

AFCCC prioritising reduction of food waste remains important concern

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The Australian Food Cold Chain Council (AFCCC), in its 2023 review of the effectiveness of its operations, decided to concentrate more on making the AFCCC website Australia's most comprehensive and coordinated resource centre for everything to do with helping the industry achieve cold chain compliance.

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The considerable involvement of the AFCCC in the various Australian bodies in the fight against food wastage has been toned down in favour of the bigger compliance picture. Still, it doesn't mean it has dropped the ball on the food waste campaign.

This year began with two significant commitments to food waste initiatives and each will see its newly appointed executive director, Brett Henderson and consultant director Adam Wade being appointed to the organisations mounting the programs.

The AFCCC was approached by Standards Australia to participate in meetings and to review the development of interim standards for food loss and waste. Brett Henderson will take up a seat on the Food Loss and Waste committee responsible for the interim standard.

The AFCCC team, including its chairman Mark Mitchell, will join a Supply Chain Innovation research project initiated by RMIT University, which will focus on interventions and innovation in the supply chain. Their research will cover pack house to retail stages and look at shelf-life extension, packaging, technology diffusion, data systems, and pilot/large-scale plants, all aimed at

reducing food loss and waste, driving industry profitability and shrinking greenhouse emissions.

The aim is to develop large-scale projects which could help businesses across Australia double their R&D cash investments or state governments be able to halve their investment whilst focusing on big-ticket items that make sense for their jurisdiction in terms of food categories and markets.

AFCCC chairman Mark Mitchell said all efforts to reduce food loss and wastage were essential to the bigger goal of industry cold chain compliance to world standards.