



2024
IMPACT REPORT
**AUSTRALIAN
FOODPACT**
END FOOD WASTE AUSTRALIA

END FOOD WASTE AUSTRALIA

End Food Waste Australia acknowledges the foundational funding provided by the Australian Government Department of Climate Change, Energy, the Environment and Water (DCCEEW).

We recognise the international experience and expertise of Waste and Resources Action Programme (WRAP), and their help with the design and launch of the Australian Food Pact.

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Australia, National Farmers Federation, National Retail Association, New South Wales Environment Protection Authority, OzHarvest, Queensland Department of Environment and Science, SecondBite, Sustainability Victoria, and Western Australia Department of Water and Environmental Regulation.

We acknowledge the work of Rawtec, an independent, leading Australian specialist in the circular economy, sustainable resource and waste management. Rawtec has provided annual data validation, analysis and reporting for End Food Waste Australia's Australian Food Pact (the Pact) since 2022.

We also recognise our Australian Food Pact Signatories, whose data contributions have made this report and analysis possible.

DISCLAIMER

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ACKNOWLEDGEMENT OF COUNTRY

We acknowledge the Traditional Custodians on the land on which we work across Australia, and we pay our respects to Elders past and present.

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ABOUT END FOOD WASTE AUSTRALIA

End Food Waste Australia is the leading organisation dedicated to improving the sustainability and resilience of Australia's food system. We provide research, strategies and solutions to help food businesses and governments reduce waste and improve efficiency from paddock to plate.

Through the Australian Food Pact, we foster collaboration among businesses committed to tackling food waste. This voluntary, multi-year initiative supports the development and implementation of sustainable solutions across the food supply chain.

OUR GOAL IS TO HALVE FOOD LOSS AND WASTE OVER THE NEXT FIVE YEARS.

FOREWORD



Four years ago, The National Food Waste Strategy Feasibility Study asked a simple question; can we halve Australia's Food Waste by 2030?

The answer was yes, but it would require unprecedented action from government, consumers, the community and importantly, within industry. Food waste is a problem we can solve, but we cannot do it alone.

After all, Australia's food waste problem costs the economy \$36.6 billion every year (FIAL, 2021), with far-reaching environmental and social consequences. 7.6 million tonnes of food is wasted annually – enough to fill the Melbourne Cricket Ground ten times. Meanwhile, over half of food-insecure households in Australia face extreme hardship, often skipping meals, reducing portions, or going entire days without food (Foodbank Hunger Report 2024).

It's clear that Australia needs to foster collaboration – to help food retailers, manufacturers, and growers take food waste action throughout Australia's food supply chain – for people, for the planet, and for profitability.

Based on the success of voluntary agreements globally and modelled on the UK's Courtauld Commitment, End Food Waste Australia launched the Australian Food Pact in 2021, a collaborative initiative designed to transform Australia's food system. Anchored in continuous insights from the End Food Waste Cooperative Research Centre (CRC) and supported by a network of collaborators – including government agencies, industry leaders, NGOs, and food rescue organisations – the Pact provides a unified framework for industry-wide action.

Three years on, the progress made through the Australian Food Pact is evident.

THE AUSTRALIAN FOOD PACT DELIVERS ON:

- 1 Target 2.1 of the 2019 National Waste Policy Action Plan to establish a “voluntary commitment program for businesses across the supply and consumption chain to engage in food waste reduction activities and to encourage industry-led action”.
- 2 The National Food Waste Strategy action to “Establish a voluntary commitment to reduce food waste”.
- 3 UN Sustainable Development Goal 12.3: 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.



Together, Signatories of the Pact have decreased food waste by 13% from 2022 to 2024, and donated a total of 254 million meals to food rescue organisations.

It has also had a significant financial impact. Signatories of the Pact saw a reduction of 16,000 tonnes of food waste in 2024 alone, which equates to a collective saving of \$57 million compared to 2022.

