

AUSTRALIAN FOODSERVICE INDUSTRY ISSUES:

FOOD WASTAGE, LOSS AND RECOVERABILITY

FOODSERVICE WASTE FACTS IN OZ



Foodservice activities generates **661,000 tonnes of food waste** per year

The Foodservice industry **only recycles 2%** of its food waste

Top 5 reasons for food wastage

1. **Trimmings** and food prep
2. Poor **inventory management**
3. Improper **food handling**
4. Confusion on '**used-by**' & '**best before**' dates
5. **Plate leftovers**

'Food Waste' vs 'Food Loss'?

- **Food Waste** refers to food that is **lost at the end** of the food chain (i.e. distribution, sale and final consumption)
- vs
- **Food Loss** refers to food **lost during farming** or production

Food Rescue Organisations

- **Foodbank** - collects stable, chilled & frozen foods
- **OzHarvest** - collects fresh produce & ready to eat food
- **SecondBite** - collects fresh produce

KEY FOODSERVICE TRENDS

- There is a **trade off** between food **freshness** demanded and **waste reduction**
- **Packaging** plays an **integral role in food supply chain - the longer the product shelf life**, the increased importance of packaging
- **Increased consumption of 'out of home' meals** are **shifting** waste away from the home to restaurants
- **Frozen stock management** is difficult for **distributors** who manage numerous **frozen pantry lines with different shelf lives**

OPPORTUNITIES TO IMPROVE INDUSTRY'S CONTRIBUTION TO FOOD WASTE



- Including a '**waste factor**' in food production costs and overall profitability to ensure **waste is visible** and can be managed.
- **Regular review of packaging of** (material and labelling) food products to ensure they are both **fit for the needs** of its supply chain and are sustainable

- **Better education and training** around date markings to avoid premature disposal of good food
- **Rationalising menu** items available to customers i.e. avoid having too wide a range of meals on offer



SOURCES

- ***The role of packaging in minimising food waste in supply chain of the Future***, Issue 3.0, Version 3.0, Dr K. Verghese, Dr H. Lewis, Simon Lockrey & Dr H. Williams, Centre for Design, RMIT University
- <https://www.foodwise.com.au/foodwaste/food-waste-fast-facts/>
- <https://www.environment.gov.au/protection/waste-resource-recovery/food-waste/food-waste-summit>

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