

# THE AUSTRALIAN FOOD PACT

*Reducing food waste and food insecurity, driving change*



## No Time to Waste – Halving Australia's Food Waste by 2030



# Food loss and waste in Australia



Food waste is a monumental challenge that affects everyone in the food value chain.

We all need to act now to deliver Australia's target to halve food waste by 2030.

## Other food waste impacts:

- **25.73M ha of land** is used to grow food that is then wasted - **bigger than the landmass of the UK** (24.2M Ha)<sup>1</sup> or **4x the size of Tasmania**
- **2,628 Giga litres of water per year** is used to grow food that is then wasted, **equivalent to 286 litres per person per day**<sup>1</sup> in an economy where the average annual rainfall is 470mm, well below the global average<sup>2</sup>.

This means that, every year,



**7.6M tonnes of food**

(enough to fill the Melbourne Cricket Ground to the brim almost nine times) never makes it to a table, costing our economy



It also has massive environmental impacts. By wasting food, we're wasting the resources such as land, water, energy and fuel used to produce and distribute it; and generating around

A grey cloud icon with '17.5M tonnes of CO2' in white inside a grey circle.

**17.5M tonnes of CO<sub>2</sub>**

Three grey downward-pointing arrows.

3% of Australia's national GHG emissions

These shocking statistics were announced at a time when



(over 5 million people) were food insecure. Since then, food insecurity has increased, with food charities struggling to meet an average



increase in demand for food relief in 2020.



## [Foodbank Hunger Report 2022:](#)

33% of Australian households have experienced moderate to severe food insecurity in past 12 months.



## [2021 National Food Waste Baseline:](#)

Out of the 312 kg food wasted per capita each year, 70% is edible.

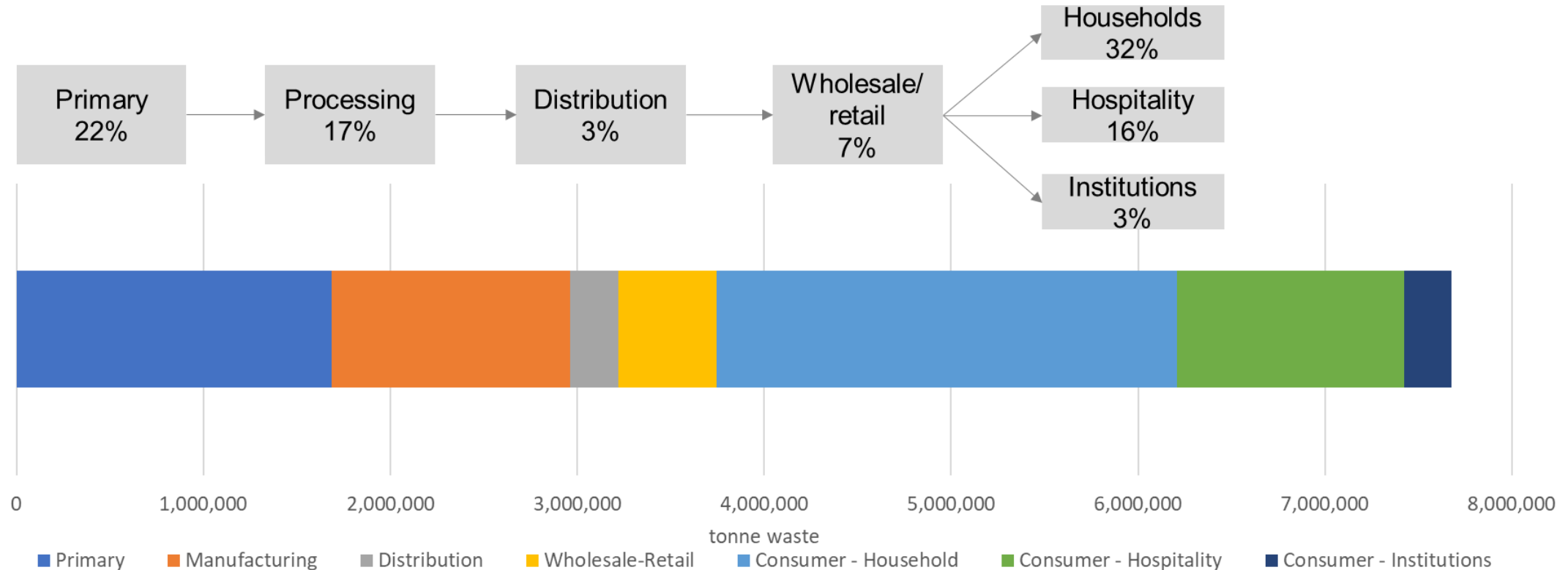


## Fight Hunger

The world throws out **1 billion tons** of food each year while **1 in 9 people** globally remain malnourished.