This report shows what a unified approach has achieved over the last 3 years, and highlights what needs to change in the years ahead. While the data shows the Australian Food Pact has laid a solid foundation for progress, more needs to be done. With thousands of food businesses across Australia, every single one can help end the food waste crisis.

We look forward to sharing this progress with you.

PROGRAM OVERVIEW

Signatories are the foundation of the Australian Food Pact; food producers, manufacturers and retailers committed to taking action to reduce food waste throughout the supply chain.

While businesses across the food system are eager to tackle this issue, they face significant hurdles such as measuring food waste accurately and implementing reduction strategies that don't simply shift the problem elsewhere in the supply chain. Without a coordinated approach, many efforts remain fragmented, confined to isolated actions across government, industry, research, and community sectors. Partnerships that drive impactful, systemic change help to reduce food waste and advance sustainability across the entire supply chain.

Recognising that no two businesses are the same, the Pact provides customised support and resources that drive measurable sustainability outcomes. Some of the foundational service offerings for Signatories include:

- **WASTE TRACKING AND REPORTING TOOLS**

Each year, Signatories gain access to tools that enable them to locate, measure, and monitor their food waste effectively. Signatories provide data on the material types and the destination of food not sold. This data is then assessed and analysed to produce in-depth reports – the insights from which form the foundation for year-on-year improvement and ensure progress is measured consistently.

- **STRATEGIC GUIDANCE**

Armed with individualised reports, Signatories collaborate with expert Account Managers to develop and implement bespoke Food Waste Action Plans. These plans are grounded in best-practice recommendations and tailored to address the specific challenges and opportunities within each business.

- **TECHNICAL SUPPORT**

Signatories benefit from hands-on assistance through site visits and process assessments conducted by technical experts. This support helps identify inefficiencies, uncover root causes of food waste, and implement practical, tailored solutions. Whether addressing operational bottlenecks or optimising waste management practices, this on-the-ground support ensures measurable improvements and progress toward waste reduction goals.

- **COLLABORATION FRAMEWORKS**

Success grows from a unified approach. The Pact fosters collaboration through industry-led working groups, bringing Signatories together to address shared challenges, exchange ideas, work on mutual projects and contribute to Sector Action Plans (SAPs). SAPs provide a clear and strategic overview of food waste, identifying key supply chain barriers and crafting transformative solutions that break down silos and drive systemic, industry-wide change.

THE UNDERLYING PRINCIPLES: **TARGET, MEASURE, ACT**

The Target Measure Act (TMA) framework is a three-step approach designed to reduce food loss and waste. It includes setting specific targets, measuring progress, and taking action to address key issues. TMA serves as the foundational approach for the Australian Food Pact, with Signatories encouraged to adopt it to set clear, measurable food waste reduction targets. This framework is also gaining global traction, with organisations like WRAP, the Consumer Goods Forum, and coalitions like Champions 12.3 embracing it in their efforts to tackle food waste.



WE'VE BEEN ABLE TO TAP INTO END FOOD WASTE AUSTRALIA'S TOOLS AND EXPERTISE TO MAP THE FOOD WASTE AT OUR PROCESSING SITES AND PRIORITISE AREAS OF ACTION. IT'S GREAT TO CONTRIBUTE TO THE BROAD-RANGING IMPACTS THAT WILL COLLECTIVELY BENEFIT OUR ENVIRONMENT, FARMERS, CONSUMERS AND OUR BUSINESS.



PHOEBE DOWLING

HEAD OF GLOBAL FOOD SUSTAINABILITY J.R. SIMPLOT COMPANY

THE AUSTRALIAN FOOD PACT:
AT A GLANCE



SIGNATORIES COMMITTED TO TAKING ACTION
AGAINST FOOD WASTE FROM 2022 - 2024

SIGNATORIES	17
ASSOCIATE	1
SOLUTION PROVIDERS	13
SUPPORTING	17
TOTAL	48

Food waste measurement and reporting is integral to the Australian Food Pact, increasing the understanding of food waste hotspots, developing efficient strategies and demonstrating measurable progress.

