Australian Charities and Not for profits Commission. The key legal agreements establishing both FFWL, FFW CRC and SFWA are:

- FFWL Constitution
- CRC Grant Agreement between the Commonwealth of Australia and Fight Food Waste Limited
- Core Participants Agreement between all Core (cash contributing) participants and Fight Food Waste Limited
- Individual Supporting Participants Agreements between in-kind only contributing participants and Fight Food Waste Limited
- Grant Agreement between the Commonwealth of Australia and Fight Food Waste Limited establishing the National Food Waste Governance Entity (known as Stop Food Waste Australia)

The FFW CRC brings together industry, research, government and the community to capitalise on Australia's food waste opportunities by investing in research, development and extension activities. Winning this fight could save Australia \$36.6 billion per annum in food while increasing industry profitability and reducing food insecurity, as well as enhancing Australia's reputation as a sustainable producer of premium food products.

SFWA was formed to oversee the establishment and ongoing operation of Stop Food Waste Australia that will play a key role in delivering the National Food Waste Strategy to halve food waste in Australia by 2030.

### Performance Measurement

FFWL has developed an impact tool that measures the expected impact of its activities across seven metrics as follows:

KPI	Target by 2033	Current estimated impacts by 2033
Food waste reduced	30 million tonnes	8.3 million tonnes
Industry profitability	\$2 billion	\$1.33 billion
Rescued food	20,000 tonnes	298,000 tonnes
Circular economy jobs	5,200	3,416
Future leaders trained	40	24
Industry people trained	2,500	15,906
Greenhouse gas emission savings	44 million tonnes CO <sub>2</sub> equivalent	11.4 million tonnes CO <sub>2</sub> equivalent

### Information on directors

John Webster	Non-Executive Director and Independent Chair, re-appointed 24 November 2022. Originally appointed 2 July 2018.	
Experience	John Webster is the inaugural Independent Chair of the Fight Food Waste Cooperative Research Centre and was integral to the success of the bid. He has provided leadership throughout the bidding and FFW CRC establishment process and has kept a strong focus on industry impacts and good governance. John has extensive experience in issues surrounding both food waste and management of complex industry/research collaborations. His expertise includes strategy, governance, leadership, performance measurement, R&D project management, business and commercialisation in the food, agribusiness and food waste sectors. John is a former CEO of Foodbank Australia, MD of Horticulture Australia, and GM of Meat & Livestock Australia. He is currently a Director of AgStrat Associates, Independent Chair National Fruit Fly Council, Chair Red Meat Panel, Independent Chair Sheep Producers Australia Board Selection Committee, Council Member of the International Meat Research 3G Foundation and Member of the Australian Research Council Strategic Advisory Committee for Biosolids Training Centre.	
Qualifications	John's qualifications include a degree in Economics and he is a Graduate Member of the Australian Institute of Company Directors.	
Responsibilities	Member of the Research & Commercialisation Committee (RCC), Industry Impact Committee (IIC) and Remuneration and Nominations Committee (RNC).	
Board meeting attendance	Eligible to attend	6
	Attended	6