# Halving food loss and waste in Australia



*'It is feasible...but it will require unprecedented action by governments, industry and the community'. It will also require a whole of value chain approach and a lot of collaboration'*

## Food and drink material hierarchy:



# Reducing food waste supports the UN SDGs



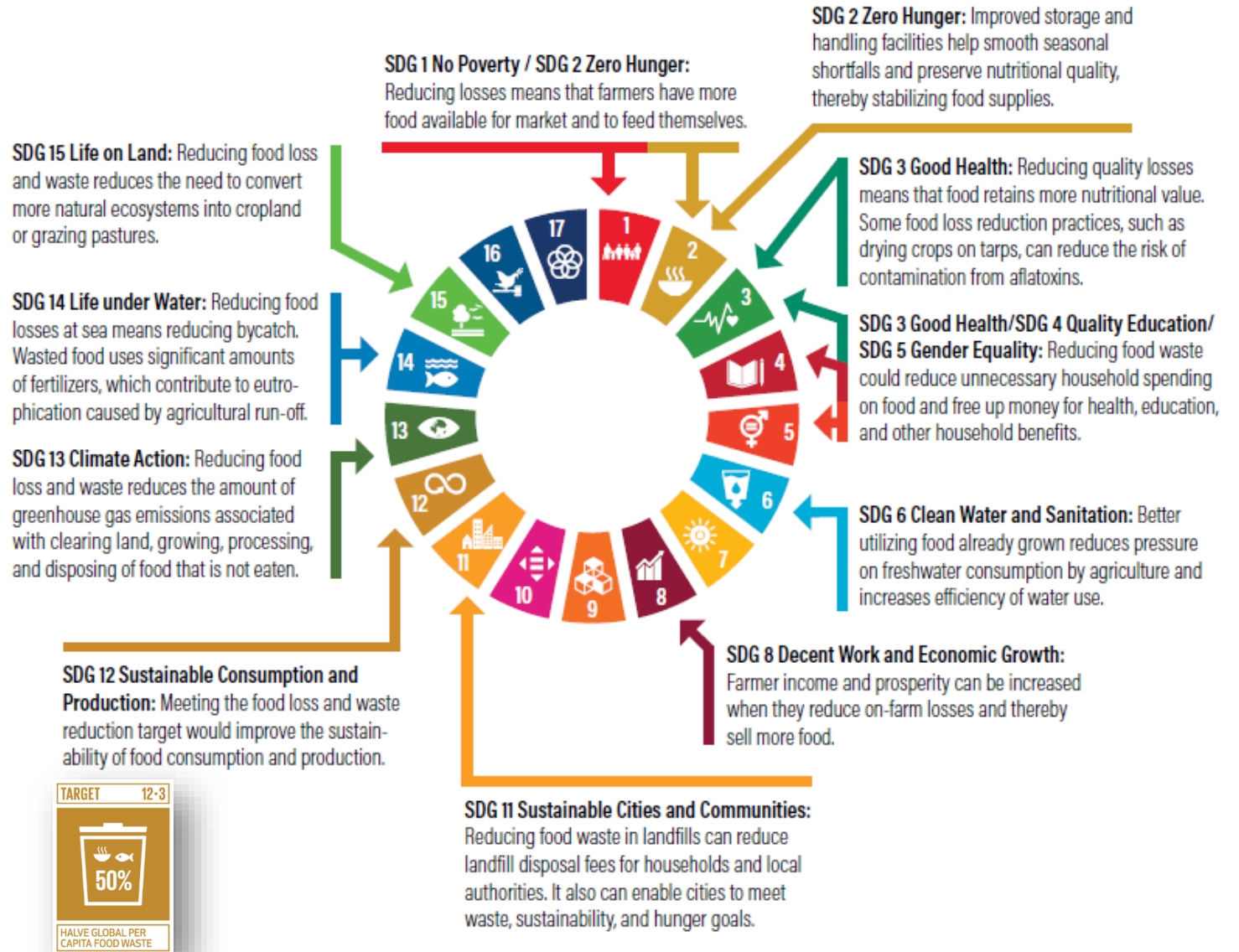
Tackling food waste addresses 14 of the 17 UN Sustainable Development Goals

