



Fight Food Waste Limited  
**ANNUAL REPORT**  
2021 / 2022



**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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# 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, Sciences 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.

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# ABOUT FIGHT FOOD WASTE LIMITED

## Our Valued Partners

Collaboration underpins all of Fight Food Waste Ltd’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



## 1.2 About Fight Food Waste Limited



**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 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**

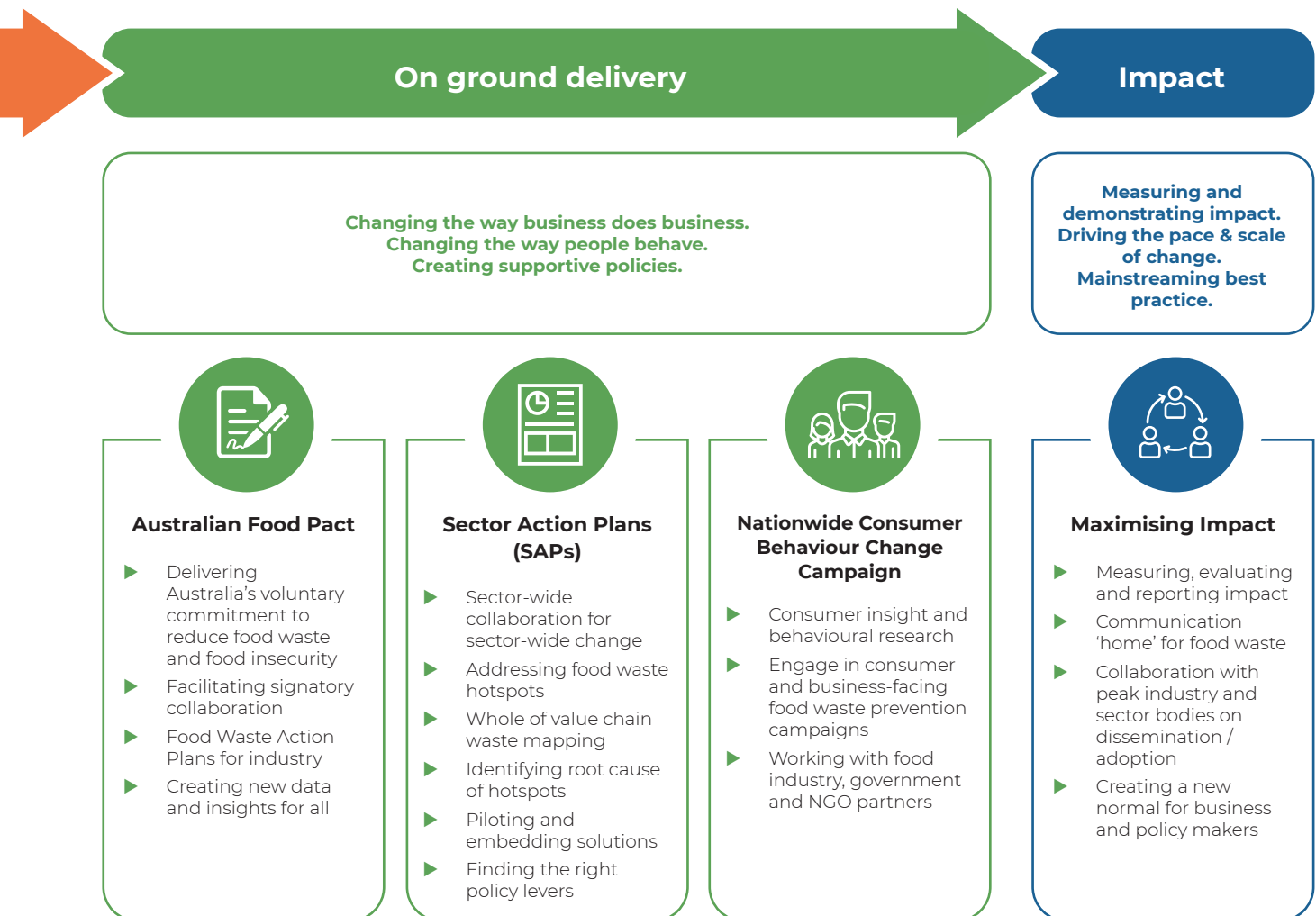
- ▶ REDUCE food waste throughout the supply chain
- ▶ TRANSFORM unavoidable food waste into innovative products
- ▶ ENGAGE with industry and consumers to deliver behaviour change



**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.



### 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



### Fight Food Waste Ltd today by the numbers

**35**

Active CRC projects

**20**

Postgraduate Future Leader students

**15**

Australian Food Pact signatories

**8**

Sector Action Plans

**24**

Projects completed

**120+**

Scientific publications

**33%**

Research funds contracted

**\$23M**

in new projects in the pipeline



'Best-in-Class' Impact Assessment Model





FIGHT FOOD WASTE LTD  
Incorporating

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

**STOP FOOD WASTE AUSTRALIA**

Our vision is an Australia without food waste

It could fill the MCG 10 times over!

**10x**

Australia currently wastes 7.6 million tonnes of food each year costing over \$36 billion.



Package (WP) completed

WP2.1, WP2.2, WP2.3, WP2.4, WP2.5, WP4, WP5, WP6, WP7, Summary report

**RRV**

Background: Household FW spike

2.46 MTonnes





## 1.1 Chair Report

On behalf of the Board, I am pleased to introduce the 2021/2022 Annual Report – our first annual report that covers the full integrated activities of Fight Food Waste Limited.

### Thank you for your support

Successfully addressing food waste (7.6 million tonnes per annum in Australia) requires an army of people and organisations with a common purpose collaborating to achieve this common goal. Again, this year, despite the challenges provided by Covid, we have received unparalleled support as we take on new opportunities to make progress towards this end. Our heartfelt thanks to our federal, state and local governments, industry, research and international colleagues who, working together, will make it possible for us collaboratively to halve food waste in Australia by 2030.

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**To be absolutely clear, Australia's commitment to halve food waste by 2030 cannot and will not be achieved without all four pillars. There is an urgent requirement for federal government investment to kick start the nationwide consumer behaviour change campaign.**

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### Four pillars required for success

International experience demonstrates 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 (Fight Food Waste Cooperative Research Centre (CRC));
- ▶ Commitments by commercial companies and industry sectors to reduce food waste (Stop Food Waste Australia (SFWA));
- ▶ Capital Case for Nationwide Consumer Behaviour Change Campaign
- ▶ Policy change to ensure the regulatory environment does not inadvertently stifle the changes necessary

Fight Food Waste Ltd was designed to assist government, industry and the research community address all four pillars – initially through the Fight Food Waste CRC and then with the addition of SFWA. The business case for the NCBCC (the third pillar) has been prepared and presented to the Australian Government and the final pillar is currently being designed. Collectively these pillars will provide a 'one-stop shop' with the indispensable skills and resources to support our industry, government and research colleagues with the tools required to address food waste with the urgency that is required to halve food waste by 2030.

## Structuring Fight Food Waste Ltd to deliver success

The Fight Food Waste Ltd Board consists of directors with domestic and international expertise and experience in each of the four pillars.

Likewise, the Board committees provide the strategic direction and oversight to assist management deliver in all areas:

- ▶ the Audit, Risk Management and Compliance Committee (ARMCC) provides due diligence over the multiple and separate funding streams that finance operations in all four pillars;
- ▶ the Research and Commercialisation Committee (RCC) provides oversight of the research projects that underpin activities in all four pillars;
- ▶ the Industry Impact Committee (IIC) ensures that, for all activities in all pillars, the expected impact is identified prior to work commencing and then measured as activities are implemented / commercialised; and
- ▶ the Remuneration and Nominations Committee (RNC) ensures the company has the appropriate skills to address the changing environment and that all employees have a supportive work environment.

The Board also establishes Advisory Committees as required; to date the Stop Food Waste Australia Partnership Advisory Committee has been established with a broad range of stakeholders. Establishment of additional advisory committees to cover activities in the final two pillars mentioned above is expected in the near future.

## Planning for success

Comprehensive strategic and operational plans are in place for the first two pillars and a business plan has been developed to gain support for the implementation of the third pillar while currently the fourth pillar is addressed on an issue-by-issue basis.

The Board is now starting the process of planning for the future when the current government funding streams expire. Even with success in halving food waste by 2030, the task will be just half completed, and much more will need to be achieved in following years. Early-stage planning for this eventuality is underway, focussing initially on both business planning and stakeholder engagement planning.

## Recognising success

Planning for the future has not diminished the Board's focus on ensuring delivery of expected outcomes during the reporting year. We are pleased to advise that 85% of Fight Food Waste CRC and SFWA operational KPIs were achieved as detailed in the CEO's report.

In closing, thank you again to all our colleagues who partner with us in addressing food waste and a special thanks to my fellow Directors, to Steve Lapidge our CEO and our whole delivery team for their unwavering commitment and dedication during what proved to be another exciting and challenging year.

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**John Webster**  
*Chair*



## 1.2 CEO Report / Executive Summary

It gives me great pleasure to report on the continued progress and growth of Fight Food Waste Ltd, which incorporates the Fight Food Waste Cooperative Research Centre (CRC) and Stop Food Waste Australia (SFWA).

As per the Constitution, Fight Food Waste Ltd was established in 2018 in part to:

(a) maximise the economic, environmental and social returns from food waste for industry participants and to develop the circular food economy; and

(b) facilitate the achievement of United Nations Sustainable Development Goal 12.3, to halve food waste by 2030.

2021/2022 was a truly transformative year for Fight Food Waste Ltd yet we remained squarely focussed on these objectives and working towards our ultimate aim of delivering our vision of **An Australia without food waste**.

Underpinning this transformation was the growth in Fight Food Waste Ltd's capabilities. This growth, represented in the increased level of services, knowledge and skills provided to its partners, resulted in a corresponding increase in the level of outcomes. This was reflected in Fight Food Waste Ltd **achieving 90% of its Headline Key Performance Indicators (KPIs)** base targets in 2021/2022, and **85%**

**of its operational KPIs**, an excellent result creditable both to the continued hard work of the Fight Food Waste Ltd team and the ongoing collaborative momentum built with its partners. The major activities throughout the year related to this goal include:

- ▶ Following the launch of the **SFWA Strategic Plan** in September 2021, the Hon. Sussan Ley MP, Minister for the Environment, launched the **SFWA Australian Food Pact** in October 2021 with 8 initial signatories including Simplot Australia Pty Ltd, Coles Supermarkets Australia Pty Ltd, Woolworths Group Ltd, McCain Foods (Aust) Pty Ltd, Goodman Fielder Pty Ltd, Mars Australia Pty Ltd, Mondelez Australia (Foods) Ltd and Areco Pacific Pty Ltd. The Australian Food Pact is a voluntary agreement that brings together organisations in pre-competitive collaboration to make our food system more sustainable, resilient, and circular through eliminating food waste. The event was planned for Parliament House in Canberra, but unfortunately reverted to online. By 30 June 2022 there were 15 signatories to the Australian Food Pact, Compass Group (Australia) Pty Ltd, Foodbuy Pty Ltd, Sodexo Australia Pty Ltd, Kerry Ingredients Australia Pty Ltd, Tip Top Bakeries, Yume Pty Ltd and Dash Water signing up. Our aim is to reach 50 signatories by June 2024, at which time the initial seed funding is planned to cease. We look forward to working with signatories over the coming years to help them achieve their food waste reduction goals.
- ▶ Also in October 2021 Fight Food Waste Ltd held the **Nationwide Consumer Behaviour Change Campaign (NCBCC) Summit**. The Summit brought together 27 organisations from industry,



### SFWA Australian Food Pact launched in October 2021



### In November 2021 Fight Food Waste Ltd held its first combined annual conference, Fight Food Waste 2021

**2021/2022 was a truly transformative year for Fight Food Waste Ltd yet we remained squarely focused on these objectives and working towards our ultimate aim of delivering our vision of An Australia without food waste.**

government, and the for-purpose sector to discuss and agree upon a course of action for a nationwide consumer food waste behaviour change campaign. The outputs of the Summit were a communique agreed to by participants (available on the SFWA website), and the formation of a working group to develop a costed business case for a nationwide consumer behaviour change campaign. The costed NCBCC business case was submitted to the Australian Government in June 2022.

- ▶ A related important delivery in early 2022 was the \$1.3M household intervention project within the ENGAGE program. The three-year project – **Designing effective interventions to reduce household food waste** – involves nearly all Australian states and territory governments, FIAL, Foodbank Australia, OzHarvest, the Waste and Resource Action Programme (WRAP; United Kingdom) and Central Queensland University. The project has delivered 14 reports and five key interventions that will form the basis of a nationwide consumer food waste behaviour change campaign in Australia, with the findings feeding directly into the NCBCC Business Case. With funding from the Australian Department of Climate Change, Energy, the Environment and Water, the five interventions are currently being locally tested ahead of a potential national roll out.

- ▶ In November 2021 Fight Food Waste Ltd held its first combined annual conference, **Fight Food Waste 2021**. The two-day virtual conference provided updates from each of the Fight Food Waste CRC Programs and SFWA, with a strong focus on Fight Food Waste Ltd's industry partners. A highlight of the conference was an address by the Hon. Trevor Evans MP, the Assistant Minister for Waste Reduction and Environmental Management. The virtual content was accompanied by state-based in-person networking dinners in Adelaide, Brisbane and Sydney. The event attracted 221 attendees from around Australia, in Fight Food Waste Ltd's largest event yet, with 92% of attendees rating the event good, very good or excellent. The event culminated in the 2021 Participants Meeting and Annual General Meeting, which saw three Board members – Sandra Hook, Christine Giuliano and Geoff Starr – re-elected to the Board for a further three-year term.
- ▶ In May 2022 the Board and delivery team of Fight Food Waste Ltd came together in Sydney. A productive and informative three-day series of strategy and planning sessions was held, which centred on how we will enhance our value and impact for our stakeholders within the current funding life of both divisions and beyond. Two pieces of external work will be commissioned in 2022/2023 related to this – a Strategic Business Plan and a Stakeholder Engagement Plan. The outcomes of both will be reported back to our stakeholders in 2023.

Throughout 2021/2022 the **Fight Food Waste CRC** has continued to build its research, development and education project portfolio of industry-led projects. All Fight Food Waste CRC projects are developed to address the 57 Grant Agreement milestones we have with the Australian Government, 30% of which have now been achieved. They must also directly address one or more of the CRC's seven impact areas. Between July 2021 and June 2022 \$6.3 million in new projects were approved which involved \$2.7 million in new industry and government cash contributions, both of which exceed Operational Plan headline KPIs. **Fifteen new projects** covering a vast range of food industry sectors were approved in 2021/2022, many of which are detailed in subsequent Program updates. It is projected that collectively, these projects will lead to an additional impact of 2.4mt of reduced food waste and \$665m in industry profitability.

Examples of newly approved projects expected to create significant impacts are:

- ▶ **Addressing technical barriers at merchant food waste anaerobic digestion facilities** with Richgro Garden Products, Martin Energy Group and University of Southern Queensland.
- ▶ **High nutrition ingredients from agricultural food waste** with Gratuk Technologies, Extracta and Queensland University of Technology.
- ▶ **Transformation of plant protein processing waste into high value health promoting food ingredients** with Microtec Engineering Group and RMIT University.

All of which involve new industry participants to the Fight Food Waste CRC.

Integral to SFWA achieving its goals is the development and delivery of **Sector Action Plans** or SAPs. SAPs are a whole-of-sector approach to find and deliver food waste solutions within a particular sector. Two SAPs were inherited from Food Innovation Australia Ltd (FIAL) when SFWA commenced, namely:

- ▶ Food Cold Chain SAP, which was launched in June 2022.
- ▶ Food Rescue SAP, which will be launched in 2022/2023.

In addition, six new SAPs are currently at various stages of development and delivery including:

- ▶ Dairy SAP with Dairy Australia and the Australian Dairy Products Federation, supported by Sustainability Victoria.
- ▶ Bread and Bakery SAP with the Bakery Association of Australia, the Australian Food & Grocery Council, Coles, Goodman Fielder, George Weston Foods, Bakers Delight, Bob & Pete's Bakery, the Stock Feed Manufacturers' Council of Australia, and supported by the New South Wales Environmental Protection Agency.
- ▶ Meat SAP with Meat and Livestock Australia and the Queensland Government.
- ▶ Horticulture SAP with the Queensland Government.
- ▶ Foodservice SAP with the Australian Foodservice Advocacy Body.
- ▶ Institutions SAP with the Institute of Hospitality in Healthcare.

After four completed years of operations for Fight Food Waste CRC and 1.5 years for SFWA, I am pleased to report that both divisions are on track to deliver against the Fight Food Waste CRC and SFWA respective Grant Agreements with the Australian Government. Our aim as an organisation remains focussed on halving food waste by 2030, however the FIAL National Food Waste Feasibility study, published in 2021, makes it clear that this audacious goal cannot be achieved without reducing household food waste by at least 30%. The only way to achieve this is through a NCBC, as originally identified in the 2017 National Food Waste Strategy and the 2019 National Waste Action Plan. This remains the key missing ingredient in Australia achieving United Nations Sustainable Development Goal 12.3 by 2030, and one that will hopefully complete our recipe for success in 2022/2023.