**Fight Food Waste Limited**  
 ABN: 90 627 226 537

**Directors' Report**  
**For the Year Ended 30 June 2023**

**Information on directors (continued)**

Toine Timmermans Experience	<p>Non-Executive Director, re-appointed 24 November 2022. Originally appointed 2 July 2018.</p> <p>Toine Timmermans is a global leader in food waste management and FFWL's key connection to international food waste initiatives. He was an integral component of the successful bid, as remarked by the CRC Advisory Committee, and has since been indispensable to the establishment of the R&amp;D portfolio. He is active globally in creating impact on food waste prevention via research, innovation and establishing partnerships.</p> <p>Toine is currently the Program Manager of Sustainable Food Chains at Wageningen University &amp; Research in the Netherlands and the Managing Director of the Foundation United Against Food Waste. Formerly the Coordinator of the European Union food waste project REFRESH where the overall aim of the project was to halve food loss and food waste across the post-harvest supply chain.</p>	
Qualifications	Toine's qualifications include an MSc in Agricultural Engineering and post graduate studies in Business Strategy.	
Board meeting attendance	Eligible to attend	6
	Attended	5
Geoff Starr Experience	<p>Non-Executive Director, re-appointed 18 November 2021. Originally appointed 2 July 2018.</p> <p>Geoff Starr has a wealth of experience in international branded foods. Geoff has worked for Unilever, been CEO for Mars Inc. companies internationally and George Weston foods. He has run very large businesses and also enjoyed the involvement in smaller enterprises. Geoff was chair of the Australian Food and Grocery Council, Australia's first industry advocate to government, former director of Foodbank Australia, Australian Pork Ltd, Food Innovation Australia Ltd, chair of Cannpal Therapeutics and current director of Birch &amp; Waite foods.</p>	
Qualifications	Geoff's qualifications include a Bachelor of Arts with Honours and he is a Graduate Member of the Australian Institute of Company Directors (AICD).	
Board meeting attendance	Eligible to attend	6
	Attended	5
Sandra Hook Experience	<p>Non-Executive Director, re-appointed 18 November 2021. Originally appointed 2 July 2018.</p> <p>Sandra is a professional Non-Executive Director and brings extensive Board experience across diverse sectors including Communications, Food industries, Research organisations, Technology services, Digital governance &amp; policy, Marketing services, MedTech and Education.</p> <p>Sandra has held C-suite roles as a former MD, CEO, COO and Group Marketing Director for some of Australia's largest media organisations including News Limited, Foxtel and Fairfax. Throughout her professional career, Sandra worked closely with food industries including as an NED for Horticulture Australia. She has run Australia's largest food media brands across print, TV and digital and brings a particular focus on stakeholder management, change and transformation.</p> <p>Sandra is currently a non-executive director of public, private and government boards including MedAdvisor Limited (ASX:MDR), IVE Group Limited (ASX:IGL), NextEd Group (ASX: NXD), and Sydney Harbour Foundation Management.</p>	
Qualifications	Sandra is a Graduate Member of the Australian Institute of Company Directors (AICD)	
Responsibilities	Chair of Remuneration and Nominations Committee (RNC). Member of Audit, Risk Management and Compliance Committee (ARMC).	
Board meeting attendance	Eligible to attend	6
	Attended	5
Christine Giuliano Experience	<p>Non-Executive Director, re-appointed 18 November 2021. Originally appointed 2 July 2018.</p> <p>Christine has over 25 years' experience in Australia's food and nutrition manufacturing sectors with a demonstrated history of transforming businesses by driving profitable sales, directing sector leading innovation, and demonstrating a commitment to delivering for customers. Christine is the ANZ General Manager and Commercial Lead for The Kerry Group. Headquartered in Ireland (KYGA LON) Kerry is the global leader in the development of taste and nutrition solutions for the food, beverage and pharmaceutical markets. Prior positions have included Chief Operating Officer at Nature's Care (Australia's third largest vitamins company), Managing Director at Naturex Australia, a significant processor of functional food ingredients and botanical extracts, and Managing Director of KF Specialty Ingredients (previously known as Kingfood Australia).</p> <p>Christine maintains strong technical, commercial and senior management competencies across the Food and Beverage, Health and Wellness, Complementary Medicines (inc TGA) and Personal Care markets, as well as having extensive commodity and industrial expertise in the various Manufacturing sectors and Sustainable ingredient sourcing supply.</p>	
Qualifications	Christine holds a Bachelor of Applied Science in Food and Nutrition and is a Graduate Member of the Australian Institute of Company Directors (AICD). She is a Fellow of the Australian Institute of Food Science and Technology (AIFST), and an active member of Complementary Medicines Australia (CMA).	
Responsibilities	Chair of Research & Commercialisation Committee (RCC). Member of Audit, Risk Management and Compliance Committee (ARMC) and Remuneration and Nominations Committee (RNC).	
Board meeting attendance	Eligible to attend	6
	Attended	6

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Directors' Report  
For the Year Ended 30 June 2023****Information on directors (continued)**

Robbie Davis Experience	Non-Executive Director, re-appointed 27 November 2020. Originally appointed 2 July 2018. Robbie Davis has business experience in both the private and public sectors domestically and internationally. As a former CEO of Potatoes South Australia Inc, she has a strong understanding of industry value chains, the use of 'whole harvest', and the critical need to reduce and transform food waste to enable profitability gains, increase sustainability and enhance the reputation of Australian food production. Following ten years living and working in SE Asia, she was self employed as an agribusiness consultant and continues to consult privately. She was a member of the initial CRC Bid Advisory Committee and has extensive experience in value-adding to horticultural waste. She also operates a grazing property in the upper SE of South Australia. She was profiled under PIRSA's Women Influencing Agriculture and Regions in 2015, is the AgriFutures (RIRDC) 2016 SA Rural Woman of the Year and is a graduate of the NFF's Diversity in Agriculture Leadership Program 2019. Her 2016 RIRDC award report focused on international practices to increase productivity through decreasing food waste and loss in the value chain, particularly pre-farm gate.  Currently, she is a Director of Invasive Animals Ltd, a member of Rural Bank's Agribusiness Advisory Board and a member of the Limestone Coast Landscape Board.
Qualifications	Robbie's qualifications include a Bachelor of Agricultural Science and a Master of Business Administration from the University of Adelaide, and she is a Graduate Member of the Australian Institute of Company Directors.
Responsibilities	Chair of the Industry Impact Committee (IIC). Member of the Research & Commercialisation Committee (RCC).
Board meeting attendance	Eligible to attend                   6 Attended                               6
Alain Pillay Experience	Non-Executive Director, re-appointed 27 November 2020. Originally appointed 2 July 2018. Alain Pillay has a strong investment network both domestically and internationally and has experience in corporate governance as a company secretary of a listed company. Alain is the principal for economics, finance and strategy for the AEC Group, a specialist economics consulting organisation, prior to joining AEC, Alain was the Queensland state lead partner for Deloitte's economics and strategy unit and has worked extensively across Asia, Middle East and North America. Alain holds a number of other board positions in the technology, investment and wealth management sectors.
Qualifications	Alain brings professional and tertiary qualifications in economics, finance and accounting (CPA).
Responsibilities	Chair of the Audit, Risk Management and Compliance Committee (ARMC). Member of the Research & Commercialisation Committee (RCC).
Board meeting attendance	Eligible to attend                   6 Attended                               5

**Members' Guarantee**

The Company is incorporated under the Corporations Act 2001 and is a company limited by guarantee. If the company is wound up, the constitution states that each member is required to contribute a maximum of \$10 each towards meeting any outstanding obligations of the company. At 30 June 2023 the number of members was 24 and the collective liability of members was \$240.

**Approval**

This report is made in accordance with a resolution of the directors.