**TARGET 12-3**

**50%**

**HALVE GLOBAL PER CAPITA FOOD WASTE**

*“By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses”*



**TARGET 12-3**

**50%**

**HALVE GLOBAL PER CAPITA FOOD WASTE**

# Stop Food Waste Australia (SFWA)



## A unique public - private partnership

- Established by the Commonwealth government in December 2020 to lead the delivery of the Australia's National Food Waste Strategy to halve food waste by 2030 (in line with national federal commitment in 2015 to UN SDG 12.3)
- The partnership includes:
  - All levels of government;
  - Peak industry bodies from across the food supply chain;
  - The four major food rescue organisations; and
  - Two of the world's leading organisations in the food waste space: our sister organisation, the Fight Food Waste CRC (FFW CRC) and the UK's Waste and Resources Action Programme (WRAP).

## Our partners





## REDUCE

### Reducing Supply Chain Losses

- Map resource flows, waste and root cause analysis
- Review functions and consumer perceptions of packaging and processing
- Investigate product specific supply chains and identify opportunities
- Investigate methods to increase food donation and measure its social impact

## TRANSFORM

### Transforming Waste Resources

- Identify and prioritise valuable products from waste streams
- Identify technology gaps and process limitations in waste transformation
- Deliver toolkit for optimising technology and feedstock combination choice
- Conduct socio-economic assessment of alternate policy setting

## ENGAGE

### Education and Behavioural Change

- Educate future industry professionals
- Disseminate industry and skills training
- Develop household and business behaviour change instruments