Since 2022, 48 organisations have become a part of the Australian Food Pact, coming together to drive meaningful change and reduce food waste across the supply chain.

CURRENT SIGNATORIES INCLUDE*:



*Signatories as of December 2024 - in line with reporting timeframes.

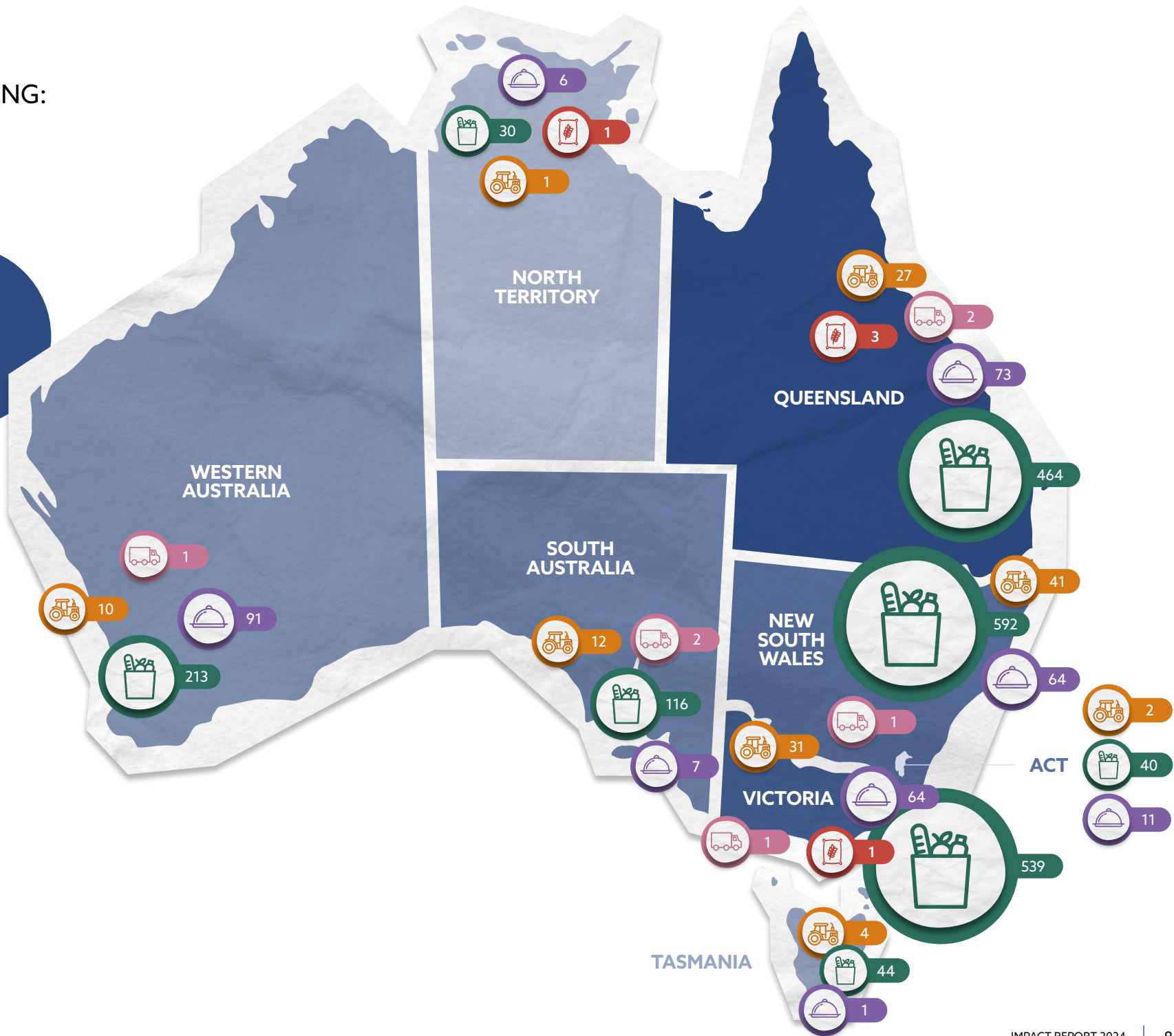
WHAT WE ARE TACKLING:
**FOOD WASTE
ACROSS
AUSTRALIA**

EACH YEAR, **7.6 MILLION TONNES OF FOOD** IS WASTED ACROSS THE AUSTRALIAN FOOD SYSTEM. THIS IS EQUIVALENT TO **312 KG PER PERSON**.

(FIAL, 2021)

**SIGNATORY SITES
REPORTED IN 2024**

-  PRODUCER
-  WHOLESALER
-  RETAILER
-  DISTRIBUTION
-  HOSPITALITY



WHAT'S CHANGED: **THE BIGGEST WINS**

1. REPURPOSING FOOD

"Food not sold" refers to food produced for human consumption but not sold as intended, presenting both a challenge and an opportunity for businesses. Instead of letting this food go to waste, it can be repurposed in meaningful ways, such as redistribution through food rescue charities to feed those in need, upcycling into innovative products, or being converted into animal feed. These solutions not only benefit people and the planet, but also allow businesses to recover costs and enhance resource efficiency.