Signed on behalf of the board

Director:



John Webster - Chair of the board

Dated this

30 October 2023



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Australia

**DECLARATION OF INDEPENDENCE  
BY JOSH CARVER  
TO THE DIRECTORS OF FIGHT FOOD WASTE LIMITED**

As lead auditor of Fight Food Waste Limited for the year ended 30 June 2023, I declare that, to the best of my knowledge and belief, there have been:

1. No contraventions of the auditor independence requirements of section 60-40 of the *Australian Charities and Not-for-profit Commission Act 2012* in relation to the audit; and
2. No contraventions of any applicable code of professional conduct in relation to the audit.

A handwritten signature in blue ink that reads 'J Carver'.

Josh Carver  
Director

**BDO Audit Pty Ltd**

Adelaide, 1 November 2023

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Statement of Profit or Loss and Other Comprehensive Income**

For the Year Ended 30 June 2023

	Note	2023 \$	2022 \$
Funding and program revenue	5	9,645,044	7,544,755
Project expenditure		(3,322,900)	(3,461,661)
Program coordination support		(1,294,828)	(946,321)
Postgraduate program		(607,562)	(481,903)
Depreciation of right of use asset		(58,051)	(58,051)
Interest expense - lease liability		(27,234)	(31,083)
<b>Gross surplus</b>		<b>4,334,469</b>	<b>2,565,736</b>
Other income	5	236,865	20,325
Director fees		(228,877)	(224,785)
Communication expenses		(394,556)	(164,089)
Employment expenses		(2,011,846)	(1,365,079)
Office expenses		(66,675)	(56,371)
Professional services and licenses		(247,749)	(177,975)
Consultants		(1,138,350)	(133,665)
Sub-contractors		(60,488)	(388,475)
Travel expenses		(267,513)	(75,622)
<b>Total expenditure</b>	6	<b>(4,416,054)</b>	<b>(2,586,061)</b>
<b>Net surplus / (deficit) for the year</b>		<b>155,280</b>	<b>-</b>
<b>Other comprehensive income for the year</b>		<b>-</b>	<b>-</b>
<b>Total comprehensive income for the year</b>		<b>155,280</b>	<b>-</b>

The accompanying notes form part of these financial statements.

## Fight Food Waste Limited

ABN: 90 627 226 537

## Statement of Financial Position

As At 30 June 2023

	Note	2023 \$	2022 \$
<b>ASSETS</b>			
<b>CURRENT ASSETS</b>			
Cash and cash equivalents	7	10,757,532	11,568,665
Trade and other receivables	8	1,523,938	864,451
Contract assets	9	739,377	704,831
Other assets	10	15,210	9,376
<b>TOTAL CURRENT ASSETS</b>		<b>13,036,057</b>	<b>13,147,323</b>
<b>NON CURRENT ASSETS</b>			
Property, plant and equipment	11	28,474	45,088
Right of use assets	12	290,255	348,307
<b>TOTAL NON CURRENT ASSETS</b>		<b>318,729</b>	<b>393,395</b>
<b>TOTAL ASSETS</b>		<b>13,354,786</b>	<b>13,540,718</b>
<b>LIABILITIES</b>			
<b>CURRENT LIABILITIES</b>			
Trade and other payables	13	3,346,836	3,139,405
Current tax liability	16	148,516	308,311
Borrowings	14	-	2,412
Lease liabilities	15	58,906	54,766
Contract liabilities	17	9,136,965	9,431,482
Employee benefits	18	175,034	248,762
<b>TOTAL CURRENT LIABILITIES</b>		<b>12,866,257</b>	<b>13,185,138</b>
<b>NON CURRENT LIABILITIES</b>			
Lease liabilities	15	283,655	342,561
Employee benefits	18	49,594	13,019
<b>TOTAL NON CURRENT LIABILITIES</b>		<b>333,249</b>	<b>355,580</b>
<b>TOTAL LIABILITIES</b>		<b>13,199,506</b>	<b>13,540,718</b>
<b>NET ASSETS</b>		<b>155,280</b>	<b>-</b>
<b>EQUITY</b>			
<b>TOTAL EQUITY</b>		<b>155,280</b>	<b>-</b>

The accompanying notes form part of these financial statements.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Statement of Changes in Equity**

For the Year Ended 30 June 2023

	Retained Earnings \$	Total \$
<b>Balance at 30 June 2021</b>	-	-
Surplus for the year	-	-
<b>Balance at 30 June 2022</b>	<u>-</u>	<u>-</u>
Surplus for the year	155,280	155,280
<b>Balance at 30 June 2023</b>	<u>155,280</u>	<u>155,280</u>

The accompanying notes form part of these financial statements.



**Fight Food Waste Limited**

ABN: 90 627 226 537

**Statement of Cash Flows**

For the Year Ended 30 June 2023

	Note	2023 \$	2022 \$
<b>CASH FLOWS FROM OPERATING ACTIVITIES</b>			
Receipts from customers		8,923,391	7,425,324
Payments to suppliers and employees		(9,880,436)	(5,829,968)
Interest received		233,245	20,325
Interest on leases		(27,234)	(31,083)
<b>Net cash flows provided by/(used in) operating activities</b>		<u><b>(751,034)</b></u>	<u><b>1,584,598</b></u>
<b>CASH FLOWS FROM INVESTING ACTIVITIES</b>			
Payments for property, plant and equipment		(2,921)	(35,081)
<b>Net cash flows used in investing activities</b>		<u><b>(2,921)</b></u>	<u><b>(35,081)</b></u>
<b>CASH FLOWS FROM FINANCING ACTIVITIES</b>			
Repayment of lease liabilities		(54,766)	(50,917)
<b>Net cash flows used in financing activities</b>		<u><b>(54,766)</b></u>	<u><b>(50,917)</b></u>
<b>Net increase/(decrease) in cash and cash equivalents held</b>		(808,721)	1,498,600
Cash and cash equivalents at beginning of year		11,566,253	10,067,653
<b>Cash and cash equivalents at end of financial year</b>	7	<u><u><b>10,757,532</b></u></u>	<u><u><b>11,566,253</b></u></u>

The accompanying notes form part of these financial statements.