# The Australian Food Pact

## A shared ambition

### Pact Signatories



### SFWA Partners



### Pact Supporting Signatories



+

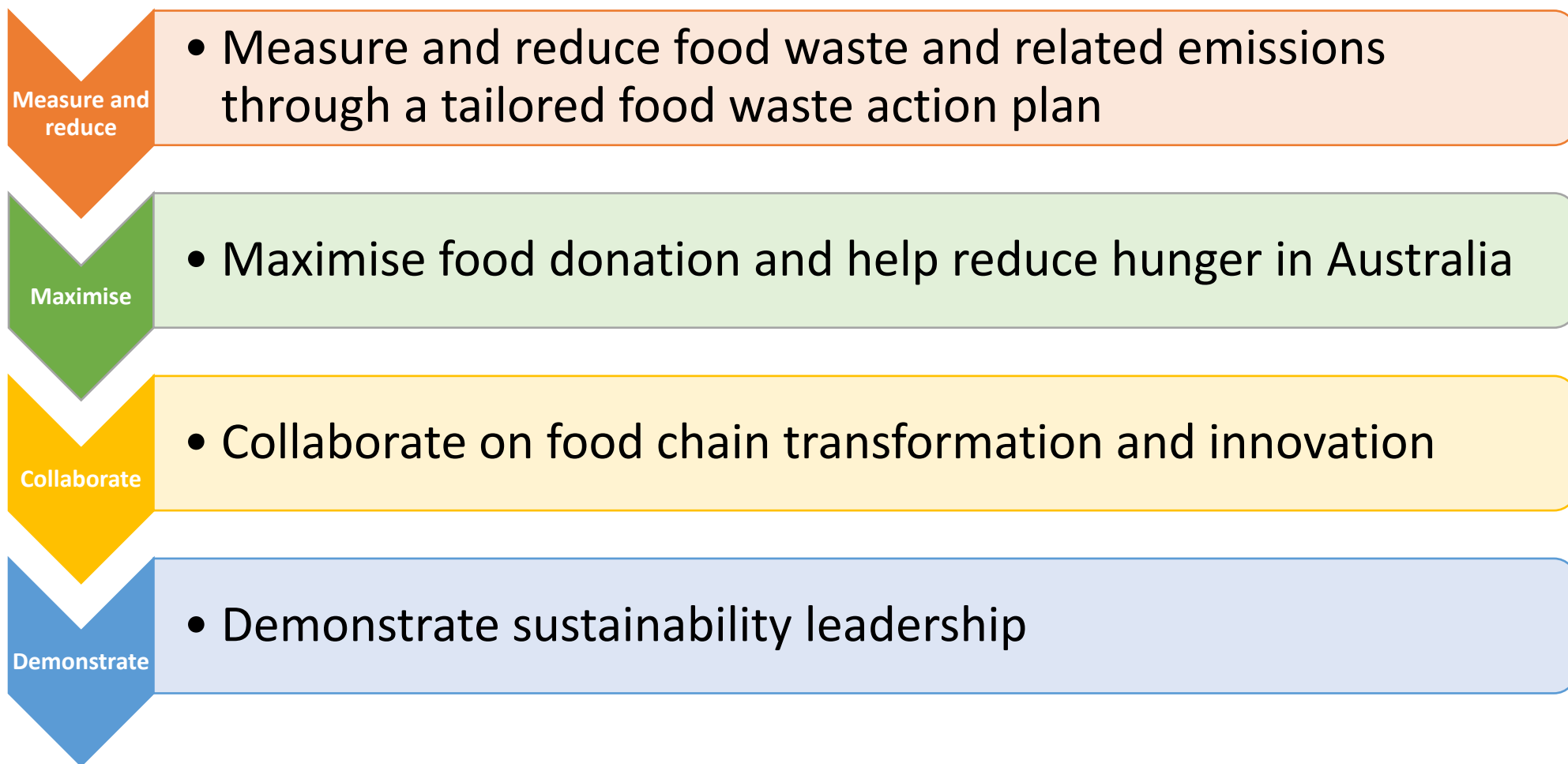
### Pact Solution Provider Signatories



# How does it work?

*The Australian Food Pact is a **voluntary agreement and multi-year commitment** to reduce food waste in your **operations and value chains***

When you **join** the Australian Food Pact, **your business** will be supported by **our passionate team of experts** using trusted tools and expertise to:



# Benefits of joining the Pact

## Maintain/Increase export market share:

Supplier codes of conduct and responsible sourcing programs are asking for more evidence and data of ESG compliance in [European Green Deal](#) Farm 2 Fork Strategy, [Japan's MeaDRI strategy](#) and the [US Inflation Reduction Act](#)

[2022-hort-sustainability-materiality-update.pdf](#)

## Comply with regulations:

Stricter policies on sustainability reporting, including measurement and waste disposal legislation globally, including higher levies. Signatories to the Pact will have priority access to information.

## Improve Profitability

Reducing food waste means using more of what you produce, making the most of inputs and staff time.

In 2021, [industry research](#) found that manufacturing would get a 380% return on every dollar invested in food waste actions.

61%

Of consumers feel upset with brands/stores/super markets for not doing more to help reduce waste<sup>1</sup>

91%

Of consumers are willing to buy from brands/retailers that disclose food waste information<sup>1</sup>

58%

of consumers will increase their spend with companies taking active steps to manage food waste<sup>1</sup>

<sup>1</sup> Capgemini, 2022, "Why Food Waste is Everybody's Problem",

# Annual Measuring & Reporting

## Summary - 2021/22

This page provides a snapshot of food waste prevention and management practices across your business in 2021/22.

The industry median is calculated based on other Signatories in the cohort for this reporting period that share the same sector as your business. Industry medians are expected to change in future periods as data quality improves, Signatories reduce their food waste, and additional businesses join the Pact.

'Complex Food' refers to food that is made from multiple ingredients and may be put through multiple processes. 'Other Food Types' refers to food that does not fit into other food reporting categories

The environmental impacts of food waste are represented by the three green cards on this page. This includes the greenhouse gas (GHG) emissions, water and land use associated with food waste production and management.

**872**

Food Waste (t)

**300**

Prevention (t)

**4K**

Food Sold (t)

**5K**

Food Handled (t)

**\$4.5M**

Lost Value of Food Not Sold + Disposal Cost

**A snapshot of your performance**

GHG emissions of

**2K**

Tonnes CO<sub>2</sub>-eq\*

**52%**

of Food Waste was Edible

Water use equivalent to

**499**

Olympic Swimming Pools\*

Land use equivalent to

**162**

Soccer Pitches Wasted\*

\* Environmental factors only relate to food waste

**25.09%**

Food Not Sold as %wt of Food Handled

**10.84%**

Industry Median (Producer/Manufacturer)

**26.51%**

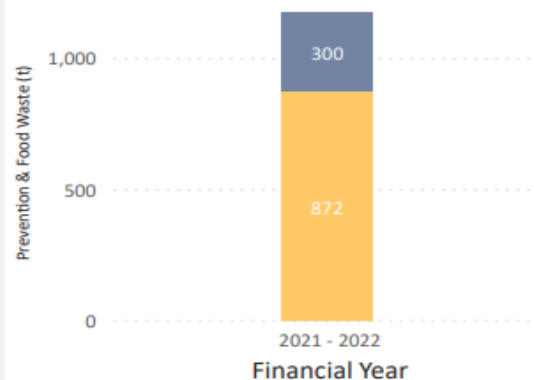
Lost Value of Food Not Sold + Disposal Cost as a % of Turnover