I commend the 2021/2022 Fight Food Waste Ltd Annual Report to our participants, partners, signatories and stakeholders.

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**Dr Steven Lapidge**  
Chief Executive Officer



## 1.3. Highlights and Achievements

In 2021/2022 we welcomed **nine new Fight Food Waste CRC industry participants** (Australian Foodservice Advocacy Body, FSAA Foodservice Suppliers Association Australia Inc, Sunripe Pty Ltd, Richgro Garden Products, Martin Energy Group, AG Schilling & Co, Microtec Engineering, Gratuk Technologies Pty Ltd and Extracta Pty Ltd); **three new SFWA partners** (Australian Local Government Association Ltd, FareShare Australia Inc, and the Tasmania Government); and **15 Australian Food Pact signatories**. The result is at least 26 new formal Fight Food Waste Ltd partners in 12 months, representing approximately 30% growth in participation. New partners have joined Fight Food Waste Ltd from right across the Australian food industry, from primary producers to composters and from many sectors including grains, horticulture, food manufacturing, retail, foodservice, food rescue, food technology and waste sectors.

In its first full financial year of operation initial industry support for **Stop Food Waste Australia** has been particularly encouraging. The division now involves 20 industry, government and association partners working together through the **Partnership Advisory Committee** to deliver the **National Food Waste Strategy** on behalf of the Australian Government. As of June 30, 2022, 15 signatories had signed up to the **Australian Food Pact** in its first eight months of operation, a significant achievement particularly considering the high calibre and potential impact of the initial signatories on reducing food waste in Australia. In addition, more than 20 organisations have become directly involved in SFWA activities through contributing to **Sector Action Plans, webinars, working groups** and Australian Food Pact membership discussions, ensuring that the division is truly partnering for impact.

At the close of the 2021/2022 financial year the Fight Food Waste CRC had **35 active projects** totalling \$12.9M (REDUCE = 11 projects worth \$3.5M in cash funding; TRANSFORM = 18 projects worth \$7.2M; ENGAGE = 6 projects worth \$2.2M) and **24 completed projects**

totalling \$3.1M (\$16M combined). At the 40% duration mark (4 of 10 years) 39% of Fight Food Waste CRC's \$40.6M research and development budget had been contracted. This does mean that we are slightly behind our expenditure target of \$17.9M, in part due to COVID related disruptions.

**New partners have joined Fight Food Waste Ltd from right across the Australian food industry, from primary producers to composters and from many sectors including grains, horticulture, food manufacturing, retail, foodservice, food rescue, food technology and waste sectors.**

Fight Food Waste CRC is dedicated to continually assessing its impact in seven key areas: food waste reduced, industry profitability gained, increased volume of rescued food, circular economy jobs created, Future Leaders graduated, industry people trained, and greenhouse gas emissions saved. All suitable projects now feed into the **Fight Food Waste CRC Impact Assessment Model**, which is now regarded as the 'Gold Standard' for a CRC and has been demonstrated to many other CRCs since it was completed in June 2021. The Fight Food Waste CRC Impact Model makes two predictions -

- ▶ the accumulative impacts that will be delivered by all Fight Food Waste CRC projects by 2033, the end date of the original CRC Impact Assessment Model which was completed as part of the CRC bidding process; and
- ▶ the accumulative impacts that will be delivered by all Fight Food Waste CRC projects by 2048, which represents the overall impact predicted from Fight Food Waste CRC outputs.





The tables below detail the estimated impacts as of June 30, 2022. At the 40% duration and 39% expenditure mark for the Fight Food Waste CRC it is estimated that industry profitability, rescued food and industry people trained impacts are ahead of schedule; food waste reduced, future leaders and greenhouse gas emissions are behind schedule for 2033 but should be achieved by 2048; and circular economy jobs are behind schedule with both timeframes. The latter is largely due to a change in direction with the international food waste definition and accepted destinations since the original Fight Food Waste CRC bid was prepared, with less emphasis on job-intensive composting roles and more on less labour-intensive prevention measures. Notwithstanding, more accurate ways to estimate job creation in new emerging industries such as upcycled foods are currently being investigated.

Over the next three years there will be a strong focus on ensuring that the Fight Food Waste CRC co-develops and contracts the most impactful projects with existing and new industry partners to ensure we deliver the greatest possible impact from the funding we have been afforded. Related to this there will be an internal then external call for new projects and partners in 2022/2023 to ensure that we can accelerate our delivery. A major achievement of 2021/2022 was a greatly enhanced business development procedure and pipeline, which now contains **\$23M in future projects** against a \$24.6M remaining budget. This will ensure the 31 proposed projects are converted into on ground impact to directly benefit our industry partners and help achieve our above impact targets will be critical.

Throughout the year Fight Food Waste Ltd team members have been active on the national and indeed global stage demonstrating thought leadership on reducing food waste and in the process enhancing our global standing. Events have included presentations to the Champions 12.3 Assembly and multiple APEC meetings, involvement in the United Nations Food Systems Summit, international podcasts for the likes of the PostHarvest Foundation, and numerous online and in-person webinar and conference presentations.

**Over the next three years there will be a strong focus on ensuring that the Fight Food Waste CRC co-develops and contracts the most impactful projects with existing and new industry partners.**

### Predicted Fight Food Waste CRC impacts

#### UP TO 2033

	Target	Estimate	
Food waste reduced (T)	30M	6.2M	21%
Industry Profitability	\$2bn	\$1.3bn	64%
Rescued food (T)	20K	1M	3475%
Circular Economy jobs	5200	573	11%
Future leaders	40	20	50%
Industry people trained	2500	9,797	392%
Greenhouse gas emission savings (T CO <sub>2</sub> eq)	44M	8.4M	19%

#### OVERALL

	Target	Estimate	
Food waste reduced (T)	30M	15.3M	51%
Industry Profitability	\$2bn	\$2.7bn	137%
Rescued food (T)	20K	2M	3475%
Circular Economy jobs	5200	612	12%
Future leaders	40	20	50%
Industry people trained	2500	9,797	392%
Greenhouse gas emission savings (T CO <sub>2</sub> eq)	44M	18.7M	43%



A number of our team members were actively involved in assisting Food Innovation Australia Limited deliver the **National Food Waste Strategy Feasibility Study**, an important piece of work delivered in September 2021. In addition, team members are supporting our New Zealand colleagues in the foundation work for the Kai Commitment, due to the direct parallels with the Australian Food Pact.

In addition, Fight Food Waste CRC research projects have produced at least **27 scientific articles and reports** throughout the year, along with **275 industry media articles**, nearly four times that of similar CRCs. Given the critical importance of bringing both industry and the community along on our zero food waste journey, the need for a high publication and media profile cannot be overstated.

Throughout 2021/2022 we have welcomed **five new postgraduate students** to our **Future Leaders Program** family to make 20 enrolments to date. Our new Future Leaders are Xuan (Iris) Li (Queensland University of Technology), Regine Abos (Swinburne University), Alexis Chung (Curtin University), Sina Davoudi (RMIT University) and Mary Addae (University of Queensland). We look forward to seeing their projects develop and flourish over the coming years.

To help deliver an Australia without food waste, and assist with the growth in participants and projects, Fight Food Waste Ltd staff numbers have increased in 2021/2022. As of June 30, the Fight Food Waste Ltd delivery team was comprised of 13 people related to Fight Food Waste CRC delivery (30% in-kind; 77% employed through participants), eight related to SFWA delivery (including two contractors) and seven delivering for both divisions (all direct employees). Despite the growth in staff numbers Fight Food Waste CRC administrative overhead expenses have not increased throughout the year, and we remain committed to keeping our overheads at 20% of income or less. Furthermore, the organisation remains committed to embracing diversity and practicing inclusion within our Board and delivery team to enhance our work environment.

One final achievement for the 2021/2022 year that should not go overlooked is the continued strong support that we receive from our participants and team members, as shown through the **Annual Participant Survey** and the **Staff Engagement Survey**. Both surveys have achieved satisfaction levels of over 90% year on year, an achievement for which the delivery team is immensely proud. We thank all our participants, partners and stakeholders for their ongoing collaboration and support.



## 2021/2022 Snapshot



**Nine new Fight Food Waste CRC industry participants**



**Three new partners to the SFWA partnership**



**15 Australian Food Pact signatories**



**35 active projects**



**\$23M future project pipeline**



**27 scientific articles and reports**

## 2

# CRC PROGRAM UPDATES



## 2.1. REDUCE Program

Reduction strategies for food loss and waste remain a core focus for the Fight Food Waste Cooperative Research Centre (CRC).

Moreover, the REDUCE Program is central to the CRC's main aim of halving food loss by 2030. Related strategies encompass a diverse range of tools and technologies to assist consumers, industry and government initiatives, supply chain innovations including interventions from farm to retail, a packaging revolution for food loss reduction, increased charity distribution of food that would have otherwise been lost or wasted and assisting consumers and foodservice in reducing their waste. As such, the REDUCE Program now has a range of projects across these dimensions of food waste reduction with various partners to support CRC objectives.

The REDUCE Program has added a range of new projects over the last financial year, consolidating many of the Program's foundational projects nearing completion. Building new projects around date labels, storage advice, and food services (including in the health sector) has been an important focus to complement other projects operating in line with Australian Government milestones across other areas of the food value chain. In program terms, REDUCE grew to a total of 15 current projects across primary production, processing, retail, consumer, food rescue, and foodservice, with several large new projects launching shortly.

Key results over the past financial year have included: further consultation on the tax incentive policy advice by KPMG for food donation, the launch of the DIRECT tool by RMIT and Empauer (a 'business-ready' mass cost flow tool for organisations to benchmark and build strategy for food waste reduction and transformation), industry perspectives delivered and socialised by RMIT and the Australian Packaging and Processing Machinery Association regarding how packaging and processing machinery and related technologies could be deployed for food waste reduction, and a range of consumer insights and testing of packaging designs for food waste reduction delivered by RMIT, Sustainability Victoria and Woolworths. Finally, REDUCE postgraduate students have a range of published and 'in press' journal articles and book chapters relating to decision making, tools, donation, and packaging solutions that save food.

Beyond these results, the past financial year has also delivered a range of exciting REDUCE Program highlights:

- ▶ Curtin University has now established a range of trials and commenced commercial implementation of on-board processing equipment and metabisulphite alternatives to test the potential for waste reduction in the Australian prawn industry, as well as ongoing cost benefit analyses of project interventions of focus;
- ▶ Queensland Department of Agriculture and Fisheries has now established a range of trials for banana exports remotely tracking airfreight from farm to importer, with some promising initial shelf life, quality, and retail acceptance results;



The REDUCE Program has added a range of new projects over the last financial year, consolidating many of the program's foundational projects nearing completion.

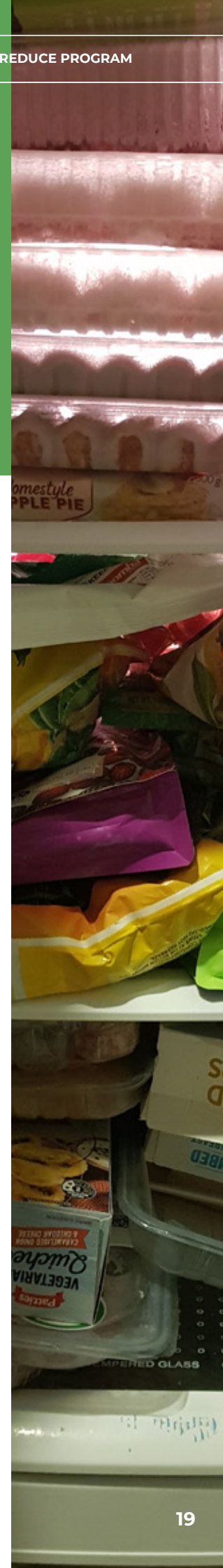
- ▶ RMIT University and Meat and Livestock Australia (MLA) have started monitoring consumer refrigerator performance and practices in relation to temperature, use, and food waste-related issues;
- ▶ MLA and QUT have begun mapping the red meat supply chain with industry, and modelling potential interventions to reduce food waste, an archetypal project potentially translatable to other supply chains. RMIT is aiding via DIRECT modelling, the first Fight Food Waste CRC project to integrate the newly launched tool for mass cost flow analysis;
- ▶ KPMG has been engaged to investigate how the proposed tax incentive for food donation may be operationalised, with consultation with key industry representatives now underway; and
- ▶ The Program presented on a range of projects at the AUSPAK conference in Melbourne, and the International Sustainable Development Research Society Conference in Stockholm, Sweden.

COVID-19 continues to represent a key challenge to the program and its projects, as have the various related shocks for industry, research teams, governments, and not-for-profit stakeholders, including personnel shortages/furloughing, border closures, supply chain bottlenecks, material price hikes/shortages, and economic rebalancing sweeping the globe. However, project teams have adapted well, such as embracing remote technologies to reorient some or all of their work, even where site-based access has traditionally been the norm. A good example includes the DIRECT pilot work, in which industry and RMIT research teams collaborated remotely as opposed to on-site at farms, processing facilities, or restaurants. Another example included the use of new types of practices, such as the novel process

Curtin University devised and deployed to recruit and then resource on-board processing equipment trials in the prawn industry. In a reflective win for the team, they learned valuable insights through this process to refine their approach in lieu of running future funding rounds. Such has been the resilience of REDUCE Program partners through challenging circumstances.

In the coming year, long-developed date labelling and storage advice research and development should launch with multi-state and industry support, with a design-led approach, to collect intelligence and then prototype and test what would help reduce food waste in this context. This would build on the growing consumer and industry insights the CRC has developed, particularly from its ENGAGE and REDUCE Programs. A new focus on further supply chain innovations and interventions will be a program priority, including for horticulture, seafood, cold chain, and other food categories/sectors. Food service projects long in development are imminent and being fostered alongside the healthcare sector via two recently established multi-institutional core research teams developing a suite of new projects. The program is also considering launching projects for various new digital tools soon, tackling food waste from different perspectives. Finally, activating further food donation outcomes remains a core program objective, with further work in the tax incentive area and various related technology projects occurring. Overall, there is exciting momentum building for the REDUCE Program in supporting the 'path to half' for food loss and waste.

**A/Prof Simon Lockrey**  
REDUCE Program Leader





## 2.2 REDUCE Program Case Study

### DIRECT Commercialisation

The Dynamic Resource Efficiency Calculation Tool (DIRECT) is a business-ready, digital, cloud-based food waste tool which can assist industry to reduce food loss and waste (FLW).

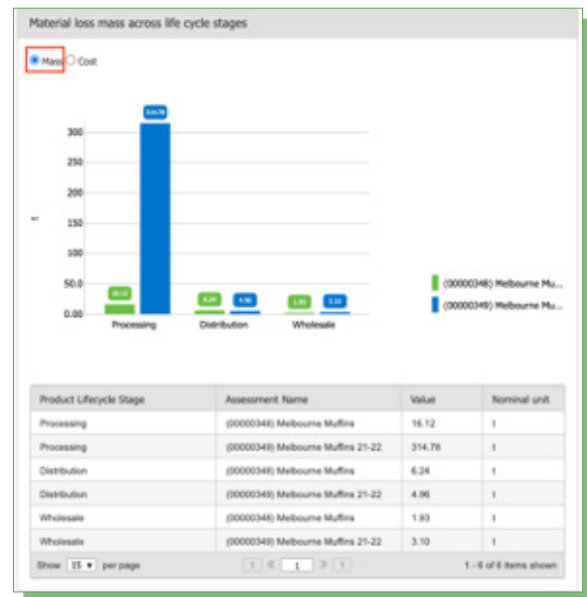
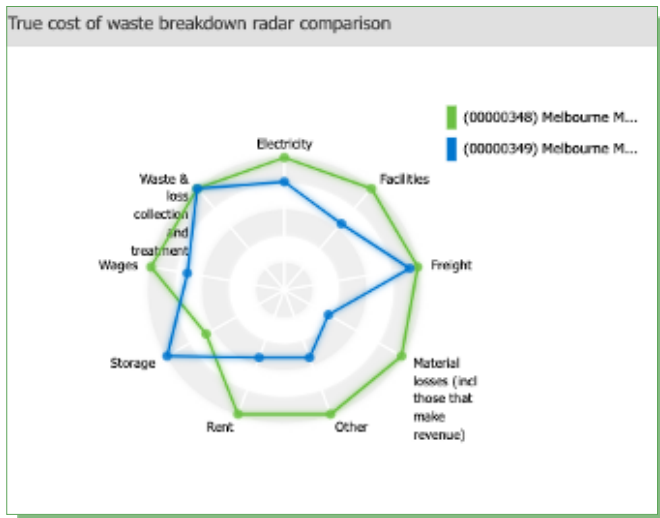
The DIRECT commercialisation project within the CRC has helped ensure DIRECT is aligned with business data, systems and processes, and operates with global standards/protocols of assessing food loss and waste.