## Fight Food Waste Limited

ABN: 90 627 226 537

## Notes to the Financial Statements

For the Year Ended 30 June 2023

### 1 Introduction

The financial report covers Fight Food Waste Limited as an individual entity. Fight Food Waste Limited is a not-for-profit unlisted public Company limited by guarantee, registered and domiciled in Australia. Fight Food Waste Limited is registered with the Australian Charities and Not-for-profits Commission.

The functional and presentation currency of Fight Food Waste Limited is Australian dollars.

The financial report was authorised for issue by the directors on the date of signing.

Comparatives are consistent with prior years, unless otherwise stated.

### 2 Basis of Preparation

These financial statements are general purpose financial statements which have been prepared in accordance with Australian Accounting Standards – Simplified Disclosures made by the Australian Accounting Standards Board and the Australian Charities and Not-for-profits Commission Act 2012. The Company is a not-for-profit entity for financial reporting purposes under Australian Accounting Standards.

The financial statements, except for the cash flow information, have been prepared on an accruals basis and are based on historical costs, modified, where applicable, by the measurement at fair value of selected non current assets, financial assets and financial liabilities.

### 3 Summary of Significant Accounting Policies

#### (a) Income Tax

The Company is exempt from income tax under Division 50 of the *Income Tax Assessment Act 1997*.

#### (b) Goods and Services Tax (GST)

Revenue, expenses and assets are recognised net of the amount of goods and services tax (GST), except where the amount of GST incurred is not recoverable from the Australian Taxation Office (ATO).

Receivables and payables are stated inclusive of the amount of GST receivable or payable. The net amount of GST recoverable from, or payable to, the ATO is included with other receivables or payables in the statement of financial position.

Cash flows are presented on a gross basis. The GST components of cash flows arising from investing or financing activities, which are recoverable from or payable to the ATO, are presented as operating cash flows included in receipts from customers or payments to suppliers.

#### (c) Revenue and Other Income

Revenue is measured at the fair value of the consideration received or receivable. Amounts disclosed as revenue are net of goods and services tax (GST), returns, trade allowances, rebates and amounts collected on behalf of third parties. The Company recognises revenue when the amount of revenue can be reliably measured, it is probable that future economic benefits will flow to the entity and specific criteria have been met for each of the Company's activities as described below. The Company bases its estimates on historical results, taking into consideration the type of customer, the type of transaction and the specifics of each arrangement.

To the extent that revenue is unearned, it is carried as a liability at reporting date.

##### *Grant revenue*

Grant revenue is recognised in profit or loss when the Company satisfies the performance obligations stated within the funding agreements. If conditions are attached to the grant which must be satisfied before the Company is eligible to retain the contribution, the grant will be recognised in the statement of financial position as a liability until those conditions are satisfied.

##### *Participants' contributions*

Contributions received from the Participants during the financial year are applied to expenditure incurred in carrying out the affairs of the Company under the terms of the Participants Agreement between the Company and the entities who have undertaken to provide contributions to the Company. Contract liabilities arising from obligations to make contributions to the Company and not allocated to expenses at reporting date have been included as a current liability as it is anticipated that the relevant sum will be matched against expenditure during subsequent financial years.

##### *In Kind Contributions*

In-kind staff and non-staff contributions and the corresponding expense from the participants are not included in the statement of profit or loss and other comprehensive income. They are recorded in the Commonwealth Tables which are subject to separate reporting requirements. The impact on the financial statements is nil.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

**(c) Revenue and Other Income (continued)***Interest*

Interest revenue is recognised as interest accrues.

*Other revenue*

Other revenue is recognised when it is received or when the right to receive payment is established. Revenue is recognised when the amount of the revenue can be measured reliably, it is probable that economic benefits associated with the transaction will flow to the Company and specific criteria relating to the type of revenue as noted above, has been satisfied.

**(d) Plant and Equipment**

Property, plant and equipment are measured using the cost model. Cost includes expenditure that is directly attributable to the acquisition of the asset. Purchased software that is integral to the functionality of the related equipment is capitalised as part of that equipment.

Subsequent costs are included in the asset's carrying amount or recognised as a separate asset, as appropriate, only when it is probable that future economic benefits associated with the item will flow to the Company and the cost of the item can be measured reliably. All other repairs and maintenance are charged to the statement of profit or loss and other comprehensive income during the financial period in which they are incurred.

**Depreciation**

Property, plant and equipment is depreciated on a straight line basis over the asset's useful life to the Company, commencing when the asset is ready for use. The depreciation rates used for each class of depreciable asset are shown below:

**Fixed asset class**

Leasehold improvements	10 years
Right of use asset	10 years
Office equipment	3 - 5 years
Furniture, fixtures and fittings	8 - 10 years
Computer equipment	2 - 4 years

The assets' residual values and useful lives are reviewed and adjusted, if appropriate, at the end of each reporting period.

Gains and losses on disposals are determined by comparing proceeds with the carrying amount. These gains or losses are recognised in profit or loss when the item is derecognised. When revalued assets are sold, amounts included in the revaluation surplus relating to that asset are transferred to retained earnings.