After three years of the Australian Food Pact, data has shown that food not sold has decreased by 2% (9,000 tonnes) when compared to the 2022 baseline. This was achieved alongside a 19% increase in total food handled. Of the food not sold, 76% was repurposed in 2024, an increase from 73% in 2022.

The absolute volume of food repurposed by Australian Food Pact Signatories also grew by 6,000 tonnes compared to 2022, a 2% increase.

OF THE FOOD NOT SOLD,
76%
WAS REPURPOSED IN 2024.



Coles GM of Sustainability Brooke Donnelly, Nutri V CEO Raquel Said, and John Said, CEO of Fresh Select - working together to convert waste product into nutritious vegetable snacks.

NUTRI V TRANSFORMS VEGETABLES WASTE INTO VEGETABLE POWDERS AND SNACKS, REDUCING FOOD WASTE WHILE PROVIDING FARMERS WITH A NEW REVENUE STREAM.



Excess Aussie grown veggies.



Veggies dried to a nutritious powder.



Add to almost everything.



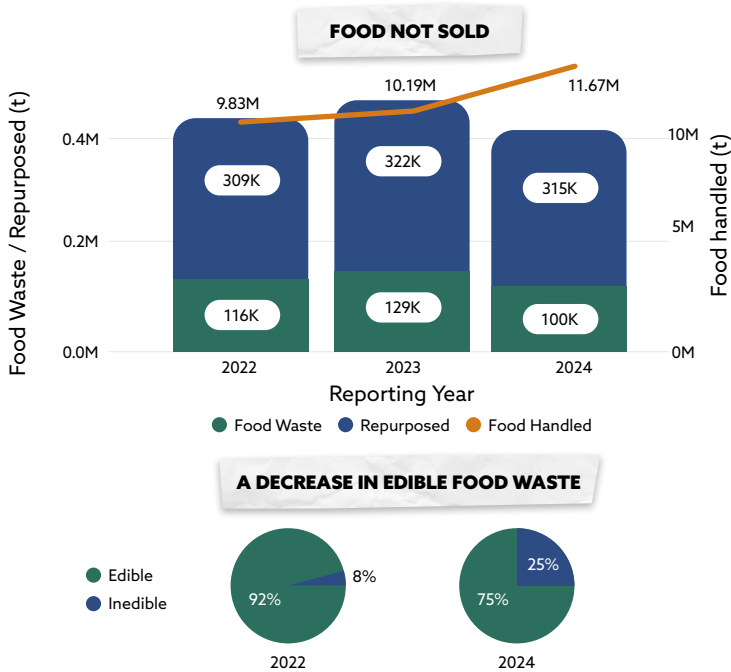
1 serve = approx 75g veg.