Businesses can only manage what they measure and therefore need to understand where food waste is occurring – from such an understanding, better decisions can be made. While improving in recent years, there remains a level of inertia amongst food-producing businesses when implementing effective processes to measure better

and analyse their non-product material flows. To respond to this challenge, the project team featuring industry partner Empauer and RMIT University converted a spreadsheet version of DIRECT into a cloud-based software tool that quantifies the 'true cost of waste' (including direct material loss costs, waste management costs, and indirect costs related to labour, energy, rent, and so on) by identifying where food and non-food material losses flow across the food supply chain. DIRECT has been designed to measure, pinpoint, track, assess, visualise food loss and waste, enabling enable businesses to reduce their waste and associated costs, and report in alignment with international standards and protocols.

During the development of DIRECT, the project research team engaged five industry partners as part of the co-design piloting process in 2020-21, two packing vegetables, one valorising previously wasted fruit into a condiment, another processing nuts, with the last assessing waste - in both their kitchens and front of house - in quick service restaurants (QSR). Enhancements were identified for DIRECT, either implemented or





added to a development pipeline, as a result of the piloting process. This co-design work built upon the previous process undertaken in the mid-2010s with a food manufacturing industry group to develop an integrated and business-ready resource efficiency tool.

Specifically, during the pilots, DIRECT assisted a QSR chain in identifying a significant food waste hotspot in its food service processing stage, which made an impact without non-material/business costs being analysed. The nut processor was given a clear picture of the 'true cost of waste' when sending hulls to animal feed and comparing scenarios for value-adding by directing the hulls to other destinations.

As well as ensuring the tool meets business needs via the co-design process, the research team identified and verified the benefits of aligning to international standards; specifically, the Food Loss and Waste Accounting and Reporting Standard (FLW Standard) and material flow cost accounting (MCFA) through ISO Standards 14051, 14052 and 14053. This granular attribution enables consistencies in output and flexibility in analysing material flows and costs, of product and non-product/waste destinations, in the food supply chain. Furthermore, the supporting documentation, tools and resources provided at the global level for these standards (such as providing step-by-step and flexible approaches to getting started) can help users of DIRECT better prepare to collect the data required, as well as respond to the results of assessments.

**As well as pursuing opportunities to embed DIRECT in other CRC projects, there are ongoing engagements with various interested industry, government, and research parties.**

DIRECT was launched as a minimal viable commercial product in November 2021 and is embedded in another Fight Food Waste CRC project in which MLA and QUT are mapping the red meat supply. A suite of supporting materials (including a user guide and training materials) have been developed, while several reports and journal articles have been published, or are in development. As well as enhancements planned in the pipeline of development of DIRECT, such as carbon emissions and nutritional metrics, further enhancements will be identified and implemented as the tool is utilised moving forward. As well as pursuing opportunities to embed DIRECT in other CRC projects, there are ongoing engagements with various interested industry, government, and research parties.





## 2.3. TRANSFORM Program

The TRANSFORM Program has had a productive and successful year with a substantial influx of new projects supporting the transformation of unavoidable food waste into valuable products.

Program staff were able to optimise resources in order to support these projects and have delivered several projects that are now actively supporting industry to halve food waste in Australia while also increasing their profitability.

During the 2021/2022 financial year, the program welcomed two new members to the team. Jessica Morgan (Program Coordinator) and Molly Chapman (Deputy Program Leader) have provided a significant boost to the program's administrative, project management and project development capabilities, and enable greater support for the program to help deliver ambitious targets over the life of the Fight Food Waste CRC.

The team has been dedicated to developing new projects, improving systems and processes, and delivering for Fight Food Waste CRC participants. The team has focused on developing high impact projects that solve significant challenges relating to transforming food waste into resources.

Nine new projects began in 2021/2022:

- ▶ Proof of concept: snack tomatoes new product development through eco-co-design;
- ▶ Pea fractionation and non-nut products;
- ▶ High nutrition ingredients from agricultural food waste;
- ▶ Transformation of plant protein processing waste into high value health promoting food ingredients;
- ▶ New opportunities for abalone processing waste;
- ▶ Realising smart compost formulations (SCF);
- ▶ Addressing technical barriers at merchant food waste anaerobic digestion facilities;
- ▶ Maximising shelf-life of an ambient Cowch pancake through formulation; and
- ▶ Shelf life, nutritional and sensory validation of value-added unmarketable strawberry produce (Part A) and commercialisation trial (Part B).

Three TRANSFORM projects were finalised in the 2021/2022 financial year, resulting in a total program portfolio of 23 active projects and six completed projects. Another nine projects are due for completion in the first quarter of the 2022/2023 financial year, with the TRANSFORM team preparing to assist with the dissemination of the findings from these projects to fully realise their intended impact.

The Fight Food Waste CRC Small to Medium Enterprise (SME) Solutions Centre ended on 30 June 2022, with the full allocation of available funds to SMEs. Three projects with the Centre reached full completion, with the remaining five projects to be delivered over the next 12 months.

**The team has been dedicated to developing new projects, improving systems and processes, and delivering for Fight Food Waste CRC participants.**

**At the end of the reporting period there were 10 TRANSFORM projects in the development pipeline that will be progressed in 2022/2023.**

Highlights of the three completed projects include:

- ▶ **Banana Feeds Australia livestock scoping study** showed that 'B-Complete - Nature's Green Banana Supplement' had no negative effect on equine gut microbial populations and was effective in the prevention of equine gastric stomach ulcers compared with no treatment;
- ▶ **Orange Glow – value adding underutilised/waste pumpkin produce** successfully tested methodologies to produce Orange Glow pumpkin freeze- and air-dried powders, beta-carotene rich extracts, seed oil and protein rich meal and probiotic pumpkin beverage; and
- ▶ **Montague Fresh circular fruit waste** succeeded in the creation of a series of snack and 'ready-to-eat' foods from plum waste. As of February 2022, Montague has commissioned the processing of 50 tonnes of plum waste product for conversion into fruit puree.

At the end of the reporting period there were 10 TRANSFORM projects in the development pipeline that will be progressed in 2022/2023. These projects range from understanding policy settings to enable upcycling of food waste through to initiatives that explore food surplus transformation across the supply chain through collaboration and stakeholder engagement.

The TRANSFORM Program also welcomed one new PhD student to our existing team of PhD and Master's students. The team is proud of the program's portfolio of future leaders and the work they are doing to support beneficial outcomes from the transformation of food waste into high value outputs.

The next 12 months promise much for TRANSFORM, even with COVID-19 remaining a challenge. Partners have been unable to meet

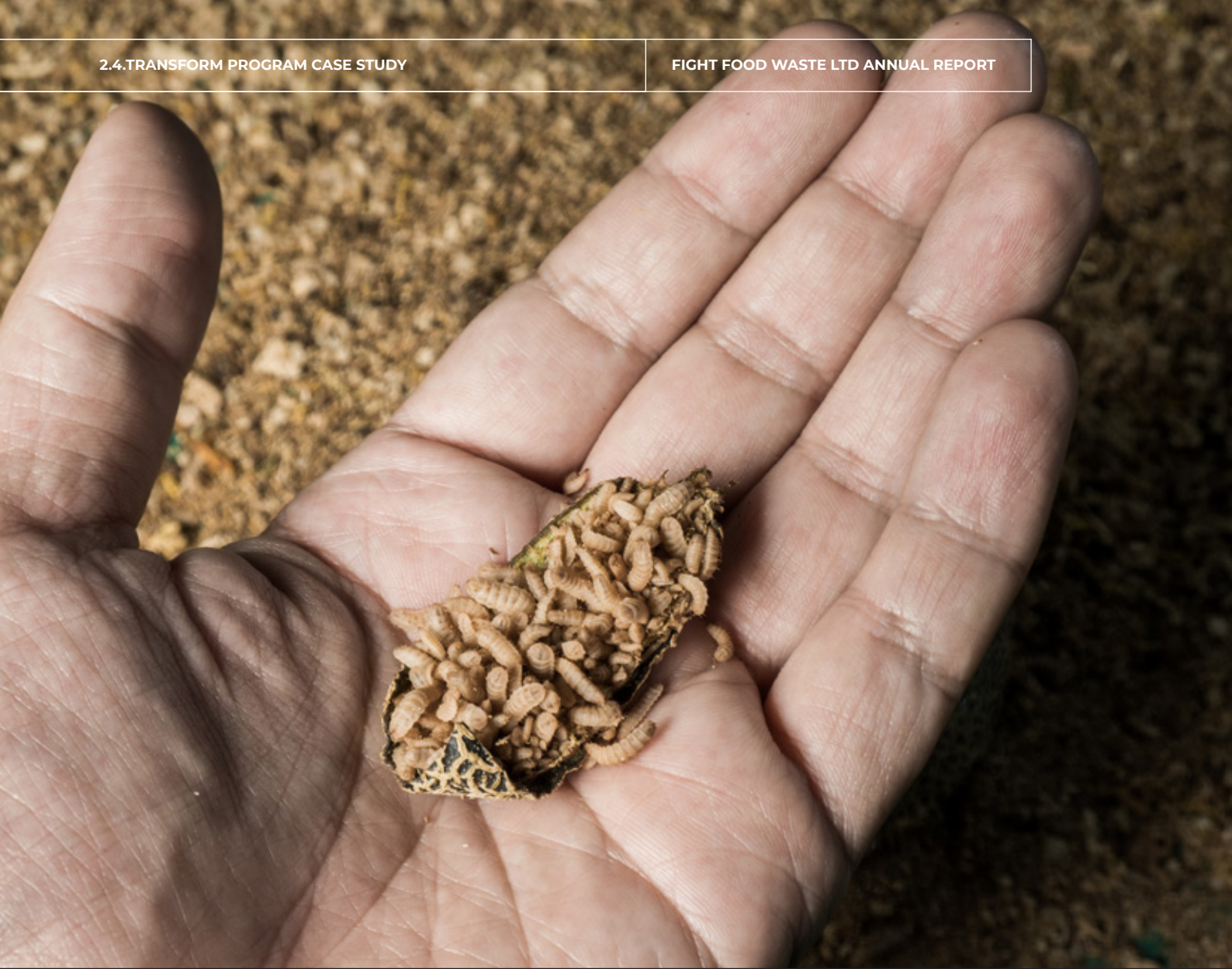
face-to-face as much as would have been liked, in some cases causing delays to projects. However, teams are resilient and continue to work together to deliver for participants.

Going forward TRANSFORM will work to ensure it continues to deliver for industry and meet the Fight Food Waste CRC's impact targets. To do this, our focus for 2022/2023 will be to:

- ▶ Continue the fight against food waste through focusing on turning food waste into products that are at the top of the food recovery hierarchy and address known food waste hotspots;
- ▶ Deliver impact beyond the life of the CRC through a focus on shifting the food production system from linear to circular, fostering long-standing partnerships and collaboration, and empowering industry to drive sustainable food systems into the future; and
- ▶ Deliver for our participants through aligning our world-class research partner strengths with industry needs and supporting our project teams to deliver industry-focused outputs on time, to budget and to standard.

The TRANSFORM Program would like to thank all those who have contributed to the success of the program over the past 12 months; its industry participants, research participants, students involved in the program, the team at Fight Food Waste Ltd head office, colleagues across the REDUCE and ENGAGE Programs, Innovation Managers and Stop Food Waste Australia for their continued support and engagement.

**Francesca Goodman-Smith**  
TRANSFORM Program Leader



## 2.4. TRANSFORM Program Case Study

Optimising and industrialising black soldier fly (BSF) production – redirecting food waste to livestock feed production using insects.

### Industry Perspective

We are two and a half years into the decisive decade for the insect farming industry and we have already seen what can be achieved with radical innovation as demonstrated by the success of Goterra, but we need to keep striving to progress our industry governance.

We know post-consumer waste is difficult to manage and legislate for and as an industry it is a challenge we must address. This project makes a real difference towards addressing this challenge and in reducing the ~51% of post-consumer food waste that goes to landfill every year.

**Olympia Yarger, Goterra.**



## The food waste challenge

In Australia, over 7.6 million tonnes (MT) of food is wasted each year, with the National Food Waste Baseline estimating that 51% (~4 MT) of this is post-consumer food waste, which includes from retail, hospitality, institutions and households, all of which are of special interest to insect farmers.

Black soldier fly larvae (BSFL) can consume this typically low-value mixed food waste, with the larvae able to be harvested as high-protein animal feed and the waste portion known as “frass” used as fertiliser. Receiving waste from such diverse sources creates unique challenges, including safety of the BSFL and frass, which is of particular interest to end-users and regulatory bodies.

**Insect farming has been identified as a legitimate and enduring solution to serve a growing world protein deficit and reduce biological waste issues.**

This Fight Food Waste CRC project involves industry partner Goterra and research partner the University of Queensland, and is addressing the roadblocks identified by the Agrifutures Australian Insect Production Plan by using BSFL as a waste management tool and a livestock feed by:

- ▶ Defining a roadmap to harmonise current BSFL production with existing standards/regulation governing livestock feed and defined research priorities;
- ▶ Developing screening methods to discover and control waste streams that are appropriate to produce animal/chicken feed and also decrease Australia's dependency on imported soybean protein; and
- ▶ Developing processing methods to allow utilisation of a wider range of waste streams by removing contaminants.

After a thorough review of existing regulations on potential hazards pertaining to animal feed, samples of black soldier fly larvae raised on a range of different waste substrates have been collected for analyses of the identified potential hazards. The frass from these different diets has also been sampled for analyses. The potential use of non-invasive, rapid, non-destructive and less expensive methods to determine the level of the hazards is also being developed, making use of Near Infra-Red and chemometric analyses.

As well as supporting commercial objectives, the use of insects for animal (e.g. chicken) feed will have three major environmental impacts:

- ▶ Reducing the amount of food waste that is sent to landfill;
- ▶ Reducing the environmental impacts of utilising soybean protein for animal feed; and
- ▶ The frass produced (20% by weight of the waste processed) will be utilised as fertiliser.

Insect farming has been identified as a legitimate and enduring solution to serve a growing world protein deficit and reduce biological waste issues. The industry in Australia is still in its infancy but is poised to grow rapidly if the regulatory and safety concerns of using waste-fed insects for feed can be addressed.





## 2.5. ENGAGE Program

The ENGAGE Program has had another impactful year, supporting the completion of three of eight research projects within our portfolio, whilst also providing a home and guidance for six PhD and two Masters by research students.

Over the last twelve months, there have been two key highlights for the ENGAGE Program. First was to lead the successful finalisation of **Designing effective interventions to reduce household food waste** project, or the 'Household Project', in May 2022. Second was to have worked collaboratively with internal colleagues and external partners as key members of the team that delivered the Nationwide Consumer Behaviour Change Campaign (NCBCC) Business Case to the Department of Climate Change, Energy, the Environment and Water (DCCEEW) in June 2022.

The ground-breaking Australian research from the Household Project produced fourteen reports. Releasing the final Summary Report on Stop Food Waste Day (27 April 2022) brought a sense of pride to the ENGAGE Program and the Household Project Steering Committee. This report summarises the most comprehensive research on food provisioning in households ever conducted in Australia, providing insights for governments,

industry and policymakers, whilst also aiding practitioners who seek to help households reduce food waste.

While the project was completed in May, its legacy continues with the commencement of **Evaluating the effectiveness of priority household food waste reduction interventions** project in the same month, which will evaluate a range of interventions being implemented by four different organisations.

The impact of the Household Project is further amplified by its ability to provide a strong foundation of research to support the proposed NCBCC Business Case. The ENGAGE Program was thrilled to be a part of this exciting journey, which commenced in October 2021 when more than 50 experts attended the **Nationwide Consumer Campaign Summit**, and an 11-member Steering Group representing industry and government was formed. The Steering Group provided guidance to the internal working group from Stop Food Waste Australia and Fight Food Waste CRC, resulting in the development of the Business Case, which is currently being reviewed by DCCEEW.

The ENGAGE Program guided completion of research that deepens our understanding of how to use social media to connect with audiences about food waste reductions, with the finalisation of the **Social media: the real impact on food waste** report. Many thanks to the team at NSW EPA and QUT for their leadership of this project.





The ground-breaking Australian research from the Household Project produced fourteen reports.

The Research Higher Degree (RHD) program, also part of the ENGAGE Program portfolio, has continued to grow, and we now have 14 PhD and four Masters by Research students undertaking research addressing important gaps in knowledge. Through the **Future Leaders Program**, which is delivered by a team from Central Queensland University and KPMG, the 18 students continue to build connections with industry, gain skills and develop research translation expertise through high quality monthly presentations by industry professionals and regular check-ins.