**(e) Financial Instruments****Financial assets**

The financial assets of the Company comprise trade and other receivables.

**Impairment of Financial Assets**

At the end of the reporting period the Company recognises an allowance for expected credit losses for financial assets measured at amortised cost.

*Receivables*

As there has been no significant increase in credit risk the loss allowance is equal to the 12 month expected credit losses.

**Financial liabilities**

The Company measures all financial liabilities initially at fair value less transaction costs, subsequently financial liabilities are measured at amortised cost.

The financial liabilities of the Company comprise trade payables.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

**(f) Leases****Right of use asset**

This balance represents the Company's right to lease its current premises. Per AASB 16, this amount is calculated using the present value of all future lease payments, assuming a remaining lease term of 5 years, discounted using Company's incremental borrowing rate.

**Lease liability**

The lease liability is initially measured at the present value of the remaining lease payments at the commencement of the lease. The discount rate is the rate implicit in the lease, however where this cannot be readily determined then the Company's incremental borrowing rate is used.

Subsequent to initial recognition, the lease liability is measured at amortised cost using the effective interest rate method. The lease liability is remeasured when there is a lease modification, change in estimate of the lease term or index upon which the lease payments are based (e.g. CPI) or a change in the Company's assessment of lease term.

Where the lease liability is remeasured, the right of use asset is adjusted to reflect the remeasurement or is recorded in profit or loss if the carrying amount of the right of use asset has been reduced to zero.

**(g) Employee Benefits****Short term employee benefits**

Provision is made for the Company's obligation for short term employee benefits. Short term employee benefits are benefits (other than termination benefits) that are expected to be settled wholly before 12 months after the end of the annual reporting period in which the employees render the related service, including wages, salaries, non-monetary benefits, annual leave and long service leave. Short term employee benefits are measured at the (undiscounted) amounts expected to be paid when the obligation is settled.

**Other long term employee benefits**

The liability for annual leave and long service leave not expected to be settled within 12 months of the reporting date are measured at the present value of expected future payments to be made in respect of services provided by employees up to the reporting date using the projected unit credit method. Consideration is given to expected future wage and salary levels, experience of employee departures and periods of service. Expected future payments are discounted using market yields at the reporting date on corporate bonds with terms to maturity and currency that match, as closely as possible, the estimated future cash outflows.

**(h) Trade and other Receivables**

Trade and other receivables arise principally through the provision of goods and services to customers. The carrying value is considered a reasonable approximation of fair value due to the short-term nature of the balances.

**(i) Trade and Other Payables**

These amounts represent liabilities for goods and services provided to the Company prior to the end of the financial year and which are unpaid. Due to their short-term nature they are measured at amortised cost and are not discounted. The amounts are unsecured and are usually paid within 30 days of recognition.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

**4 Critical Accounting Estimates and Judgments**

Those charged with governance make estimates and judgements during the preparation of these financial statements regarding assumptions about current and future events affecting transactions and balances. These estimates and judgements are based on the best information available at the time of preparing the financial statements, however as additional information is known then the actual results may differ from the estimates.

The significant estimates and judgements made have been described below.

**(a) Employee benefits**

For the purpose of measurement, AASB 119: *Employee Benefits* defines obligations for short-term employee benefits as obligations expected to be settled wholly before 12 months after the end of the annual reporting period in which the employees render the related service. The Company expects most employees will take their annual leave entitlements within 24 months of the reporting period in which they were earned, but this will not have a material impact on the amounts recognised in respect of obligations for employees' leave entitlements.

**(b) Estimation of useful lives of assets**

The Company determines the estimated useful lives and related depreciation and amortisation charges for its property, plant and equipment and finite life intangible assets. The useful lives could change significantly as a result of technical innovations or some other event. The depreciation and amortisation charge will increase where the useful lives are less than previously estimated lives, or technically obsolete or non-strategic assets that have been abandoned or sold will be written off or written down.

**(c) Assessment of Revenue**

The Company is required to assess whether government grants and contributions from participants falls under the scope of AASB 15 or AASB 1058. Specifically, the company had to determine whether the Agreements contained performance obligations that meet the 'sufficiently specific' criteria in sections F20-F26 of AASB 15. Judgement is necessary to assess whether a promise is 'sufficiently specific', which considers any conditions specified in the Agreements regarding the following aspects:

- i. The nature or type of goods or services;
- ii. The cost or value of the goods or services;
- iii. The quantity of the goods or services; and
- iv. The period over which goods or services must be transferred.

No specific number or combination of the conditions noted above needs to be specified in an agreement for the promise to be 'sufficiently specific'. There may be other conditions that need to be considered in applying the judgement that may indicate the promise is 'sufficiently specific'. A condition that a not-for-profit entity must transfer unspecified goods or services within a particular period does not, of itself, meet the 'sufficiently specific' criterion.

Where entities receive a transfer to be used over a particular period for specified services, such a transfer could meet the 'sufficiently specific' criterion. If the transfer does not specify measurable services to be provided, the entity would not meet the 'sufficiently specific' criterion because it would be unable to determine when it meets the performance obligations.

