Fight Food Waste CRC \$5m in R&D leverage

The Fight Food Waste Cooperative Research Centre (FFW CRC) has issued a national call for new research projects with \$5 million in CRC grant funding available as leverage (January 2023).

All project funding involves matching leverage for industry participant contributions (including state and territory government participants) to undertake research, development, education, extension and commercialisation activities with one or more of the FFW CRC's research providers. University research providers include the University of Adelaide, Central Queensland University, Curtin University, Queensland University of Technology, RMIT University, Swinburne University, The University of Queensland, and University of Southern Queensland. State government research providers are South Australian Research & Development Institute (SARDI), Queensland Department of Agriculture and Fisheries, and ChemCentre, Western Australia.

The 2023-2028 Investment Framework Update is available for download via the CRC website and provides a clear agenda as to the type of projects it will co-invest in to ensure the delivery of maximum impact from the funding available.

For more information, please email us enquiries@fightfoodwastecrc.com.au



Download the 2023-2028 Investment Framework Update

We are seeking industry-driven R&D projects across the following strategic areas:

PROGRAM/PROJECT	DESCRIPTION
REDUCE	
Supply chain food loss and waste (FLW) reduction benchmarking and intervention mapping.	Benchmarking of current 'state of the art' an at various supply chain stages to drive FLW r context, thus projects that are connected to namely applying R&D and measurement, are
Supply chain/ packaging innovation/ intervention feasibility testing and scaling for reducing FLW.	Piloting and testing of interventions/ innovat chain stages. A focus should be on scalable s
Improving retail operational efficiency	Explorations of alternative retail discount pol processes/ replenishment sizes, cold chain m other foci, are of interest here. This is in order should be on areas that could deliver large F
TRANSFORM	
Tools to assist in the prioritisation of value- add opportunities	Enable decision-makers to put food waste ar new information and new product and/or bu of transformation opportunities (using factor profitability and contribution to SDG 12.3 (i.e.
Creating the necessary supply chains to enable upcycling of food waste	Data, insights and models to connect food s consideration logistics, infrastructure, techno
Overcoming the barriers to use of existing technology or creating new technology and processes to transform food waste	Enhancing the application and adoption of f to enable valorisation.
Creating the necessary regulation and policy environment to enable food waste transformation	Enabling market access and overcoming po for food waste.
Efficient preparation of food surplus to enable transformation	Methods, processes and technology to prepa source of production or in centralised locatic transport, storage).
ENGAGE	
National Behaviour Change Program	Improving information available to decision- waste reduction interventions
Changes in behaviour and shifts in culture for food businesses	Providing organisations with resources whic food waste reduction activities.
Knowledge hub for collating, storing and disseminating food waste reduction information for organisations and individuals	Collating the best and most recent informat this easy to identify and accessible for organi







AusIndustry Cooperative Research Centres Program nd projections of the impact of alternative interventions reduction. Sector wide projects can be considered in this o Stop Food Waste Australia (SFWA) Sector Action Plans, re also of interest.

ations aimed at driving FLW reduction at various supply solutions for large FLW reductions.

olicy, digital pricing/ stock management, ordering maintenance, and on-shelf availability targets, amongst er to drive retail and household food waste down. A focus FLW reductions.

and surplus to its best and highest use through tools, business model alternatives that assist in the prioritisation ors such as tonnes of food waste prevented, industry e. whole foods, food ingredients, extracts, fibres)).

surplus, to processors, to end markets (taking into nology needs and policy barriers).

food surplus processing and stabilisation technologies

olicy barriers for upcycled products and high value uses

pare food surplus for transformation either at the ions (considering for example stabilisation, dewatering,

-makers to enhance the effectiveness of consumer food

ch will help guide them to create a culture that supports

ation on food waste reduction in Australia and making nisations and individuals.