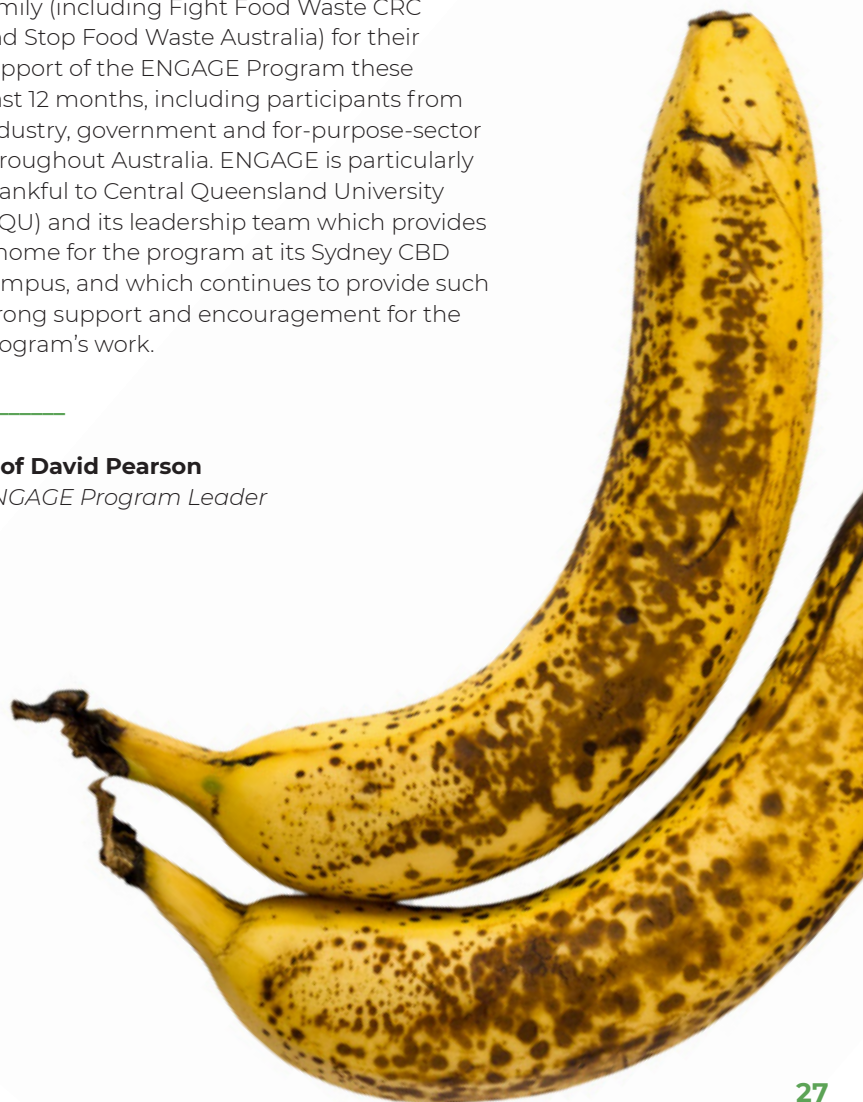
The last year has not been without challenges for the ENGAGE Program. The team was unable to fully pursue the abundance of food waste problems that fall within its scope. The focus will remain on high-impact, long-term research projects that identify solutions to change deeply engrained human behaviours around food waste (predominantly in households), and supporting the development of skilled professionals who contribute to a food waste-free future. ENGAGE acknowledges the growing interest and conversations to address business behaviour/ cultural change, and the challenges of recruiting to fill the remaining places in the Research Higher Degree program.

ENGAGE looks forward to the commencement of the **Household Simulation Model** (August 2022) and the delivery of a highly collaborative **Food Waste Policy Workshop** in Canberra in November 2022. High hopes are held for an announcement by DCCEEW of funding to start the NCBCC, and ENGAGE will continue to lay the groundwork for the delivery of this

monumental behaviour change initiative, including delivery of the supporting research project, **Consumer interventions and behaviour insights for reducing consumer food waste.**

The ENGAGE Program doesn't act alone. The team thanks its Fight Food Waste Ltd family (including Fight Food Waste CRC and Stop Food Waste Australia) for their support of the ENGAGE Program these past 12 months, including participants from industry, government and for-purpose-sector throughout Australia. ENGAGE is particularly thankful to Central Queensland University (CQU) and its leadership team which provides a home for the program at its Sydney CBD campus, and which continues to provide such strong support and encouragement for the program's work.

**Prof David Pearson**  
ENGAGE Program Leader





## 2.6. ENGAGE Program Case Study

### Household Project

What started with a workshop in Adelaide on 15 July 2018, has produced the most comprehensive deep dive into food behaviours of Australian households and provided crucial evidence for the proposed Nationwide Consumer Behaviour Change Campaign – a vital pillar for Australia to reach its ambitious goal of halving food waste by 2030.

A highly challenging four-year project, the ultimate objective was to produce insights that help decision makers roll out more effective campaigns, encouraging households to reduce food waste. The Household Project was a collaboration of twelve organisations, the Fight Food Waste CRC's project with the largest number of participants and had a budget of almost \$1 million cash and \$1 million in in-kind contributions from experts.

The active involvement of end-users ensured clear relevance of the research scope, and rigorous analysis of data ensured accuracy of the recommendations. The Project Steering Committee included representation from Australia's largest supermarket retailer Woolworths, every mainland state government and the ACT, the Food and Agribusiness growth centre (FIAL), Foodbank

Australia, OzHarvest, the UK's Waste and Resources Action Programme (WRAP), and Central Queensland University. Project funds were spent on employing a Project Manager, gathering and analysing data, the development of fourteen reports and communication of results, all available to the public.

The key insights have already been used by industry and government in the design and deployment of campaigns to ensure they achieve the highest possible impact, and this will continue for many years. Decision makers now have evidence-based insights around food provisioning in Australian households which identifies the areas to target for campaigns. It is now known which behaviours, the most wasted products, and most wasteful consumer segments to focus on. It is also known which message frames resonate the most with consumers, and how to best measure the impact of food waste interventions.

The Household Project legacy continues with findings being foundational for the Nationwide Consumer Behaviour Change Campaign Business Case which was



submitted to the Australian Government (DCCEEW) in June 2022. Further research has commenced to address crucial gaps in understanding household food waste. This in the form of two projects, **Evaluating the effectiveness of priority household food waste reduction interventions** (May 2021) and the **Household simulation project** (July 2022). In addition, two research higher degree students (one PhD and one Master's by research) are continuing to build on recommendations from the Household Project. Their work focuses on opportunities for supermarkets to support households and understanding the longevity of changes in behaviours.

Many thanks to the participants who contributed to the Household Project Steering Committee for their time, patience, insights and expertise, and a special acknowledgment must go to Project Manager, Dr Gamithri Karunasena. Her never-ending enthusiasm, project management skills, and willingness to go over and above has ensured the project was completed on time and on budget, whilst delivering user ready outputs from research undertaken with the highest levels of academic rigour.

## Household Project Work Package (WP) Reports



**WP1 - Australian household attitudes and behaviours national benchmarking study**



**WP2 - Australian household food waste behaviours, attitudes and perceived and actual food waste**



**WP3 - Profiles of Australian households for food waste reduction interventions**



**WP4 - Global best practice for designing interventions to reduce household food waste**



**WP5 - Priority behaviours for interventions to reduce household food waste in Australia**



**WP6 - Framing food waste reduction messages**



**WP7 - Methodologies to measure impact of priority interventions to reduce household food waste in Australia**

3

# STOP FOOD WASTE AUSTRALIA



## Stop Food Waste Australia - Building capacity and capability and partnering for impact

Stop Food Waste Australia (SWFA) has accomplished much since beginning operations in January 2021. It has successfully delivered 33 of the 43 milestones in its grant agreement with the Australian Government, published its 2021/2025 Strategic Plan and is now halfway through its second annual operating plan.

Among the major highlights for the 2021/2022 financial year:

- ▶ Launching the **Australian Food Pact** (the Pact), a new voluntary agreement program to reduce food loss and waste and food insecurity, create new value by upcycling surplus and wasted food, and improve food chain resilience and sustainability through whole chain collaboration;
- ▶ Delivering and now implementing the first two cross-cutting **Sector Action Plans** (SAPs) with the food rescue sector and the food cold chain;
- ▶ **Partnering for impact** through collaboration with others across Australia and globally, resulting in timely and relevant information and messaging being amplified to a broader audience, while also helping other food waste stakeholders in their journeys; and
- ▶ Establishing a **Monitoring, Evaluation, Reporting and Improvement** (MERI) framework in order to measure the progress SFWA is making and the impact of its work with policymakers, industry and other key stakeholders.

While much was achieved in the last financial year, it is worth acknowledging that, like many other organisations, SFWA has been operating in a very challenging environment.



## Partnering for impact through collaboration with others across Australia and globally.

A combination of SFWA's own limited staff numbers, COVID lockdowns, state border closures, extreme weather events, rising food prices, and the resultant disruptions to the food supply chain have meant that much of its engagement with industry has had to be conducted remotely. And when face-to-face engagement with companies was possible, the broad range of operational challenges they were facing (e.g., labour and ingredients shortages, floods and droughts, crop damage, higher shipping costs), meant that conversations took longer to schedule, were often postponed, or cut short. All these factors increased the time it took to recruit signatories to the Australian Food Pact, and to bring together key stakeholders and involve them in our SAPs.

More recently, as the country has opened up and SFWA staff have begun to meet companies in person for the first time, they have experienced a much better and quicker level of engagement, even though some of the underlying challenges that the food system faces remain.

Looking ahead to SWFA's 2022/2023 financial year and beyond, the Australian Food Pact will continue to expand, with the aim of having at least 25 signatories by the end of the 2022 calendar year and 45 by the end of 2023.

Within the Pact, work will continue on facilitating collaborative working groups to help drive pre-competitive activities across its signatory base. Working groups include:

- ▶ Mitigating greenhouse gas emissions through food waste reduction;
- ▶ The role of packaging in reducing food waste;
- ▶ Policy and regulation;
- ▶ Designing in sustainability;
- ▶ Whole chain resource efficiency; and
- ▶ Maximising food rescue.

Another focus in 2022/2023 will be supporting Pact signatories in the implementation of their food waste action plans. SWFA will offer signatories new opportunities to map and prioritise action on the food loss and waste hotspots they have identified, using tools developed by SWFA and its partner the Waste & Resources Action Programme (WRAP).

SAPs will also remain a strong priority in 2022/2023, with two more plans being published with the dairy and bread and bakery sectors, and new research and stakeholder engagement with the horticulture, foodservice and institutions sectors.

**The Australian Food Pact will continue to expand, with the aim of having at least 25 signatories by the end of the 2022 calendar year and 45 by the end of 2023.**

### Australian Food Pact

The Australian Food Pact (the Pact) was launched by Minister for the Environment the Hon. Sussan Ley MP and Assistant Minister for Waste Reduction and Environmental Management the Hon. Trevor Evans MP on 21 October 2021. The Pact launched with eight signatories (just shy of the target of 10): Simplot Australia, Woolworths Group, Coles, Mars Australia, Mondelēz Australia, Goodman Fielder, ARECO Pacific and McCain Foods. The number of signatories grew to 15 by the end of the financial year.



**SFWA had a strong focus on recruiting signatories... These businesses included major retailers Woolworths and Coles, foodservice providers Compass Group, Foodbuy and Sodexo, and large food manufacturers Goodman Fielder, Simplot, Mars Foods and Mondelez International.**

For the Pact's first operational year, SFWA had a strong focus on recruiting signatories. Initial recruitment focussed on organisations where the most impact could be delivered and which had considerable influence over food supply chains in Australia. These businesses included major retailers Woolworths and Coles, foodservice providers Compass Group, Foodbuy and Sodexo, and large food manufacturers Goodman Fielder, Simplot, Mars Foods and Mondelez International.

Once the Pact was launched, SFWA shifted its focus to taking its initial signatory cohort through the onboarding process, which culminates in the development and agreement of a food waste action plan. These plans allow signatories to set their own priorities for action, identify the projects they wish to undertake, while giving a clear understanding of how SFWA supports each signatory. These plans form the backbone of the Pact's delivery, and help SFWA to identify opportunities for collaboration between signatories and their supply partners, or where signatories can come together to achieve a common goal.

In addition to the individual support offered to Pact signatories, six collaborative working groups were proposed and prioritised by signatories with the first two: Mitigating Greenhouse Gas (GHG) Emissions through Food Loss and Waste (FLW) Reduction and Maximising Food Rescue kicking off early in 2022/2023. Supporting the working groups is an expert webinar series for Pact signatories enabling them to hear from the SFWA team and their peers on the latest innovations in FLW globally.

- ▶ The working group on GHG emission mitigation will seek to make the links between FLW reduction and GHG emissions reductions, and help peak industry bodies and signatories deliver their climate change and Net Zero goals. This could ultimately lead to the creation of new tradeable carbon credits markets based on keeping food in the human food





system; and the agreement of a future collective GHG emissions reduction target under the Pact, as has recently happened under WRAP's Courtauld 2030 voluntary agreement in the UK;

- ▶ The working group on the role of packaging in reducing food waste will create a forum to bring together discussions and action on the national packaging and food waste targets, provide opportunities to train companies in how to use the Fight Food Waste CRC's Save Food Packaging Guidelines and Framework, and identify new packaging materials, formats and technologies to improve product shelf life and quality, reduce produce damage and provide more focused information to consumers on how to store and use food products;
- ▶ The policy and regulation working group offers a unique opportunity to bring together Federal, State and local government policymakers in SFWA's founding partnership with the food and agribusiness industry to explore the potential to review or align existing policies and regulations, or create smarter, more inclusive policies and regulations that support food businesses seeking to reduce their food loss and waste; and
- ▶ The designing in sustainability working group will build upon the knowledge that up to 80% of the impacts and benefits of a new product are locked in during the early stages of new product development, offering the potential for signatories to work with their supply partners to utilise good design practices to 'design out' food waste (and other sustainability impacts) and create new value for consumers.

## Sector Action Plans

The first Sector Action Plan (SAP), the Food Cold Chain SAP, was launched in June 2022. It was co-designed with peak industry body, the Australian Food Cold Chain Council (AFCCC), and was developed to reduce an estimated \$3.8 billion of food currently lost or wasted in Australia annually as a result of cold chain failures. The SAP proposed a new Cold Food Code, which would include a series of best practice documents and training for cold chain practitioners and those that manage them.

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**\$3.8 billion of food currently lost or wasted in Australia annually as a result of cold chain failures.**

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The second SAP for delivery is the Food Rescue SAP, featuring the collaboration of Australia's largest four national food rescue organisations: Foodbank, OzHarvest, SecondBite and FareShare. This SAP is focussing initially on two projects: the Hunger Map, which geo-spatially maps demand for food relief across Australia and those agencies that support local communities in need; and a project that promotes the need for better tax incentives for those food businesses donating food and essential services to the food rescue sector. Sector representatives credit SFWA with bringing the four organisations together to identify priority initiatives for the sector, and new and better ways of collaborating more closely.





Co-design of three new SAPs has commenced, with two on track for delivery in September 2022:

- ▶ The Dairy SAP, supported by funding from Sustainability Victoria and led by Dairy Australia, with support from the Australian Dairy Products Federation, the Dairy Manufacturers Sustainability Council and SFWA, has compiled the first-ever dairy waste baseline as a foundation for action.
- ▶ The Bread and Bakery SAP, supported by funding from the NSW Environment Protection Authority, has broad bakery industry representation from national firms like Goodman Fielder, George Weston Foods and Baker's Delight to local NSW bakeries Bob and Pete's and Humble, and will focus on hotspots across the bakery supply chain to gain a better understanding of their root cause.

The third SAP being developed is Meat. Research into the red meat supply chain is being coordinated by the Queensland University of Technology (QUT), with funding from Meat and Livestock Australia and the Queensland Department of Environment and Science (QDES), with a Fight Food Waste CRC project providing foundational support.

Other SAP-related work occurring in 2021/2022 included working with the Queensland Government's Department of Environment and Science on the development of a Horticulture SAP following a commitment from the Queensland Government in its 2022-2032 Organics Strategy; and beginning consultations and literature reviews for SAPs in Foodservice and Institutions.

## Partnering for Impact

The SFWA team was busy throughout 2021/2022 building new collaborations and partnering with others to maximise its collective impact. Working with Standards Australia, SFWA now has a voice in the development of new ISO International Standards to quantify and reduce food loss and waste globally. SFWA has been supporting the New Zealand Government's Ministry for the Environment and New Zealand Champions 12.3 to establish the Kai Commitment, a new voluntary agreement program which will launch in late 2022. This provides SFWA with the opportunity to support food businesses operating in Australia and New Zealand in the future. SFWA has also been in discussions with Google and others to see how technology and data analytics can play a role in the fight against food waste and hunger.