The directors have determined that the Commonwealth and participant agreements in place do contain performance obligations that meet the 'sufficiently specific' criteria as per sections F20-F26 of the AASB 15. Therefore, Grant Income has been recognised in accordance with AASB 15.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

	2023 \$	2022 \$
<b>5 Revenue and Other Income</b>		
– CRC Program	2,734,000	2,734,000
– Participant contributions	3,962,709	3,465,852
– Consultancy fees	250,085	123,431
– Grant funds	2,403,944	1,614,430
– Revenue received in prior years recognised on completion of outstanding performance obligations	628,005	-
	<u>9,978,743</u>	<u>7,937,713</u>
– less: Revenue received with outstanding performance obligations	<u>(333,699)</u>	<u>(392,958)</u>
	<u>9,645,044</u>	<u>7,544,755</u>
Other income:		
– Interest income	233,245	20,325
– Other Income	3,620	-
	<u>236,865</u>	<u>20,325</u>
<b>6 Expenses</b>		
The expenses by function include the following specific expenses:		
– Salaries and wages	1,653,184	1,692,202
– Superannuation contributions	167,614	157,372
– Other employment expenses	191,048	-
– Depreciation expense	19,535	14,392
<b>7 Cash and Cash Equivalents</b>		
FFW - operational account	22,549	250,935
FFW - centre account	4,157,306	5,060,291
SFWA account	1,360,255	1,230,908
Cash at bank	5,540,110	6,542,134
Short-term deposits	5,217,422	5,026,531
	<u>10,757,532</u>	<u>11,568,665</u>
<b>Reconciliation of cash</b>		
Cash and cash equivalents reported in the statement of cash flows are reconciled to the equivalent items in the statement of financial position as follows:		
Cash and cash equivalents	10,757,532	11,568,665
Bank credit cards	-	(2,412)
Balance as per statement of cash flows	<u>10,757,532</u>	<u>11,566,253</u>
<b>8 Trade and Other Receivables</b>		
CURRENT		
Trade receivables	1,229,413	1,158,240
Allowance for expected credit losses	(33,528)	(296,805)
	<u>1,195,885</u>	<u>861,435</u>
Other receivables	328,053	3,016
	<u>1,523,938</u>	<u>864,451</u>

The invoicing of participants for their committed contributions is based on a schedule agreed within the CRC Grant Agreement (to which participants are tied via the Participants Agreement) unless otherwise agreed.

The timing of participant contributions is not ordinarily directly tied to individual project timings, notwithstanding the Company has experienced delays collecting some participant's contributions due to the desire of those participants to see that project proposals, to which their contributions will be tied, are well evolved prior to making payment.

The allowance for credit losses last year relates to invoices issued to Participants FAVCO Queensland Pty Ltd, Gretals Australia Pty Ltd and PIRSA. FAVCO's ongoing participation in the Fight Food Waste CRC is uncertain. Gretal's have paused their payments to the Fight Food Waste CRC until the commencement of their approved project, expected within the next financial year. PIRSA have paused their payments to the Fight Food Waste CRC until their already contributed funds have been allocated to approved projects. These invoices were credited during the year. The current provision relates to project contributions from Cowch Pty Ltd who have gone into liquidation.

It is anticipated that all other outstanding receivables at reporting date will be collected.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

	2023	2022
	\$	\$
<b>9 Contract Assets</b>		
CURRENT		
Accrued revenue from CRC program	683,500	683,500
Accrued consultancy income	55,877	21,331
Total Contract Assets	<u>739,377</u>	<u>704,831</u>
<b>10 Other Assets</b>		
CURRENT		
Prepayments	<u>15,210</u>	<u>9,376</u>
<b>11 Property, Plant and Equipment</b>		
Furniture, fixtures and fittings		
At cost	11,238	6,470
Accumulated depreciation	<u>(3,889)</u>	<u>(2,758)</u>
	<u>7,349</u>	<u>3,712</u>
Office equipment		
At cost	13,409	21,409
Accumulated depreciation	<u>(9,052)</u>	<u>(5,958)</u>
	<u>4,357</u>	<u>15,451</u>
Computer equipment		
At cost	53,902	50,289
Accumulated depreciation	<u>(37,931)</u>	<u>(25,184)</u>
	<u>15,971</u>	<u>25,105</u>
Leasehold improvements		
At cost	910	910
Accumulated depreciation	<u>(113)</u>	<u>(90)</u>
	<u>797</u>	<u>820</u>
Total property, plant and equipment	<u>28,474</u>	<u>45,088</u>

Movement in the carrying amounts for each class of property, plant and equipment between the beginning and the end of the current financial year:

	Furniture, fixtures and fittings	Office equipment	Computer equipment	Leasehold improvements	Total
	\$	\$	\$	\$	\$
<b>Year Ended 30 June 2023</b>					
Balance at the beginning of the year	3,712	15,451	25,105	820	45,088
Additions	-	2,781	1,983	-	4,764
Transfers	4,768	(8,620)	3,852	-	-
Disposals - written down value	-	(1,203)	(640)	-	(1,843)
Depreciation expense	<u>(1,131)</u>	<u>(4,052)</u>	<u>(14,329)</u>	<u>(23)</u>	<u>(19,535)</u>
Balance at the end of the year	<u>7,349</u>	<u>4,357</u>	<u>15,971</u>	<u>797</u>	<u>28,474</u>

	2023	2022
	\$	\$
<b>12 Right of Use Assets</b>		
Office premises		
Net present value at date of recognition	580,511	580,511
Accumulated depreciation	<u>(290,256)</u>	<u>(232,204)</u>
Total right of use assets	<u>290,255</u>	<u>348,307</u>

**Company as a lessee**

The company's leased assets are limited to the office premises. Lease term for these office premises is 5 years with the option to extend for another 5 years. The option to extend the lease for another 5 years was exercised on 25 July 2023.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