2. REDUCING FOOD WASTE

Since the inception of the Australian Food Pact, we have seen a 13% decrease (16,000 tonnes) in food waste compared to 2022. Notably, the proportion of edible food waste decreased from 92% in 2022 to 75% in 2024, reflecting improved reporting and a shift toward more effective waste management and food recovery practices.

Ongoing measurement is crucial to assess the long-term impact of food waste reduction efforts. Continued monitoring of food waste volumes will provide valuable insights into trends over time, reduce the impact of seasonality and help refine future strategies.



Food waste as a percentage of total food handled remains consistently low, with a median of 1.16% in 2022 compared to 1.48% in 2024, demonstrating that many Signatories are managing their food waste effectively. This normalises the food waste measurement and highlights the emerging trend in food waste management practices, independent of variables such as business size and market fluctuations.

While food waste volumes have decreased, we did see a slight increase in food waste as a percentage of food handled, reflecting the diversity of Signatories, in both size and individual progress in waste reduction efforts.

982,000 TONNES THE AMOUNT OF FOOD NOT SOLD THAT SIGNATORIES HAVE REPURPOSED.



CHANGE FROM 2022

FOOD WASTE TONNAGE	↓ 13% DECREASE (16000 TONNES)
REPURPOSED FOOD	↑ 2% INCREASE (6000 TONNES)
TOTAL FOOD NOT SOLD	↓ 2% DECREASE (9000 TONNES)
TOTAL FOOD HANDLED	↑ 19% INCREASE (1.8 MILLION TONNES)



SIMPLOT HAVE MORE THAN HALVED THEIR FOOD WASTE SINCE JOINING THE PACT IN 2022.