SFWA's work is already being recognised nationally and internationally, with invitations to speak at the UN Food Systems Summit in September 2021, and the 2022 APEC Conference sessions and subsequent food and circular economy roundtables, which will run into 2023. SFWA has also played an active role in supporting key international food waste-related events, including Food Waste Action Week in March and Stop Food Waste Day in April, distributing information to consumers on how to reduce household food waste and save money during a time when domestic budgets are under increasing pressure from rising costs of living.

Nationally, SFWA has been invited to share its work at a wide range of conferences and forums, including the Coffs Waste Conference,

the Australian Food and Grocery Council Symposium, FoodTech QLD, CCN Live, the AORA Conference and several Waste and Resource Recovery Forums around the country.

Finally, SFWA continues to build its presence in the digital space, launching a new website and social media platforms to promote its work and provide its partners, signatories and those participating in SAPs with the information, tools and resources they need to work with SFWA effectively. This includes a new portal and a communications toolkit for partners and signatories to the Australian Food Pact, to help them to help us deliver Australia's target to halve food waste by 2030.

## Monitoring, Evaluation, Reporting and Improvement

The past financial year saw the planning and establishment of systems and processes to support the monitoring, evaluation, reporting and improvement (MERI) activity of SFWA. A key output was the MERI Plan which outlines the overarching approach to MERI and describes the general processes that will be used. The plan is based around annual reporting for signatories of the Australian Food Pact and Sector Action Plan participants, in addition to detailed program evaluation and public reporting every three years. Efforts will be made to coincide the program evaluation and public reporting with the reviews of the National Food Waste Baseline.

SFWA has worked closely with data analysts from WRAP UK to establish systems, processes and guidance in preparation for the first round of Australian Food Pact annual reporting. Signatories will be asked to provide their food waste data within an Excel-based data capture sheet which is based on international standards, and includes Pact-specific questions, including a self-assessment on

food waste reduction leadership behaviours. A range of resources have also been developed to support the reporting process.

Data security has also been a major consideration, given that food waste data from businesses is highly sensitive. A data security procedure that describes how signatory data will be handled was developed, and the internal team have undertaken training in how to manage sensitive data once received. Data storage systems were carefully designed to support the permissions levels laid out in the data security procedure. Additionally, leading waste data analytics specialist Rawtec has been contracted to assist with the first year of Pact data collection, analysis and reporting, bringing significant expertise in food waste reporting with a proven track record in handling sensitive data.

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**SFWA has worked closely with data analysts from WRAP UK to establish systems, processes and guidance in preparation for the first round of Australian Food Pact annual reporting.**

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In the coming year, SFWA looks forward to receiving baseline data from both the Australian Food Pact and Sector Action Plans, which will be used to uncover insights and then reported back to businesses and sectors to motivate and inform action that will reduce food waste.

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**Mark Barthel**  
*SFWA Chief Operating Officer*

**“When we saw the opportunity of collaborating with industry experts and like-minded organisations to drive innovation and improve the Australian food system’s productivity and resilience, we jumped on it”**



## 3.1 STOP FOOD WASTE AUSTRALIA CASE STUDY

Leading Australian agricultural and food manufacturing business Simplot Australia employs almost 2,000 people across Australia and New Zealand and operates five manufacturing facilities.

Recognising the need to do as much as it can to be part of Australia’s food waste solution, it joined the Australian Food Pact in October 2021 as an inaugural signatory.

*“When we saw the opportunity of collaborating with industry experts and like-minded organisations to drive innovation and improve the Australian food system’s productivity and resilience, we jumped on it,”* Simplot Australia’s Head of Sustainability, Phoebe Dowling said.

*“We identified the value that could be achieved through working collaboratively across industry and recognised that this provided the opportunity to implement change at scale. Hopefully leading to broad ranging impacts that would collectively benefit our environment, farmers, consumers, businesses, and many other stakeholders.”*

Since joining the Australian Food Pact, Simplot Australia has undergone a comprehensive onboarding process with SFWA, including:

- ▶ Establishing a dedicated food waste team with representatives from across the business;

- ▶ Identifying and acting upon ‘quick-win’ opportunities;
- ▶ Affirming food waste as a business priority; and
- ▶ Establishing a clear structure to better understand and gather food waste opportunities through its reporting processes.

Another priority since joining the Australian Food Pact has been raising awareness across the Simplot business. In February 2022, SFWA’s Mark Barthel and Sam Oakden presented on the Australian Food Pact to Simplot’s supply chain leadership team and in April visited Simplot’s Devonport and Ulverstone processing facilities in Tasmania.

*“As the last Australian grown frozen and shelf stable vegetable provider of any scale under our Birds Eye and Edgell brands, we have a unique view of waste reduction opportunities right across the value chain, from farm to fork. We’re looking forward to using SFWA’s tools and expertise to map the food waste at all our processing sites, and we’re keen to explore the opportunity of engaging more closely with the food rescue sector through SFWA,”* said Ms Dowling.

*“Joining the Australian Food Pact has absolutely been a great decision, and Simplot Australia is committed to playing our part in helping Australia reach its food waste reduction targets.”*

4

# RISK AND IMPEDIMENTS

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

Key risks and impediments experienced during the reporting period along with mitigation strategies are described below:

Risk / Impediment	Description	Mitigation
COVID-19 ongoing impacts	<p>COVID-19 restrictions were relaxed during the year, but COVID-19 continues to have ongoing impacts.</p> <p>The biggest impact has been on staffing with several team members becoming unwell and requiring time off. This has led to disruptions in some activities during the year.</p> <p>Supply chains disruptions have caused some project delays.</p>	<p>A return to business travel and face-to-face meetings have been welcomed by the team, but electronic forms of communication have also been embedded into our hybrid way of working.</p> <p>Increased focus on people and culture, flexible work practices and encouraging the use of our employee assistance program to all staff (whether employed by the Fight Food Waste Ltd or not).</p>
Business development challenges	<p>Economic uncertainty continues to impact companies' appetite to invest in research &amp; development and commercialisation.</p> <p>University research partners have lacked resources to support new project development due to staffing cuts.</p> <p>State Government research partners have lacked dedicated personnel to support new project development within the Fight Food Waste Ltd.</p>	<p>New collateral and processes developed to support business development, including our <i>Value Proposition, 2021-28 Investment Framework</i> and capability statements for each of our research partners.</p> <p>Key new appointments made to support State Government research partners have been onboarded and their efforts are having an impact in new project development.</p> <p>Monthly management team business development meetings instituted and sharp focus on project development pipeline.</p>

## 5

# INTELLECTUAL PROPERTY MANAGEMENT

## Intellectual Property Management

The treatment of Intellectual Property (IP) and the closely related issue of commercialisation have been carefully considered in the establishment phase of Fight Food Waste Ltd, particularly the Fight Food Waste CRC. In 2021/2022, no formal IP was generated from research because the research activities had not progressed to an appropriate stage. We anticipate that this situation will change in future years as several of the initial projects in the portfolio are finalised and formal IP protection becomes a consideration.

Whilst not directly related to research projects, trademarks have been granted for the Fight Food Waste CRC logo (#1967475 and #1967476) and for the #Too Good to Throw logo (#2042033) which are widely used in our communication activities.

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**The treatment of Intellectual Property and the closely related issue of commercialisation have been carefully considered in the establishment phase of Fight Food Waste Ltd, particularly the Fight Food Waste CRC.**

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In the development of the policies and processes, it was determined that industry participants within projects will have the first right to submit utilisation plans for the IP developed. Ordinarily, Project IP will be owned

by the project parties in shares (based on their respective contributions to the project), and any income from the commercialisation of project IP will be split in accordance with these shares.

Utilisation plans are to be agreed by all project parties (including the Fight Food Waste CRC management team and the Research and Commercialisation Committee) prior to a project commencing and will be reviewed annually to determine ongoing appropriateness and varied if required. Key clauses related to IP and commercialisation from the Core Participants Agreement have been incorporated into the Fight Food Waste CRC project guidelines developed to assist participants in developing new projects.

Utilisation outcomes from the Fight Food Waste CRC will include a mixture of public and confidential information, new tools and techniques for identifying, reducing (including innovative packaging), and transforming food and industry waste and gaining access to highly skilled postgraduates and industry professionals for building the future 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:

## Identification and management of IP

Through quarterly reporting the Program and Project Leaders will identify any emerging IP and report to the Fight Food Waste CRC management team.

## Protection of IP

The utilisation plan (agreed at commencement of a project) will outline which party is responsible for managing the protection of IP. Where the Fight Food Waste CRC is responsible, it will engage the services of professionals to put in place the appropriate IP protection. It should be noted that some 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.

## Ownership of IP

Ordinarily (unless otherwise agreed in the Project Agreement), upon its creation, project IP will be owned by the project parties in proportion to their respective contributions to the 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 utilising the project IP requires a licence to use pre-existing material, the contributing party will grant them a licence on reasonable commercial terms.

## Transparency and reporting

The Fight Food Waste CRC will keep a register of project IP and pre-existing material that specifies who owns the IP and the rights and obligations attached.

## Potential conflict of interest

The independent Fight Food Waste CRC 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 the 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 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 protection of IP is important, it is the development of IC (intellectual capital) that will possibly be more important in this CRC with the unimpeded sharing of new knowledge being a key factor in achieving the Fight Food Waste CRC's aspirations of reducing food waste in many outcome areas. The Industry Connection Hub is one avenue established to assist in this.

Whilst these principles guide the Fight Food Waste CRC's contracting framework, there is a recognition that these guiding principles can be amended to reflect the commercial and real-world requirements of the projects and can be adjusted through the contracting process prior to any project commencing.

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**Sharing of new knowledge being a key factor in achieving the Fight Food Waste CRC's aspirations of reducing food waste in many outcome areas.**

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## 6

# FUTURE PLANS AND TRANSITION ARRANGEMENTS

Currently government funding is scheduled to end for Stop Food Waste Australia (SFWA) in mid-2024 and for the Fight Food Waste CRC in mid-2028, two and a half years before the United Nations Sustainable Development Goal Target 12.3 of halving food waste due in December 2030. As both divisions approach their mid-term funding points our focus is shifting to:

1. Operating as one organisation to maximise efficiency and impact, and
2. Ensuring that we are putting in place the necessary foundations to live beyond government funding.

Ensuring that we have the financial stability and continuity to continue and deliver on our objectives will be essential. At the May 2022 Fight Food Waste Ltd Strategy Day it was agreed that the organisation would seek external assistance to develop a three-to-five year Business Plan and Stakeholder Engagement Plan with the aim of developing a self-sustaining organisation. The outputs of this process will be delivered in the 2022/2023 financial year.

At present 2.5 million tonnes of household food waste are generated each year, one third of Australia's total food loss and waste volume, and only a united campaign involving all levels of government and industry can address this. As highlighted in the CEO Report, a major achievement for 2021/2022 was the delivery of the Nationwide Consumer Behaviour Change Campaign Summit in October 2021, and the subsequent preparation and submission to the Australian Government in June 2022 of a fully costed Nationwide Consumer Behaviour Change Campaign business case. The campaign aims to replicate the success of the WRAP (UK) Love Food Hate Waste campaign, which has successfully reduced household food waste by 31%. With only 8 years remaining to deliver the necessary 30% reduction (FIAL 2021) in household food waste in Australia, a reduction that can only come from prevention

education or policy intervention, time is of the essence. Our future plans consequently have a strong focus on securing the necessary funding for the campaign and getting it underway before it is too late.

Critical to our future plans is making sure that we deliver the best possible impact from our remaining uncommitted funds. In 2022/2023 we aim to significantly increase research, development and extension (RD&E) activities through; 1) the recruitment of new participants and projects that utilise uncommitted grant funding; and 2) the development of new projects that utilise existing unspent participant contributions (principally sitting with Primary Industries and Regions South Australia and the Queensland Department of Agriculture and Fisheries), to reduce unearned revenue. This will involve the establishment of a range of new high impact integrated projects with existing and new Fight Food Waste Ltd industry participants through an open call process that targets food loss and waste hotspots, involves extensive collaboration across whole sectors and/or value chains, and works across the three Fight Food Waste CRC programs and SFWA. The aim is to have the bulk of our RD&E funding committed by 2026 so we can ensure the successful delivery of projects and their impacts by 2028.

As we prepare the 2021/2022 Annual Report the team is busy planning the Second National Food Waste Summit to be held on November 23-24, 2022, at the Brisbane Convention and Exhibition Centre. The event will be held almost 5 years to the day since the launch of the National Food Waste Strategy on November 20, 2017. The summit will highlight what has been achieved in the last 5 years to fight food waste in Australia, as well as what will be required to achieve a halving of food waste by 2030. The event will be a must attend for all involved in the fight to end food waste in Australia and globally. We look forward to seeing you there.

## 7

# GOVERNANCE

The adjacent organisation chart, as of June 30, 2022 details the structure of the two divisions that Fight Food Waste Ltd (ABN 90 627 226 537; a registered charity) runs in pursuit of its constitutional objectives.

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

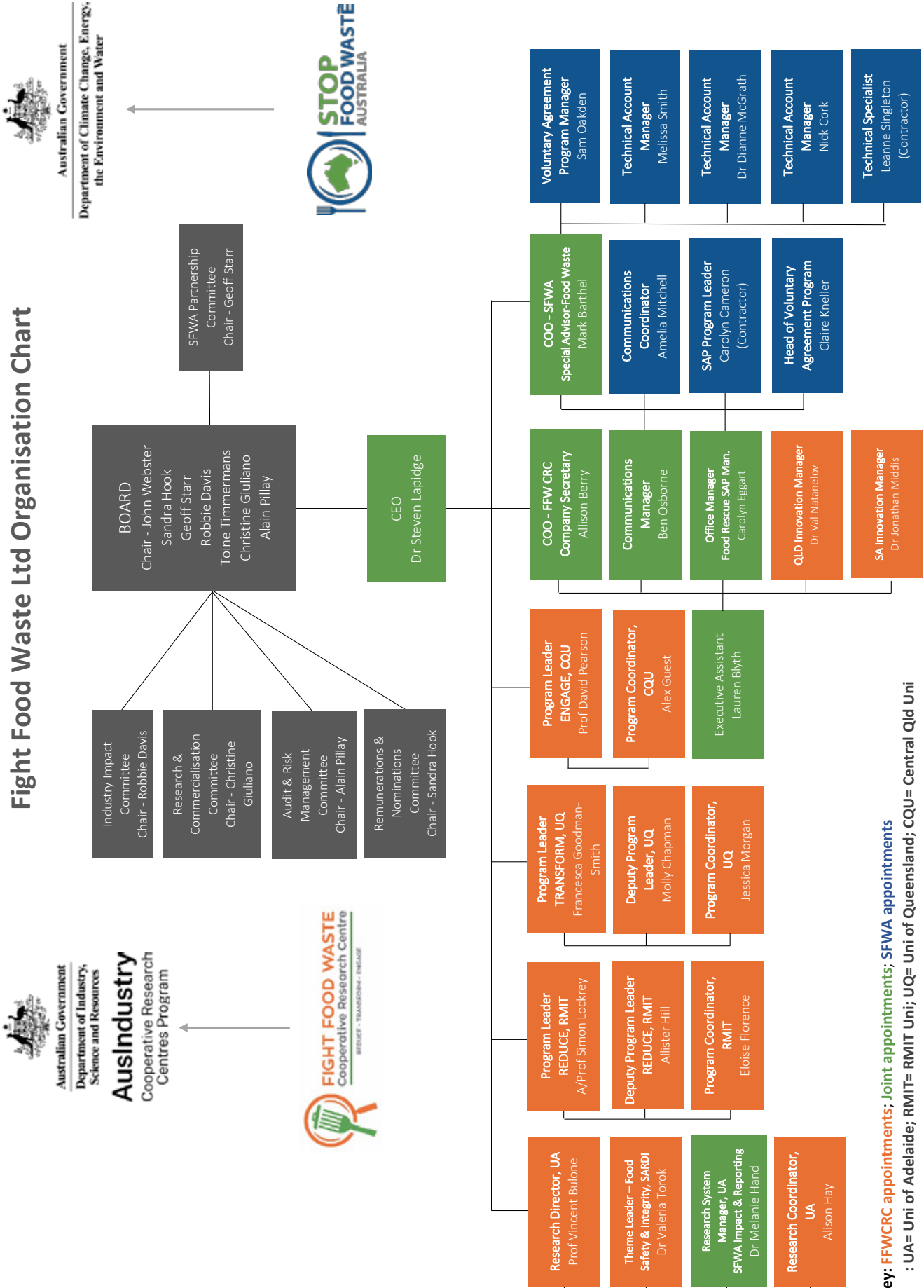
Stop Food Waste Australia commenced on January 1, 2021, with 3.5 years of seed funding from the Australian Government Department of Agriculture, Water and the Environment.

The integration and expansion of the two divisions will be essential to ensure that Australia has the best possible chance of achieving United Nations Sustainable Development Goal 12.3 of halving food waste by 2030.

In 2022/2023 Fight Food Waste Ltd aims to continue the integration of the two divisions to ensure a seamless offering to industry, governments and society.