	2023	2022
	\$	\$
<b>13 Trade and Other Payables</b>		
CURRENT		
Trade payables	714,485	686,720
Project expenditure	2,007,626	1,932,148
Program coordination support	418,471	184,650
Subcontractors	-	140,502
Director fees	34,987	56,000
Office lease	-	41,000
Postgraduate scholarship	79,000	75,000
Other	92,267	23,385
	<u>3,346,836</u>	<u>3,139,405</u>
<b>14 Borrowings</b>		
CURRENT		
Bank credit cards	-	2,412
	<u>-</u>	<u>2,412</u>
<b>15 Lease Liabilities</b>		
CURRENT		
Lease liability	<u>58,906</u>	<u>54,766</u>
NON CURRENT		
Lease liability	<u>283,655</u>	<u>342,561</u>
Total lease liabilities	<u>342,561</u>	<u>397,327</u>
The maturity analysis of lease liabilities based on contractual undiscounted cash flows is shown in the table below:		
Not later than 1 year	58,906	54,766
Between 1 and 5 years	283,655	342,561
Total	<u>342,561</u>	<u>397,327</u>
Lease related amounts recognised in the:		
Amortisation expense of right of use assets	58,051	58,051
Interest expense on lease liabilities	27,234	31,083
<b>16 Current Tax Liabilities</b>		
CURRENT		
Goods and services tax	63,911	244,829
PAYG Withholding	60,838	33,281
Fringe benefits tax	23,767	30,201
	<u>148,516</u>	<u>308,311</u>



**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2023

	2023 \$	2022 \$
<b>17 Contract Liabilities</b>		
CURRENT		
Revenue received with outstanding performance obligations	<u>9,136,965</u>	<u>9,431,482</u>
Balance at the beginning of the year	9,431,482	9,038,314
Current year allocation	9,432,324	7,958,037
Current year drawdown	<u>(9,726,841)</u>	<u>(7,564,869)</u>
Balance at the end of the year	<u>9,136,965</u>	<u>9,431,482</u>
<b>18 Employee Benefits</b>		
CURRENT		
Provision for annual leave	100,019	67,303
Wages and bonus payable	75,015	136,406
Superannuation payable	-	45,053
Workcover	-	-
	<u>175,034</u>	<u>248,762</u>
NON CURRENT		
Provision for long service leave	<u>49,594</u>	<u>13,019</u>
<b>19 Related Party Transactions</b>		
(a) Key management personnel		
Any person(s) having authority and responsibility for planning, directing and controlling the activities of the entity, directly or indirectly, including any director (whether executive or otherwise) of that entity, is considered key management personnel.		
For details of disclosures relating to key management personnel, refer to Note 20.		
(b) Transactions with related parties		
There were no transactions with related parties during the current and previous financial year.		
(c) Receivable from and payable to related parties		
There were no trade receivables from or trade payables to related parties at the current and previous reporting date.		
(d) Loans to/from related parties		
There were no loans to or from related parties at the current and previous reporting date.		
<b>20 Key Management Personnel</b>	<b>2023</b> \$	<b>2022</b> \$
Key management personnel compensation	<u>1,057,015</u>	<u>970,155</u>

## Fight Food Waste Limited

ABN: 90 627 226 537

### Notes to the Financial Statements

For the Year Ended 30 June 2023

#### 21 Operating Segments

##### Segment performance

	FFW CRC 2023 \$	SFWA 2023 \$	2023 \$
Funding and program revenue	6,913,321	2,731,723	9,645,044
Project expenditure	(3,162,332)	(160,568)	(3,322,900)
Program coordination support	(1,294,828)	-	(1,294,828)
Postgraduate program	(607,562)	-	(607,562)
Depreciation and amortisation expense	(58,051)	-	(58,051)
Interest expense	(27,234)	-	(27,234)
<b>Gross Surplus</b>	<b>1,763,314</b>	<b>2,571,155</b>	<b>4,334,469</b>
Other income	233,245	3,620	236,865
Director fees	(228,877)	-	(228,877)
Communication expenses	(83,774)	(310,782)	(394,556)
Employment expenses	(940,033)	(1,071,813)	(2,011,846)
Office expenses	(40,897)	(25,778)	(66,675)
Professional services and licenses	(162,060)	(85,689)	(247,749)
Consultants	(390,395)	(747,955)	(1,138,350)
Sub-contractors	-	(60,488)	(60,488)
Travel expenses	(150,523)	(116,990)	(267,513)
<b>Total expenditure</b>	<b>(1,996,559)</b>	<b>(2,419,495)</b>	<b>(4,416,054)</b>
<b>Net surplus / (deficit) for the year</b>	<b>-</b>	<b>155,280</b>	<b>155,280</b>
		<b>2023</b>	<b>2022</b>
		\$	\$

#### 22 Auditor's Remuneration

Remuneration of the auditor:

- auditing the financial statements	15,810	14,200
- non-audit services	-	-
	<u>15,810</u>	<u>14,200</u>

#### 23 Contingencies

In the opinion of the directors/officers, the Company did not have any contingencies at 30 June 2023.

#### 24 Contractual Commitments

	Less than 12 months \$	2 - 5 years \$	Total \$
Contracted project commitments	2,295,729	1,588,181	3,883,910

#### 25 Events Occurring After the Reporting Date

Aside from the matter described below, no other matters or circumstances have arisen since the end of the financial year which significantly affected or could significantly affect the operations of the Company, the results of those operations, or the state of affairs of the Company in future financial years.