**6.03%**

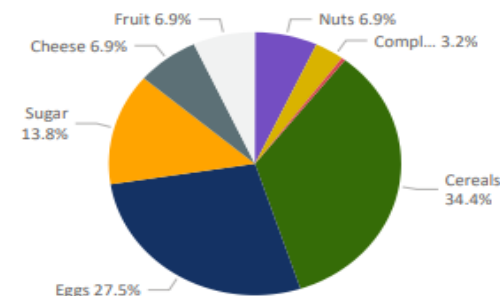
Industry Median (Producer/Manufacturer)

### Food Not Sold

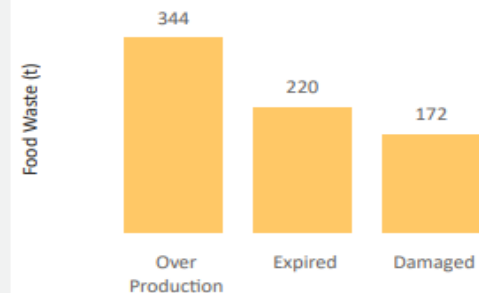
● Food Waste ● Prevention



### Food Type Wasted (%wt)



### Food Waste Cause (Top 4)



# Walk the Chain Workshop

*Objectives can be customised  
for your specific organisational  
needs and focus*

## Workshop Objectives

Apply

'Walk the Chain' methodology to a nominated product and/or process to identify food waste hotspots across the supply chain

Generate

Solutions based on root cause analysis for food waste hotspots to inform a Food Waste Action Plan

Develop and  
agree on

Initiatives and activities across the value chain for your organization, your suppliers and other interested parties