**The integration and expansion of the two divisions will be essential to ensure that Australia has the best possible chance of achieving United Nations Sustainable Development Goal 12.3 of halving food waste by 2030.**

# Fight Food Waste Ltd Organisation Chart



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

## 8

## APPENDICES

## 8.1 Appendix A – Fight Food Waste CRC Scholarship Students (2021/2022)

Fight Food Waste CRC Project Title	Research Program	Host Research Institution	Student Type	Name	Commencement date	Expected Completion Date	Country of Origin
Save Food Packaging Criteria and Framework	REDUCE	RMIT University	PhD	Ruby Chan	02/09/2019	1/09/2023	Australia
Dynamic Industry Resource Efficiency Calculation Tool (DIRECT) Commercialisation	REDUCE	RMIT University	PhD	Roland Somlai	1/11/2019	31/10/2023	Hungary
Enhancing Foodbank's stakeholder engagement	REDUCE	CQ University	PhD	Khouloud Kamalmaz	9/01/2020	9/01/2024	Australia
Dynamic Industry Resource Efficiency Calculation Tool (DIRECT) Commercialisation	REDUCE	University of Adelaide	PhD	Jack Hetherington	28/06/2021	27/06/2024	Australia
Performance monitoring and data sharing to reduce food waste in the cold chain.	REDUCE	RMIT University	PhD	Sina Davoudi	30/03/2022	29/3/2026	Australia
Opportunities for reducing horticultural food wastes using biorefining approaches.	TRANSFORM	Queensland University of Technology	PhD	Roanna Jones	24/02/2020	23/02/2024	Australia
From Food Waste to Smart Compost Formulations (Round 2)	TRANSFORM	University of Queensland	PhD	Michael Walsh	1/07/2020	30/06/2024	Australia
Optimising and industrialising black soldier fly production - redirecting food waste to livestock feed production using insects	TRANSFORM	University of Queensland	PhD	Shanmugam Alagappan	6/10/2020	30/09/2024	India
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	22/02/2021	21/02/2024	Australia

Fight Food Waste CRC Project Title	Research Program	Host Research Institution	Student Type	Name	Commencement date	Expected Completion Date	Country of Origin
Advancing regional agri-food waste valorisation	TRANSFORM	University of Southern Queensland	Masters by Research	Lee Williams	22/02/2021	21/02/2024	Australia
New Opportunities for Abalone Processing Waste	TRANSFORM	Curtin University	Masters by Research	Lynne Loo	15/03/2021	14/8/2023	Australia
Evaluation and optimisation of therapeutic opportunity of Australian abalone viscera hydrolysates produced via enzyme hydrolysis.	TRANSFORM	Curtin University	PhD	Alexis Chung	01/09/2021	31/08/2025	China
Who, What, Where (WWW) of Household Food Waste Behaviour	ENGAGE	University of Adelaide	PhD	Trang Nguyen	1/10/2019	30/09/2023	Vietnam
Understanding consumer food waste attitudes and behaviours and interventions to reduce food waste	ENGAGE	CQ University	Masters by Research	Danica Jobson	1/06/2020	31/05/2024	Australia
Food waste reduction roadmap for Woolworths	ENGAGE	CQ University	Masters by Research	Josephine Buckman	1/06/2020	5/12/2024	Australia
Understanding consumer food waste attitudes and behaviours and interventions to reduce food waste	ENGAGE	CQ University	PhD	Esther Landells	1/07/2020	30/06/2024	Australia
Unpacking the role of TikTok in food waste communication and reduction	ENGAGE	Queensland University of Technology	PhD	Xuan Li	26/07/2021	25/07/2024	Australia
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	30/07/2021	29/07/2025	Australia

## 8.2 Appendix B – Participants and Partners

### Existing Fight Food Waste CRC Participants

Participant Name	Type	ABN/CAN	Org Type
Abalone Association of Australasia Incorporated	Core	93 373 883 402	Industry
Abalone Council Australia Ltd	Core	14 108 092 271	Industry
AG Schilling & Co	Core	47 958 207 060	Industry
Australian Council of Prawn Fisheries Ltd	Core	31 052 207 191	Industry
Australian Country Choice Production Pty Ltd	Supporting	32 079 436 258	Industry
Australian Food and Grocery Council	Supporting	23 068 732 883	Industry
Australian Food Cold Chain Council Ltd	Supporting	15 621 254 448	Industry
Australian Foodservice Advocacy Body	Supporting	97 648 256 615	Industry
Australian Institute of Food Science and Technology Ltd	Supporting	15 602 767 019	Industry
Australian Institute of Packaging Inc	Core	35 092 354 071	Industry
Australian Organics Recycling Association Ltd	Supporting	17 158 519 736	Industry
Australian Packaging and Processing Machinery Association Ltd	Core	62 051 388 053	Industry
Bowen Gumlu Growers Association Inc	Core	35 729 953 455	Industry
Central Coast Industry Connect Ltd	Supporting	51 605 544 223	Industry
Central Queensland University	Core	39 181 103 288	University
Central SEQ Distributor-Retailer Authority (Queensland Urban Utilities)	Core	86 673 835 011	Industry
Chameleon Innovations Pty Ltd	Core	68 629 148 590	Industry
Chemistry Centre (WA)	Core	40 991 885 705	Government research provider
Curtin University	Core	99 143 842 569	University
Eastern Waste Management Authority	Core	15 972 100 754	Industry
Empauer Pty Ltd	Core	95 614 415 146	Industry
Extracta Pty Ltd	Core	44 643 658 833	Industry
FADA Pty Ltd t/a Pacific Coast Produce	Core	84 269 588 959	Industry
Fisheries Research and Development Corporation	Core	74 311 094 913	Government
Food and Fibre Gippsland Inc	Supporting	27 546 137 219	Industry
Food Innovation Australia Ltd	Core	50 164 124 609	Government
Food South Australia Inc	Core	59 149 235 570	Industry
Foodbank Australia Ltd	Core	58 073 579 254	Industry
FSAA Foodservice Suppliers Association Australia Incorporated	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 (as a body corporate pursuant to the Green Industries SA Act 2004)	Core	76 149 388 126	Government
Gretals Australia Pty Ltd	Core	54 605 253 441	Industry
Honey and Fox Pty Ltd	Supporting	85 606 554 947	Industry

Participant Name	Type	ABN/CAN	Org Type
KPMG	Supporting	51 194 660 183	Industry
Martin Energy Group	Core	57 617 542 855	Industry
Microtec Engineering Group Pty Ltd	Core	21 148 010 717	Industry
Minister for Primary Industries and Regions South Australia (Acting through the South Australian Research and Development institute)	Core	53 763 159 658	Government research provider
Mitolo Developments Pty Ltd	Core	86 123 214 068	Industry
NSW Environment Protection Authority	Core	43 692 285 758	Government
OzHarvest Ltd	Supporting	33 107 782 196	Industry
Peats Soil & Garden Supplies Pty Ltd	Core	40 099 625 555	Industry
Planet Protector Packaging Pty Ltd	Core	65 614 861 791	Industry
Potatoes Australia Ltd	Supporting	68 650 212 543	Industry
Queensland Department of Agriculture & Fisheries	Core	66 934 348 189	Government research provider
Queensland Department of Environment and Science	Core	46 640 294 485	Government
Queensland University of Technology	Core	83 791 724 622	University
Regional Development Australia Murraylands and Riverland Inc	Core	32 137 252 384	Industry
Richgro Garden Products	Core	97 008 734 852	Industry
RMIT University	Core	49 781 030 034	University
SM Adams & Others (Piper Alderman)	Supporting	42 843 327 183	Industry
Sampano Pty Ltd	Supporting	56 608 519 893	Industry
Sunripe Pty Ltd ATF Sunripe Unit Trust	Core	68 550 509 362	Industry
Sustainability Victoria	Core	62 019 854 067	Government
Swinburne University of Technology	Core	13 628 586 699	University
Swisse Wellness Pty Ltd	Core	62 004 926 005	Industry
The South Australian Potato Company Pty Ltd	Core	48 090 103 549	Industry
The Trustee for The Favco Trust t/a Favco Queensland Pty Ltd	Core	22 608 312 386	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 City Services Directorate (ACT NoWaste)	Core	37 307 569 373	Government
University of Southern Queensland	Core	40 234 732 081	University
Waste & Resource Action Programme (UK)	Supporting	N/A	Industry
Western Australia Department of Water and Environmental Regulation	Core	28 428 443 065	Government
Whitsunday Regional Council	Core	63 291 580 128	Government
Woolworths Group Ltd	Core	88 000 014 675	Industry
Zerella Holdings Pty Ltd t/a Zerella Fresh	Core	18048361442	Industry

## New Fight Food Waste CRC Participants

Participant Name	Type	ABN/CAN	Org Type
AG Schilling & Co	Core	47 958 207 060	Industry
Australian Foodservice Advocacy Body	Supporting	97 648 256 615	Industry
Extracta Pty Ltd	Core	44 643 658 833	Industry
Foodservice Suppliers Association Australia Inc	Supporting	45 324 022 793	Industry
Gratuk Technologies Pty Ltd	Supporting	63 136 120 084	Industry
Martin Energy Group	Core	57 617 542 855	Industry
Microtec Engineering Group Pty Ltd	Core	21 148 010 717	Industry
Richgro Garden Products	Core	97 008 734 852	Industry
Sunripe Pty Ltd ATF Sunripe Unit Trust	Core	68 550 509 362	Industry

## SFWA Partners

Company name	ABN	SFWA Involvement
Department of Climate Change, Energy, the Environment and Water	63 573 932 849	SFWA Core Partner
WRAP UK	N/A	SFWA Core Partner
Australian Food and Grocery Council Ltd	23 068 732 883	SFWA Partner Organisation
Australian Food Cold Chain Council Ltd	15 621 254 448	SFWA Partner Organisation
Australian Institute of Packaging Inc	35 092 354 071	SFWA Partner Organisation
Australian Local Government Association Ltd	31 008 613 876	SFWA Partner Organisation
Department of Primary Industries, Parks, Water and the Environment (Tasmania)	58 259 330 901	SFWA Partner Organisation
Department of Water and Environmental Regulation (WA)	28 420 443 065	SFWA Partner Organisation
FareShare Australia Inc	89 304 710 474	SFWA Partner Organisation
Foodbank Australia Ltd	58 073 579 254	SFWA Partner Organisation
Green Industries SA (as a body corporate pursuant to the Green Industries SA Act 2004)	76 149 388 126	SFWA Partner Organisation
National Farmers' Federation Ltd	77 097 140 166	SFWA Partner Organisation
National Retail Association Ltd	44 009 664 073	SFWA Partner Organisation
NSW Environment Protection Authority	43 692 285 758	SFWA Partner Organisation
OzHarvest Ltd	33 107 782 196	SFWA Partner Organisation
Queensland Department of Environment and Science	46 640 294 485	SFWA Partner Organisation
SecondBite	66 116 251 613	SFWA Partner Organisation
Sustainability Victoria	62 019 854 067	SFWA Partner Organisation
Transport Canberra City Services Directorate (ACT NoWaste)	37 307 569 373	SFWA Partner Organisation



## Australian Food Pact Signatories

Company name	ABN	SFWA Involvement
Areco Pacific Pty Ltd	89 630 359 607	Australian Food Pact Signatory
Coles Supermarkets Australia Pty Ltd	45 004 189 708	Australian Food Pact Signatory
Compass Group (Australia) Pty Ltd	50 924 540 622	Australian Food Pact Signatory
Foodbuy Pty Ltd	22 623 079 863	Australian Food Pact Signatory
Dash Water	Company number 10016000	Australian Food Pact Signatory
George Weston Foods (trading as Tip Top Bakeries)	45 008 429 632	Australian Food Pact Signatory
Goodman Fielder Pty Ltd	51 116 399 430	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 (Aust) Pty Ltd	96 000 629 587	Australian Food Pact Signatory
Mondelēz Australia (Foods) Ltd	15 004 125 071	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
Woolworths Group Ltd	88 000 014 675	Australian Food Pact Signatory
YUME Pty Ltd	66 126 468 602	Australian Food Pact Signatory

## 8.3 Appendix C – 2021/2022 Research Publications

- Adhikari, B., Farahnaky, A., Mahskey, P., and Dhakal, S. Production and characterisation of potato protein isolate powder using mild, low cost and healthy extraction methods, SME Solutions Centre case study. RMIT University, Queensland Department of Agriculture and Fisheries and Fight Food Waste Cooperative Research Centre, Australia. <https://fightfoodwastecrc.com.au/wp-content/uploads/2022/06/Potato-Protein-final.pdf>
- Alagappan, S., Rowland, D., Barwel, R., Mantilla, S.M.O., Mikkelsen, D., James, P., Yarger, O., and Hoffman, L.C. Legislative landscape of black soldier fly (*Hermetia illucens*) as feed. *Journal of Insects as Food and Feed*. <https://doi.org/10.3920/JIFF2021.0111>
- Alagappan, S., Cozzolino, D., Yarger, O., Olarte Mantilla, S.M., James, P., Mikkelsen, D., and Hoffman, L. Near Infrared (NIR) Spectroscopy for the prediction of Nutritional composition of Black soldier fly larvae (BSFL). Conference Abstract, *Eating Insects North*. <https://ifw2022.org/en/program/eating-insects-north>
- Ananda J., Karunasena, G. G., Mitsis, A., Kansal, M., Pearson, D. (2021) Analysing behavioural and socio-demographic factors and practices influencing Australian household food waste. *Journal of Cleaner Production* 306 p. 127280 <https://doi.org/10.1016/j.jclepro.2021.127280>
- Ananda, J., Karunasena, G.G., and Pearson, D.(2021). Methodologies to measure impact of priority interventions to reduce household food waste in Australia. Fight Food Waste Cooperative Research Centre, Adelaide. Australia.
- Ananda, J., Karunasena, G.G., and Pearson, D. (2021). Priority behaviours for interventions to reduce household food waste in Australia. Fight Food Waste Cooperative Research Centre, Adelaide. Australia.
- Bessa, L.W., Pieterse, E., Marais, J., Dhanani, K., and Hoffman, L.C. Food Safety of Consuming Black Soldier Fly (*Hermetia illucens*) Larvae: Microbial, Heavy Metal and Cross-Reactive Allergen Risks. *Foods*. <https://doi.org/10.3390/foods10081934>
- Bessa, L.W., Pieterse, E., Marais, J., and Hoffman, L.C. Techno-functional properties of black soldier fly (*Hermetia illucens*) larvae. *Journal of Insects as Food and Feed*. <https://doi.org/10.3920/JIFF2021.0156>
- Brennan, L., Parker, L., Hill, A., Pochun T., Schivinski, B., Lockrey, S., Ryder, M., Verghese, K., Langley, S., Jackson, M., Francis, C., and Phan-Le, N. T. Consumer acceptance of packaging design alternatives - Survey Data Set. Technical Report.
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## 8.4 Appendix D – Fight Food Waste CRC Research Project Portfolio

### Active projects – REDUCE

ID	Project	Description	Project 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 University
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 and Livestock Australia; RMIT University;
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.	Meat and Livestock Australia; Queensland Department of Environment and Science; Australian Food Cold Chain Council; Australian Country Choice Production; Queensland University of Technology; RMIT University
1.1.5	Reduction of oyster waste: Establishing best practices for controlling wild spat under commercial production	'Overcatch' or 'fouling', whereby juvenile oysters (wild spat) or other aquatic organisms attach themselves to semi-mature oysters, is the largest farming challenge for Sydney rock oyster growers in Australia, leading to considerable food waste and economic losses. This project will evaluate the efficacy, practicality and cost-effectiveness of various existing methods and emerging techniques for controlling overcatch in the Sydney rock oyster industry.	Queensland Department of Agriculture and Fisheries; Koorringal Oysters; Fisheries Research and Development Corporation; Moreton Bay Rock Oysters; SED Graders; Queensland University of Technology; RMIT University
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, AFCC, 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 Institute of Packaging; Australian Food Cold Chain Council; Australian Food and Grocery Council; Australian Institute of Food Science and Technology; RMIT University
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.	Sustainability Victoria; Woolworths; RMIT University
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; Fisheries Research and Development Corporation; Queensland Department of Agriculture and Fisheries; Curtin University

ID	Project	Description	Project Participants
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.	Pacific Coast Produce; Australian Food Cold Chain Council; 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; Department of Primary Industries and Regions South Australia
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.	Foodbank Australia; Central Queensland University
1.4.5	National food waste tax incentive: Implementation analysis Phase 1: Scope and Design	Through this project, the food rescue sector via Foodbank Australia will test the feasibility of the proposed national tax incentive scheme developed in 2020.	NSW EPA; Queensland Department of Environment and Science; Foodbank; OzHarvest; KPMG

## Active projects – TRANSFORM

ID	Project	Description	Project 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.	Australian Sandalwood Network; Chameleon Innovations; ChemCentre
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.	Swisse Wellness; Swinburne University
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; Fisheries Research and Development Corporation; Curtin University