##### Nationwide Consumer Behaviour Change Campaign Grant

Subsequent to the reporting date, the Company entered into a grant agreement with the Commonwealth of Australia represented by the Department of Industry, Science and Resources to research, develop, test and deliver a national education and behaviour change campaign to minimise food waste in households based on the latest evidence for the period 1 July 2023 to 30 June 2025. The grant value is \$10m and will be provided progressively on completion of certain milestones. During the financial year ended 30 June 2023, \$323,992 of eligible pre-grant expenditure was incurred and has been recorded as a receivable in the financial statements.

#### 26 Statutory Information

The registered office and principal place of business of the Company is:  
 Fight Food Waste Limited  
 Level 1, Wine Innovation Central Building  
 Cnr Hartley Grove and Paratoo Road  
 Urrbrae SA 5064

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Directors' Declaration**

In the directors' opinion:

1. the attached financial statements and notes comply with the Australian Accounting Standards - Simplified Disclosures, the Australian Charities and Not-for-profits Commission Act 2012;
2. the attached financial statements and notes give a true and fair view of the Company's financial position as at 30 June 2023 and of its performance for the financial year ended on that date; and
3. there are reasonable grounds to believe that the Company will be able to pay its debts as and when they become due and payable.

On behalf of the directors



John Webster



Alain Pillay

Dated 30 October 2023



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Australia

## INDEPENDENT AUDITOR'S REPORT TO THE MEMBERS OF FIGHT FOOD WASTE LIMITED

### Report on the Audit of the Financial Report

#### Opinion

We have audited the financial report of Fight Food Waste Limited (the registered entity), which comprises the statement of financial position as at 30 June 2023, the statement of profit or loss and other comprehensive income, the statement of changes in equity and the statement of cash flows for the year then ended, and notes to the financial report, including a summary of significant accounting policies, and the responsible entities' declaration.

In our opinion the accompanying financial report of Fight Food Waste Limited, is in accordance with Division 60 of the *Australian Charities and Not-for-profits Commission Act 2012*, including:

- (i) Giving a true and fair view of the registered entity's financial position as at 30 June 2023 and of its financial performance for the year then ended; and
- (ii) Complying with Australian Accounting Standards - Simplified Disclosures and Division 60 of the *Australian Charities and Not-for-profits Commission Regulation 2022*.

#### Basis for opinion

We conducted our audit in accordance with Australian Auditing Standards. Our responsibilities under those standards are further described in the *Auditor's responsibilities for the audit of the Financial Report* section of our report. We are independent of the registered entity in accordance with the auditor independence requirements of the *Australian Charities and Not-for-profits Commission Act 2012* (ACNC Act) and the ethical requirements of the Accounting Professional and Ethical Standards Board's *APES 110 Code of Ethics for Professional Accountants (including Independence Standards)* (the Code) that are relevant to our audit of the financial report in Australia. We have also fulfilled our other ethical responsibilities in accordance with the Code.

We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

#### Other information

The responsible entities of the registered entity are responsible for the other information. The other information obtained at the date of this auditor's report is information included in the registered entity's annual report, but does not include the financial report and our auditor's report thereon.

Our opinion on the financial report does not cover the other information and accordingly we do not express any form of assurance conclusion thereon.

In connection with our audit of the financial report, our responsibility is to read the other information and, in doing so, consider whether the other information is materially inconsistent with the financial report or our knowledge obtained in the audit or otherwise appears to be materially misstated.



If, based on the work we have performed on the other information obtained prior to the date of this auditor's report, we conclude that there is a material misstatement of this other information, we are required to report that fact. We have nothing to report in this regard.

#### **Responsibilities of responsible entities for the Financial Report**

The responsible entities of the registered entity are responsible for the preparation and fair presentation of the financial report in accordance with Australian Accounting Standards - Simplified Disclosures and the ACNC Act, and for such internal control as the responsible entities determine is necessary to enable the preparation of the financial report that is free from material misstatement, whether due to fraud or error.

In preparing the financial report, responsible entities are responsible for assessing the registered entity's ability to continue as a going concern, disclosing, as applicable, matters related to going concern and using the going concern basis of accounting unless the responsible entities either intends to liquidate the registered entity or to cease operations, or has no realistic alternative but to do so.

The responsible entities of the registered entity are responsible for overseeing the registered entity's financial reporting process.

#### **Auditor's responsibilities for the audit of the Financial Report**

Our objectives are to obtain reasonable assurance about whether the financial report as a whole is free from material misstatement, whether due to fraud or error, and to issue an auditor's report that includes our opinion. Reasonable assurance is a high level of assurance, but is not a guarantee that an audit conducted in accordance with the Australian Auditing Standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions of users taken on the basis of this financial report.

A further description of our responsibilities for the audit of the financial report is located at the Auditing and Assurance Standards Board website (<http://www.auasb.gov.au/Home.aspx>) at: [http://www.auasb.gov.au/auditors\\_responsibilities/ar4.pdf](http://www.auasb.gov.au/auditors_responsibilities/ar4.pdf)

This description forms part of our auditor's report.

A handwritten signature in blue ink that reads 'BDO'.

**BDO Audit Pty Ltd**

A handwritten signature in blue ink that reads 'JD Carver'.

Josh Carver  
Director

Adelaide, 1 November 2023







**FIGHT FOOD WASTE**  
Cooperative Research Centre

REDUCE - TRANSFORM - ENGAGE



**STOP  
FOOD WASTE  
AUSTRALIA**

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**AN AUSTRALIA  
WITHOUT  
FOOD WASTE**

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