# Site Food Waste Assessment

## Overview of the Site Food Waste Assessment Process

**Step 1** - Form a Food Waste Prevention team

**Step 2** - Determine which products & process will be assessed

**Step 3** – Walk the line to identify stages in the process where losses may occur

**Step 4** - Identify food waste 'hotspots'

**Step 5** – Quantify the food waste hotspots

**Step 6** - Identify any complexities in food waste inherent to the process

**Step 7**- Prioritise food waste hotspots

**Step 8** - Apply root cause analysis to determine underlying causes of food waste at hotspots

**Step 9** – Identify actions to address underlying causes of food waste

**Step 10** - Prioritise food waste hotspot actions based on impact and ease of implementation

**Step 11** - Develop an action plan to reduce, prevent or eliminate food waste hotspots

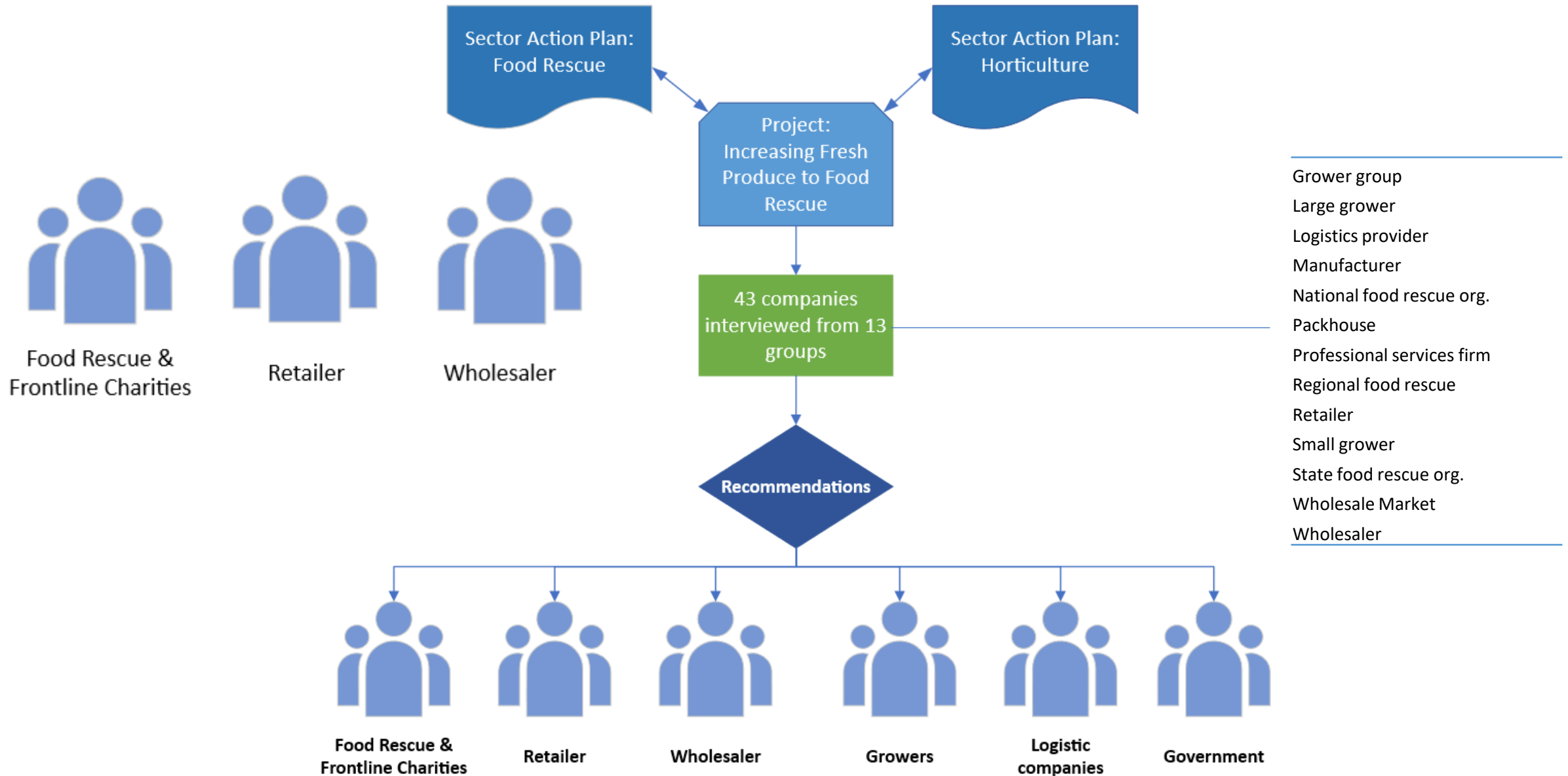
**Step 12** - Identify barriers to implementation & strategies to overcome barriers

# MARS

- Mars Food factory in Australia (Wyong) implemented food waste measures and **saved 1,000 tonnes** of food per year, primarily by increasing '**right-first-time**' from **96% to 98%**, which they primarily attributed to **mind-set and behaviour change**
- Mars Wrigley in **Asquith, Australia**, made small equipment improvements and **eliminated 70 tonnes of wasted Skittles per year** - equivalent of **1-2 weeks** of production.
- Petfood factory in Australia diverted **\$7M worth of product** to donation
- Chewing gum (US): minor machinery changes, e.g., tweaking a chute, **reduced daily gum waste by 60%**.
- Filled bar line (US): root cause analyses identified 3 issues and **reduced the coated waste** by more than **50%** and saved **~\$150k p.a.**



# Project – Increasing Fresh Produce to Food rescue



# Top Tips for Growers

To increase your donations to food rescue...

## 1. Tax incentive:

1. Sign the letter of support for the proposed tax incentive for food donations and join leaders of Australia's food and grocery supply chain, manufacturing, retail, transport, and agricultural sectors in reducing food waste and feeding the food insecure.

## 2. Cultural Change:

1. Effective food rescue relies on senior management's clear mission and endorsement.
2. Create measurable targets for your organisation's food rescue efforts.
3. Embed food rescue into the KPI's of your staff executing donations.

## 3. Training:

1. Identify and train your organisation's "first responder", i.e., the person in your organisation that knows first about stock available for donation. The people executing donations must understand why food donation is important, how they are best executed, and feel supported in doing it well.

## 4. Relationships:

1. Introduce and endorse food rescue organisations to your suppliers. Particularly, growers and logistics companies rely on trusted partnerships, and you can enable relationships to be reinforced.

## 5. Decision making

1. Consider which departments are involved in approving stock for donations and optimise the process, e.g., allocate budget for donations, or create a generic quality assurance decision tree, to avoid slow approval processes.

National Food Donation Tax Incentive  
**Sign the letter of support here**



"You and your industry peers may be competitors outside of the Australian Food Pact, but you all have a common goal—reducing and preventing food waste for future generations."

[melissa@fightfoodwastecrc.com.au](mailto:melissa@fightfoodwastecrc.com.au)  
+61 (0) 429 929 632