ID	Project	Description	Project Participants
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.	Sunripe; Queensland Department of Agriculture and Fisheries
2.1.13	Pea Fractionation and Non-nut Products	This project intends to investigate a bespoke combination of post-processing treatments for rejected peas to improve their flavour, increasing their utility in a range of food products and reduce waste. Product development expertise will then be utilised to convert flavour- and nutritionally-modified flour fractions into prototypes of finished consumer products.	AG Schilling & Co; Department of Primary Industries and Regions South Australia
2.1.14	Transformation of underutilised green beans into value added products and ingredients	This project will investigate green bean processing, textural, and nutritional changes using three industrial drying technologies (freeze-drying, air drying, and vacuum microwave drying).	Mulgowie Farming Company; Queensland Department of Agriculture and Fisheries
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.	Australasian Pork Research Institute Limited; Department of Primary Industries and Regions South Australia
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.	Queensland Government; University of Southern Queensland
2.2.5	High Nutrition Ingredients from Agricultural Food Waste	This project aims to produce high nutrition ingredients that have been identified as desirable for their next generation products (produced from grape marc and apple waste) while designing a modular process that can be expanded to other input streams and produce other high nutrition products such as pectin.	Extracta; Gratuk Technologies; Queensland University of Technology
2.2.6	Transformation of Plant Protein Processing Waste into High Value Health Promoting Food Ingredients	This project will develop processes that recover starch and pulse fibre from plant protein production waste and transform them into premium products through physical and other approved/green technologies for food and non-food applications.	Microtec Engineering Group; RMIT University
2.2.7	Grape marc to cattle feed - reducing food waste and emissions	This project will focus on the transformation of grape marc, a major food waste stream, into a value-added animal feed supplement.	Gretals; Endhill; Swinburne University

ID	Project	Description	Project Participants
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	Food Innovation Australia Limited; Queensland Department of Agriculture and Fisheries
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; Food Innovation Australia Limited; Queensland Department of Agriculture and Fisheries
2.3.1-9	Shelf life, nutritional and sensory validation of value-added unmarketable strawberry produce (Part A) and	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.	SSS Superfoods; Food Innovation Australia Limited; Queensland Department of Agriculture and Fisheries
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
2.3.4	Addressing technical barriers at merchant food waste anaerobic digestion facilities	Limited knowledge on the combined effects of high-fat and high-nitrogen wastes on anaerobic digestion has meant that such facilities have typically operated at a much-reduced capacity. This project addresses this limitation by testing and identifying acute and chronic digestion loading limits for high-fat and high-nitrogen food wastes (e.g. grease/meat).	Richgro Garden Products; Martin Energy Group; University of Southern Queensland
2.3.5	Realising smart compost formulations (SCF)	This project advances the design of food waste derived Smart Compost Formulations with on-farm and laboratory evaluation, quantification of socio-economic benefits, and communicating outcomes to stakeholders.	Peats Soils & Garden Supplies; Australian Organics Recycling Association; University of Queensland
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

## Active projects – ENGAGE

ID	Project	Description	Project 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.	KPMG; Central Queensland University
3.2.1	Fight Food Waste CRC 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
3.3.2	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.	Woolworths; Central Queensland University
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.	East Waste; Green Industries SA; University of Adelaide
3.3.6	Evaluating the effectiveness of priority household food waste reduction interventions	The purpose of this project is to critically and independently evaluate the effectiveness of a suite of actual interventions undertaken by sponsors in Australia.	Australian Government Department of Climate Change, Energy, the Environment and Water; Central Queensland University
3.3.7	Simulating household behaviour to estimate the impact of food waste reduction interventions	This project will use Discrete Event Simulation to model the household food management system as a sequence of events over time from purchasing to discard. The outputs of the project will provide guidance to improve decision making on anticipated impact of food waste interventions for practitioners and policy makers.	Queensland Department of Environment and Science; WRAP UK; Central Queensland University

## Completed projects

ID	Project	Description	Project 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 University



ID	Project	Description	Project Participants
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 University 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 University
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; KPMG
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 EPA; RMIT University
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 Production; University of Southern Queensland
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; Zerella Fresh; SA Potato Company; Potatoes South Australia; University of Adelaide
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; Whitsunday Regional Council; Queensland Department of Agriculture and Fisheries
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; Toowoomba Regional Council; University of Southern Queensland

ID	Project	Description	Project Participants
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; Department of 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.	Peats Soils and Garden Supplies; University of Queensland
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; Food Innovation Australia Limited; Queensland University of Technology
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; Food Innovation Australia Limited; University of Adelaide
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; Food Innovation Australia Limited; University of Southern Queensland
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; Food Innovation Australia Limited; Queensland Department of Agriculture and Fisheries
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; Food Innovation Australia Limited; RMIT University
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 Fresh; Food Innovation Australia Limited; RMIT University

ID	Project	Description	Project Participants
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.	Food SA; Australian Institute of Packaging
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
3.3.1	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.	Sustainability Victoria; Department of Water and Environmental Regulation (WA); Green Industries SA; NSW EPA; Transport Canberra City Services Directorate; Food Innovation Australia Limited; OzHarvest; Queensland Department of Environment and Science; Woolworths; Foodbank; WRAP UK; Central Queensland University
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.	Fight Food Waste CRC using COVID-19 stimulus funding
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.	NSW EPA; Queensland University of Technology

## 8.5 Appendix E – Financial Statements

# Fight Food Waste Limited

ABN: 90 627 226 537

**Financial Statements**

For the Year Ended 30 June 2022

**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 2022**

The Directors present their report on Fight Food Waste Limited (FFWL; ABN 90 627 226 537) for the financial year ended 30 June 2022. 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.

Five Board Committees operate to assist with the effective running of FFWL:

- Audit, Risk Management and Compliance Committee (ARMC)
- Research & Commercialisation Committee (RCC)
- Industry Impact Committee (IIC)
- Remuneration and Nominations Committee (RNC)
- Stop Food Waste Australia Partnership Committee (SFWA)

Charters for the Board and each Committee set out the governance framework and role for each. Three of these committees (ARMC, RCC, RNC) are usual in any Cooperative Research Centre. The Industry Impact Committee is an innovation of this organisation to ensure that an initial focus on impact and ongoing measurement of impact is integral in every aspect of operations. As a result, all research projects are required to clearly record the baseline position regarding food waste and then measure impact delivered in terms of tonnage reduction in food waste and increase in commercial returns together with environmental benefits where applicable.

The SFWA Partnership Committee was established to oversee the establishment and ongoing operation of Stop Food Waste Australia. The Committee will ensure compliance with the Commonwealth's governance and reporting requirements as specified in the Grant Agreement that provides 'seed funding' for Stop Food Waste Australia, compliance with the governance and reporting requirements as specified in the Partnering Agreement with the Commonwealth and other consortium partners and oversight of the risk management, control and compliance framework (including regulatory requirements) as they relate to SFWA.

As part of the Company's financial performance reporting, we have adhered to the Australian Accounting Standards as set out in the notes to these accounts. The most critical policy impacting on the reported results was the matching of contributions to project obligations (see Note 3) which will result in a zero surplus until such time as any commercialisation gains are realised.

**Key Management Personnel**

<b>Names</b>	<b>Position</b>	<b>Appointed / Resigned</b>
John Webster	Non-Executive Director and Independent Chair	02/07/2018*
Toine Timmermans	Non-Executive Director	02/07/2018*
Geoff Starr	Non-Executive Director	02/07/2018***
Sandra Hook	Non-Executive Director	02/07/2018***
Christine Giuliano	Non-Executive Director	02/07/2018***
Robbie Davis	Non-Executive Director	02/07/2018**
Alain Pillay	Non-Executive Director	02/07/2018**
Dr Steven Lapidge	CEO	02/07/2018
Ian Hardwick	COO, FFW CRC & Company Secretary	18/02/2019 - 11/02/2022
Mark Barthel	COO, SFWA	01/01/2021
Allison Berry	COO, FFW CRC & Company Secretary	07/02/2022

\* Re-appointed 21/11/2019

\*\* Re-appointed 27/11/2020

\*\*\* Re-appointed 18/11/2021

**Objectives**

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 out of 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 capturing opportunities identified by industry.

## Fight Food Waste Limited

ABN: 90 627 226 537

## Directors' Report For the Year Ended 30 June 2022

### 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)

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 FFW CRC brings together industry, research and the community to capitalise on Australia's food waste opportunities. 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 established 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 through the undertaking of the following activities:

- 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
- Evaluation, monitoring and reporting

No other significant changes in the nature of these activities occurred during the year.

### Strategic Plan

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
- 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

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Directors' Report****For the Year Ended 30 June 2022****Strategic Plan (continued)**

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
- Evaluation, monitoring and reporting

**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 2022 the number of members was 24 and the collective liability of members was \$240.

**Operating Results**

The Company received total contributions from the CRC program, Participants, and the Department of Climate Change, Energy, the Environment and Water of \$7,937,713. Such contributions are treated as contract liabilities until matched against expenditure in the course of the Company's activities. Direct expenditure totalled \$4,979,019 and operating expenditure (net of interest earned) totalled \$2,565,736. Revenue received during the year which has been treated as a contract liability on the statement of financial position was therefore \$392,958, bringing the total liability to \$9,431,482

The net surplus/deficit of the Company for the year therefore amounted to \$0.

**Review of operations**

The Company is in a sound financial situation at the end of June 2022 including a cash balance of \$11.57m.

This cash balance is due to contributions having been received from the Commonwealth CRC Program and from many of the Participants (in accordance with the Core Participants Agreement) from July 2018, but the research activities having only more recently commenced. Unspent contributions have been recorded as a 'contract liability' in the financial statements rather than a surplus. Of this contract liability, \$645k relates to industry/end user participant contributions, \$2.222m to State Government research organisation contributions, \$702k to SFWA Grant funds and \$5.780m to CRC Grant funds. Much of this is already committed to contracted research projects and all is expected to be expended in future years.

The fourth year of operations has been one of expansion. Despite the Covid pandemic impacting our ability to network with existing and new participants, the company successfully delivered 85% of the Operational Plan, 7 of 8 headline base target KPIs and 2 of 8 stretch target KPIs with most projects kept on schedule.

Stop Food Waste Australia moved into delivery phase with 15 companies signing up to the Australian Food Pact, 2 Sector Action Plans refreshed and 6 new Sector Action Plans underway.

Six new partners were admitted Sunripe, Extracta, Microtec, AG Schilling, Richgro and Martin Energy Group to the CRC. We have developed the foundations for future financial growth and ongoing impact.

**Events after the reporting date**

No 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.



**Fight Food Waste Limited**

ABN: 90 627 226 537

**Directors' Report  
For the Year Ended 30 June 2022****Environmental issues**

The Company's operations are not regulated by any significant environmental regulations under a law of the Commonwealth or of a state or territory of Australia.

**Share capital and options**

The Company is limited by guarantee and has no share capital.

**Information on directors**

John Webster Experience	<p><b>Non-Executive Director and Independent Chair</b></p> <p>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&amp;D project management, business and commercialisation in the food, agribusiness and food waste sectors.</p> <p>John is a former CEO of Foodbank Australia, MD of Horticulture Australia, and GM of Meat &amp; Livestock Australia. He is currently a Director of AgStrat Associates, Council Member of the International Meat Research 3G Foundation and Member of the Australian Research Council Strategic Advisory Committee for Biosolids Training Centre. His qualifications include a degree in Economics and he is a Graduate Member of the Australian Institute of Company Directors.</p>
Toine Timmermans Experience	<p><b>Non-Executive Director</b></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. Formally the Coordinator of the European Union food waste project REFRESH where overall aim of the project was to halve food loss and food waste across the post harvest supply chain. His qualifications include a MSc in Agricultural Engineering and post graduate studies in Business Strategy.</p>
Geoff Starr Experience	<p><b>Non-Executive Director</b></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> <p>Geoff's qualifications include a Bachelor of Arts with Honours and he is a Graduate Member of the Australian Institute of Company Directors (AICD).</p>
Sandra Hook Experience	<p><b>Non-Executive Director</b></p> <p>Sandra brings deep Board experience across diverse sectors including Communications, Food industries, Research organisations, Technology services, Digital governance &amp; policy, Marketing services, MedTech and Education. Her professional career spanned over 25 years working as a senior executive for some of Australia's largest media companies including News Limited, Foxtel, Murdoch Magazines and Fairfax. As a former MD, CEO, COO and Group Marketing Director, Sandra has run some of Australia's biggest food media franchises including Delicious, Masterchef and WW Fresh Magazines, Taste.com.au and Lifestyle Food channel.</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), iCollege (ASX: ICT), and Sydney Harbour Federation Trust.</p>

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Directors' Report****For the Year Ended 30 June 2022****Information on directors (continued)**Christine Giuliano  
Experience

Non-Executive Director

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).

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.

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).

Robbie Davis  
Experience

Non-Executive Director

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 whole of industry value chains and the critical need to reduce and transform food waste to enable productivity gains, increase sustainability and enhance the reputation of Australian agriculture. She also believes that R&D programs across agricultural sectors and value chains are vital to Australia attaining its \$100b production target by 2030. 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 CRC Bid Advisory Committee and also operates a grazing property in the upper SE of South Australia.

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.

She was profiled under PIRSA's Women Influencing Agriculture and Regions in 2015, is the AgriFutures 2016 SA Rural Woman of the Year and is a graduate of the NFF's Diversity in Agriculture Leadership Program 2019.

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.

Alain Pillay  
Experience

Non-Executive Director

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. Alain has worked extensively across Asia, Middle East and North America and brings professional and tertiary qualifications in economics, finance and accounting (CPA).

Alan holds a number of other board positions in the technology, investment and wealth management sectors.

Dr Steven Lapidge  
Experience

CEO

Steven Lapidge is the creator and CEO of Fight Food Waste Ltd, which incorporates the Fight Food Waste Cooperative Research Centre and Stop Food Waste Australia. The organisation is the lead agency in Australia's fight to halve food waste by 2030 in line with the United Nations Sustainable Development Goal 12.3. His career so far has focussed on industry-based science and commercialisation across the invasive species, agri-food innovation and sustainability fields.

His qualifications include a PhD and an MBA. He is a Fulbright Professional Business/Industry Fellow, a graduate of the Australian Institute of Company Directors and European Summer School for Advanced Management, and a Professional Member and former Non-Executive Director of the Australian Institute of Food Science and Technology.

## Fight Food Waste Limited

ABN: 90 627 226 537

## Directors' Report For the Year Ended 30 June 2022

### Information on directors (continued)

Mark Barthel Experience	<p>Chief Operating Officer, SFWA</p> <p>Mark is the inaugural Chief Operating Officer at Stop Food Waste Australia. He has a successful 25-year track record of driving sustainable innovation and circular thinking in food and agribusinesses, and has worked with the senior teams of some of the largest food and grocery businesses in the world, including Tesco, Sainsbury's, M&amp;S, Cooperative Food, Walmart, Woolworths, Goodman Fielder, Lion, Nestle and Danone. Mark has been directly involved in developing the international evidence base for food loss and waste, with over 17 years' experience of quantifying and preventing food loss and waste in the UK, Europe, North and South America, Africa and Australia (including the recently published National Food Waste Strategy Feasibility Study). He has also helped establish world-leading voluntary agreements and campaigns to reduce food waste and food insecurity, drive product and packaging innovation, and improve food system resilience and sustainability. This includes the world renowned UK Courtauld Commitment, and the award-winning Love Food Hate Waste campaign, which is being used in a growing number of countries, including four Australian States.</p> <p>His qualifications include a BSc (Hons) in Environmental Science, an MSc (Dist) in Environmental Management and a post-graduate diploma in Marketing Communications.</p>
Allison Berry Experience	<p>Chief Operating Officer FFW CRC &amp; Company Secretary</p> <p>Allison joined Fight Food Waste Ltd in February 2022. Allison has 20 years of experience in senior financial management roles in commercial and not-for-profit sectors. Her focus is on applying her technical, commercial and management skills to inform and influence strategic and operational decision making. She has delivered systems and processes that improve efficiency and governance across diverse service organisations.</p> <p>Allison is a member of the Chartered Accountants Australia and New Zealand (CAANZ) and the Australian Institute of Company Directors (AICD). She holds a Graduate Diploma (ICAA), a Bachelor of Commerce and a Bachelor of Arts.</p>

### Meetings of directors

	Board	ARMC	RCC	IIC	RNC	SWFA
Number of meetings held	6	4	5	3	3	5
<b>Number of meetings attended</b>						
John Webster	6	4*	5	3	3	4*
Toine Timmermans	6	-	4	3	-	-
Geoff Starr	6	3	-	2	3	4
Sandra Hook	6	3	-	-	3	-
Christine Giuliano	6	3	5	-	3	-
Robbie Davis	6	-	4	3	-	-
Alain Pillay	6	4	4	-	-	-

The five committees listed above are; Audit, Risk Management and Compliance Committee (ARMC), Research & Commercialisation Committee (RCC), Industry Impact Committee (IIC) and Remuneration and Nominations Committee (RNC), and Stop Food Waste Australia Partnership Committee (SWFA).

\* Meetings attended as an observer.

### Directors fees

The aggregate maximum amount available to be paid to all Directors will be the sum of the average payments to Chair/directors in the latest CRC Association benchmarking report and as ratified or otherwise determined by an ordinary resolution of Members.

The amount paid to all Directors for the reporting year was \$224,785 which is in accordance with the limits of \$250,000 approved by the members at the AGM held on 18 November 2021.

### Employee performance based remuneration

The Board approves annual company KPI's and approves potential bonus pool as part of annual budget. At year end the Board approves performance against these KPI's and approves the portion of bonus pool available to be distributed. The Board apportions CEO bonus (based on advice from the Remuneration & Nominations Committee) and the CEO apportions the remainder to employees (based on outcomes achieved against CEO approved individual KPI's).

The amount paid to employees by way of performance bonuses for the reporting year was \$61,470 (2021: \$60,712).

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Directors' Report****For the Year Ended 30 June 2022****Indemnification and insurance of officers and auditors**

During the reporting year, the Company paid a premium in respect of a contract insuring the Directors of the Company, the Company Secretary, and all executive officers of the Company against a liability incurred by such a Director, secretary or executive officer to the extent permitted by the Corporations Act 2001. The contract of insurance prohibits disclosure of the nature of the liability and the amount of the premium. The Company has not otherwise, during or since the financial year, except to the extent permitted by law, indemnified or agreed to indemnify an officer of the Company or of any related body corporate against a liability incurred by such an officer.

To the extent permitted by law, the Company has agreed to indemnify its auditors, BDO, as part of the terms of its audit engagement agreement against claims by third parties arising from the audit (for an unspecified amount). No payment has been made to indemnify BDO during or since the financial year.

**Sign off details**

This report is made in accordance with a resolution of directors, pursuant to section 60.15(2) of the Australian Charities and not-for-profit commission regulation 2013.

Signed on behalf of the board

Director:



John Webster - Chair of the board

Dated this

24 October 2022



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Level 7, 420 King William Street  
Adelaide SA 5000  
GPO Box 2018 Adelaide SA 5001  
Australia

**DECLARATION OF INDEPENDENCE  
BY PAUL GOSNOLD  
TO THE DIRECTORS OF FIGHT FOOD WASTE LIMITED**

As lead auditor of Fight Food Waste Limited for the year ended 30 June 2022, 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 'Paul Gosnold'. The signature is written in a cursive, flowing style.

Paul Gosnold  
Director

**BDO Audit Pty Ltd**

Adelaide, 24 October 2022

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Statement of Profit or Loss and Other Comprehensive Income****For the Year Ended 30 June 2022**

	Note	2022 \$	2021 \$
Funding and program revenue	5	7,544,755	6,119,760
Project expenditure		(3,461,661)	(3,334,090)
Program coordination support		(946,321)	(804,829)
Postgraduate program		(481,903)	(438,114)
Depreciation of right of use asset		(58,051)	(58,051)
Interest expense - lease liability		(31,083)	(34,662)
<b>Gross surplus</b>		<b>2,565,736</b>	<b>1,450,014</b>
Other income	5	20,325	28,513
Director fees		(224,785)	(204,000)
Communication expenses		(164,089)	(50,762)
Employment expenses		(1,365,079)	(945,304)
Office expenses		(56,371)	(25,244)
Professional services and licenses		(177,975)	(111,327)
Consultants		(133,665)	(8,313)
Sub-contractors		(388,475)	(105,544)
Travel expenses		(75,622)	(28,033)
<b>Total expenditure</b>	6	<b>(2,586,061)</b>	<b>(1,478,527)</b>
<b>Net surplus / (deficit) for the year</b>		<b>-</b>	<b>-</b>
<b>Other comprehensive income for the year</b>		<b>-</b>	<b>-</b>
<b>Total comprehensive income for the year</b>		<b>-</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 2022

	Note	2022 \$	2021 \$
<b>ASSETS</b>			
<b>CURRENT ASSETS</b>			
Cash and cash equivalents	7	11,568,665	10,068,483
Trade and other receivables	8	864,451	567,968
Contract assets	9	704,831	689,407
Other assets	10	9,376	24,768
<b>TOTAL CURRENT ASSETS</b>		<b><u>13,147,323</u></b>	<b><u>11,350,626</u></b>
<b>NON CURRENT ASSETS</b>			
Property, plant and equipment	11	45,088	24,399
Right of use assets	12	348,307	406,358
<b>TOTAL NON CURRENT ASSETS</b>		<b><u>393,395</u></b>	<b><u>430,757</u></b>
<b>TOTAL ASSETS</b>		<b><u>13,540,718</u></b>	<b><u>11,781,383</u></b>
<b>LIABILITIES</b>			
<b>CURRENT LIABILITIES</b>			
Trade and other payables	13	3,139,405	1,667,640
Current tax liability	16	308,311	390,192
Borrowings	14	2,412	830
Lease liabilities	15	54,766	50,917
Contract liabilities	17	9,431,482	9,038,314
Employee benefits	18	248,762	223,134
<b>TOTAL CURRENT LIABILITIES</b>		<b><u>13,185,138</u></b>	<b><u>11,371,027</u></b>
<b>NON CURRENT LIABILITIES</b>			
Lease liabilities	15	342,561	397,327
Employee benefits	18	13,019	13,029
<b>TOTAL NON CURRENT LIABILITIES</b>		<b><u>355,580</u></b>	<b><u>410,356</u></b>
<b>TOTAL LIABILITIES</b>		<b><u>13,540,718</u></b>	<b><u>11,781,383</u></b>
<b>NET ASSETS</b>		<b><u>-</u></b>	<b><u>-</u></b>
<b>EQUITY</b>			
<b>TOTAL EQUITY</b>		<b><u>-</u></b>	<b><u>-</u></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 2022**

	Retained Earnings \$	Total \$
<b>Balance at 30 June 2020</b>	-	-
Surplus for the year	-	-
<b>Balance at 30 June 2021</b>	<u>-</u>	<u>-</u>
Surplus for the year	-	-
<b>Balance at 30 June 2022</b>	<u>-</u>	<u>-</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 2022

	2022	2021
Note	\$	\$
<b>CASH FLOWS FROM OPERATING ACTIVITIES</b>		
Receipts from customers	7,425,324	11,051,169
Payments to suppliers and employees	(5,829,968)	(6,770,946)
Interest received	20,325	28,513
Interest on leases	(31,083)	(34,662)
<b>Net cash flows provided by operating activities</b>	<b><u>1,584,598</u></b>	<b><u>4,274,074</u></b>
<b>CASH FLOWS FROM INVESTING ACTIVITIES</b>		
Payments for property, plant and equipment	(35,081)	(11,436)
<b>Net cash flows used in investing activities</b>	<b><u>(35,081)</u></b>	<b><u>(11,436)</u></b>
<b>CASH FLOWS FROM FINANCING ACTIVITIES</b>		
Repayment of lease liabilities	(50,917)	(47,338)
<b>Net cash flows used in financing activities</b>	<b><u>(50,917)</u></b>	<b><u>(47,338)</u></b>
<b>Net increase in cash and cash equivalents held</b>	<b>1,498,600</b>	<b>4,215,300</b>
Cash and cash equivalents at beginning of year	<u>10,067,653</u>	<u>5,852,353</u>
<b>Cash and cash equivalents at end of financial year</b>	<b>7 <u><u>11,566,253</u></u></b>	<b><u><u>10,067,653</u></u></b>

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 2022****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-Profit 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 program expenses at reporting date has 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 2022****(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 assets 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 2022****(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 6 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 whether 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.

**(j) New and Amended Accounting Policies Adopted by the****Initial adoption of AASB 1060: *General Purpose Financial Statements – Simplified Disclosures for For-Profit and Not-for-Profit Tier 2 Entities***

The Company has adopted AASB 1060: *General Purpose Financial Statements – Simplified Disclosures for For-Profit and Not-for-Profit Tier 2 Entities* for the first time this reporting period. The Standard, which sets out a new separate disclosure Standard to be applied by all entities that are reporting under Tier 2 of the Differential Reporting Framework in AASB 1053: *Application of Tiers of Australian Accounting*, replaces the previous Reduced Disclosure Requirements (RDR) framework. As a result, there are minor disclosure changes in these financial statements.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements****For the Year Ended 30 June 2022****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 2022

	2022 \$	2021 \$
<b>5 Revenue and Other Income</b>		
– CRC Program	2,734,000	5,417,500
– Participant contributions	3,465,852	3,006,116
– Consultancy fees	123,431	5,908
– Grant funds	1,614,430	970,000
	<u>7,937,713</u>	<u>9,399,524</u>
– less: Revenue received with outstanding performance obligations	<u>(392,958)</u>	<u>(3,279,764)</u>
	<u>7,544,755</u>	<u>6,119,760</u>
Other income:		
– Interest income	<u>20,325</u>	<u>28,513</u>
<b>6 Expenses</b>		
The expenses by function include the following specific expenses:		
– Salaries and wages	1,692,202	933,297
– Superannuation contributions	157,372	83,436
– Depreciation expense	14,392	7,964
<b>7 Cash and Cash Equivalents</b>		
FFW - operational account	250,935	35,807
FFW - centre account	5,060,291	4,145,045
SFWA account	<u>1,230,908</u>	<u>880,579</u>
Cash at bank	6,542,134	5,061,431
Short-term deposits	<u>5,026,531</u>	<u>5,007,052</u>
	<u>11,568,665</u>	<u>10,068,483</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	11,568,665	10,068,483
Bank credit cards	<u>(2,412)</u>	<u>(830)</u>
Balance as per statement of cash flows	<u>11,566,253</u>	<u>10,067,653</u>
<b>8 Trade and Other Receivables</b>		
CURRENT		
Trade receivables	1,158,240	659,520
Allowance for expected credit losses	<u>(296,805)</u>	<u>(96,113)</u>
	861,435	563,407
Other receivables	<u>3,016</u>	<u>4,561</u>
	<u>864,451</u>	<u>567,968</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 relates to invoices issued to Participants FAVCO Queensland Pty Ltd, whose ongoing participation in the Fight Food Waste CRC is uncertain, and two other participants who have paused their payments to the Fight Food Waste CRC until further projects are advanced.

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 2022

	2022 \$	2021 \$
<b>9 Contract Assets</b>		
CURRENT		
Accrued revenue from CRC program	704,831	689,407
<b>10 Other Assets</b>		
CURRENT		
Prepayments	9,376	24,768
<b>11 Property, Plant and Equipment</b>		
Furniture, fixtures and fittings		
At cost	6,470	5,462
Accumulated depreciation	(2,758)	(1,694)
	3,712	3,768
Office equipment		
At cost	21,409	11,925
Accumulated depreciation	(5,958)	(2,710)
	15,451	9,215
Computer equipment		
At cost	50,289	27,794
Accumulated depreciation	(25,184)	(17,221)
	25,105	10,573
Leasehold improvements		
At cost	910	910
Accumulated depreciation	(90)	(67)
	820	843
Total property, plant and equipment	45,088	24,399

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 \$	Office equipment \$	Computer equipment \$	Leasehold improvements \$	Total \$
<b>Year Ended 30 June 2022</b>					
Balance at the beginning of the year	3,768	9,215	10,573	843	24,399
Additions	1,008	9,484	24,589	-	35,081
Depreciation expense	(1,064)	(3,248)	(10,057)	(23)	(14,392)
Balance at the end of the year	3,712	15,451	25,105	820	45,088

	2022 \$	2021 \$
<b>12 Right of Use Assets</b>		
Office premises		
Net present value at date of recognition	580,511	580,511
Accumulated depreciation	(232,204)	(174,153)
Total right of use assets	348,307	406,358

**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 directors are reasonably certain that the option to extend will be exercised.

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2022

	2022 \$	2021 \$
<b>13 Trade and Other Payables</b>		
CURRENT		
Trade payables	686,720	253,079
Project expenditure	1,932,148	1,072,145
Program coordination support	184,650	189,366
Subcontractors	140,502	-
Director fees	56,000	51,000
Office lease	41,000	-
Postgraduate scholarship	75,000	87,500
Other	23,385	14,550
	<u>3,139,405</u>	<u>1,667,640</u>
<b>14 Borrowings</b>		
CURRENT		
Bank credit cards	2,412	830
	<u>2,412</u>	<u>830</u>
<b>15 Lease Liabilities</b>		
CURRENT		
Lease liability	54,766	50,917
NON CURRENT		
Lease liability	342,561	397,327
Total lease liabilities	<u>397,327</u>	<u>448,244</u>
The maturity analysis of lease liabilities based on contractual undiscounted cash flows is shown in the table below:		
Not later than 1 year	54,766	50,917
Between 1 and 5 years	342,561	397,327
Total	<u>397,327</u>	<u>448,244</u>
Lease related amounts recognised in the :		
Amortisation expense of right of use assets	58,051	58,051
Interest expense on lease liabilities	31,083	34,662
<b>16 Current Tax Liabilities</b>		
CURRENT		
Goods and services tax	244,829	351,579
PAYG Withholding	33,281	22,776
Fringe benefits tax	30,201	15,837
	<u>308,311</u>	<u>390,192</u>



**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2022

	2022 \$	2021 \$
<b>17 Contract Liabilities</b>		
CURRENT		
Revenue received with outstanding performance obligations	<u>9,431,482</u>	<u>9,038,314</u>
Balance at the beginning of the year	9,038,314	5,758,550
Current year allocation	7,958,037	9,399,524
Current year drawdown	<u>(7,564,869)</u>	<u>(6,119,760)</u>
Balance at the end of the year	<u>9,431,482</u>	<u>9,038,314</u>
<b>18 Employee Benefits</b>		
CURRENT		
Provision for annual leave	67,303	48,740
Wages and bonus payable	136,406	148,980
Superannuation payable	45,053	25,403
Workcover	-	11
	<u>248,762</u>	<u>223,134</u>
NON CURRENT		
Provision for long service leave	<u>13,019</u>	<u>13,029</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>2022</b> \$	<b>2021</b> \$
Key management personnel compensation	<u>970,155</u>	<u>906,526</u>

**Fight Food Waste Limited**

ABN: 90 627 226 537

**Notes to the Financial Statements**

For the Year Ended 30 June 2022

**21 Operating Segments****Segment performance**

	FFW CRC 2022 \$	SFWA 2022 \$	2022 \$
Funding and program revenue	6,251,570	1,293,185	7,544,755
Project expenditure	(3,426,660)	(35,001)	(3,461,661)
Program coordination support	(946,321)	-	(946,321)
Postgraduate program	(481,903)	-	(481,903)
Depreciation and amortisation expense	(58,051)	-	(58,051)
Interest expense	(31,083)	-	(31,083)
<b>Gross Surplus</b>	<b>1,307,552</b>	<b>1,258,184</b>	<b>2,565,736</b>
Other income	20,325	-	20,325
Director fees	(224,785)	-	(224,785)
Communication expenses	(79,894)	(84,195)	(164,089)
Employment expenses	(811,267)	(553,812)	(1,365,079)
Office expenses	(39,122)	(17,249)	(56,371)
Professional services and licenses	(103,828)	(74,147)	(177,975)
Consultants	(28,150)	(105,515)	(133,665)
Sub-contractors	-	(388,475)	(388,475)
Travel expenses	(40,831)	(34,791)	(75,622)
<b>Total expenditure</b>	<b>(1,327,877)</b>	<b>(1,258,184)</b>	<b>(2,586,061)</b>
<b>Net surplus / (deficit) for the year</b>	<b>-</b>	<b>-</b>	<b>-</b>
		<b>2022</b>	<b>2021</b>
		<b>\$</b>	<b>\$</b>

**22 Auditor's Remuneration**

Remuneration of the auditor:

- auditing the financial statements	14,200	12,800
- non-audit services	-	-
	<u>14,200</u>	<u>12,800</u>

**23 Contingencies**

In the opinion of the directors/officers, the Company did not have any contingencies at 30 June 2022.

**24 Contractual Commitments**

	Less than 12 months \$	2 - 5 years \$	Total \$
Contracted project commitments	<u>2,737,407</u>	<u>2,507,934</u>	<u>5,245,341</u>

**25 Events Occurring After the Reporting Date**

No 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.

**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**

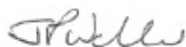
ABN: 90 627 226 537

**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 2022 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 officers



John Webster



Alain Pillay

Dated 24 October 2022



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## 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 2022, 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 2022 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 2013*.

#### 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 Fight Food Waste Limited'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 'Paul Gosnold'.

Paul Gosnold  
Director

Adelaide, 25 October 2022

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**AN AUSTRALIA  
WITHOUT  
FOOD WASTE**

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Australian Government  
Department of Climate Change, Energy,  
the Environment and Water