3. THE IMPORTANCE OF THE FOOD WASTE HIERARCHY

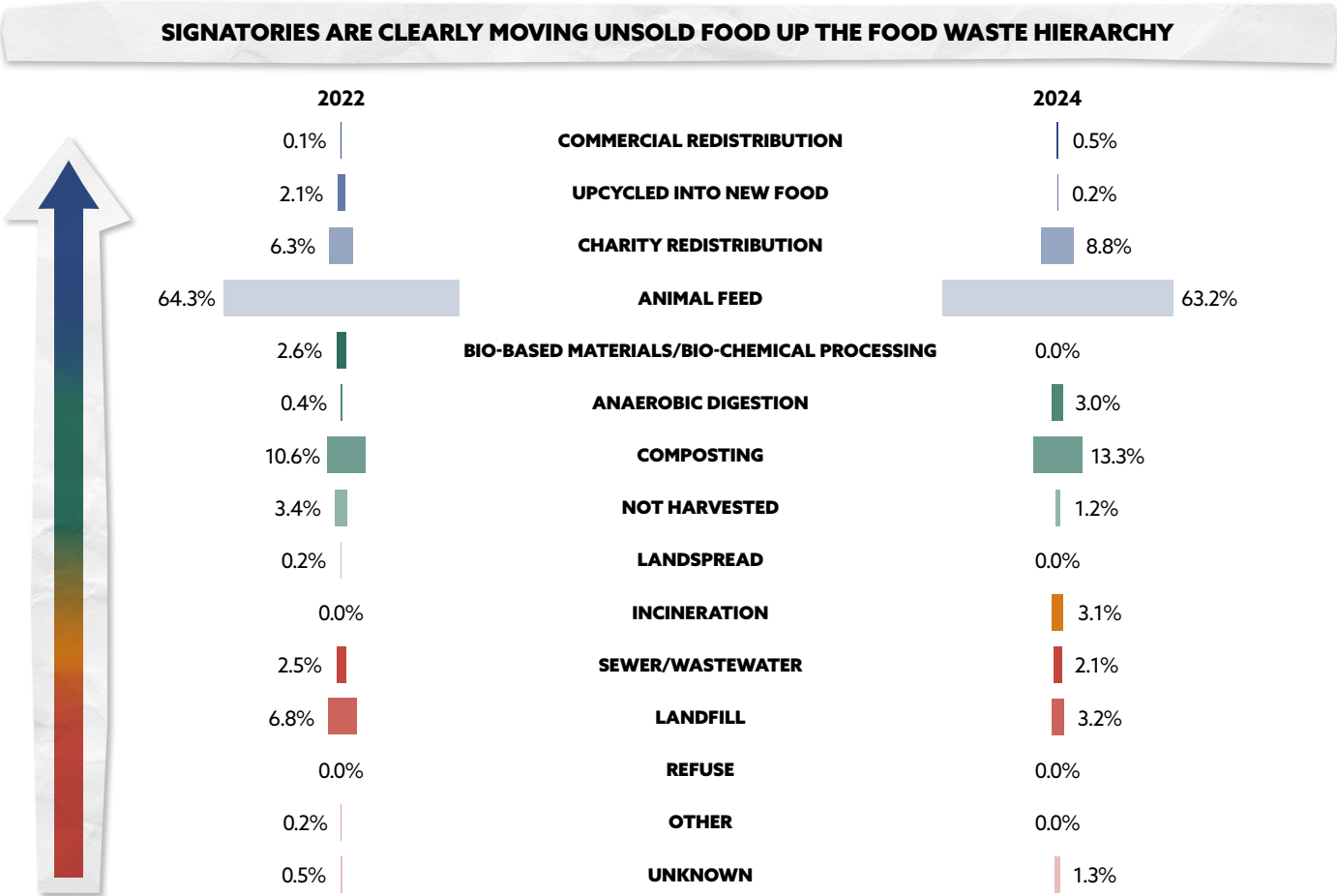
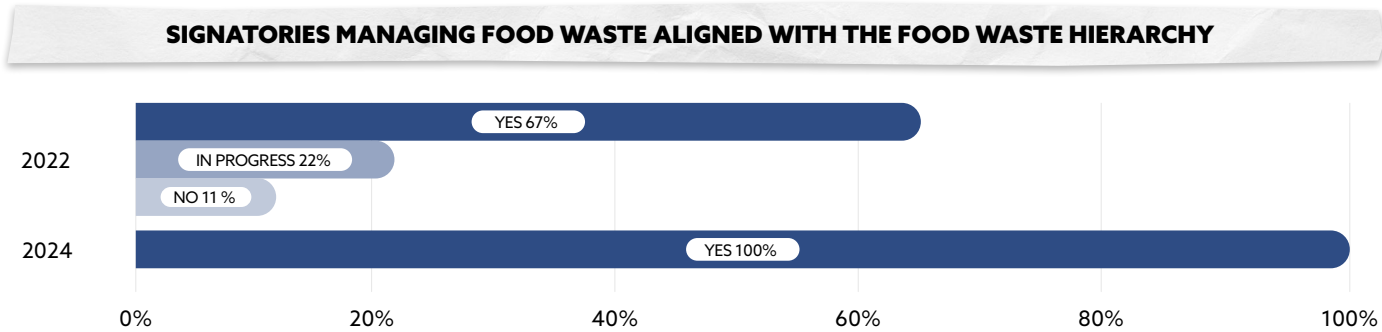
A notable area of improvement among Signatories is their implementation of the Food Waste Hierarchy, which prioritises waste management practices based on resource efficiency and environmental impact. This is a key tenet of the Australian Food Pact, and ensures coordination across the entire food supply chain.

We currently have a 100% success rate of Signatories managing food waste in alignment with the food waste hierarchy, an increase from 67% in 2022. This shift reflects a major change in approach—from merely managing waste to actively preventing it from occurring in the first place.

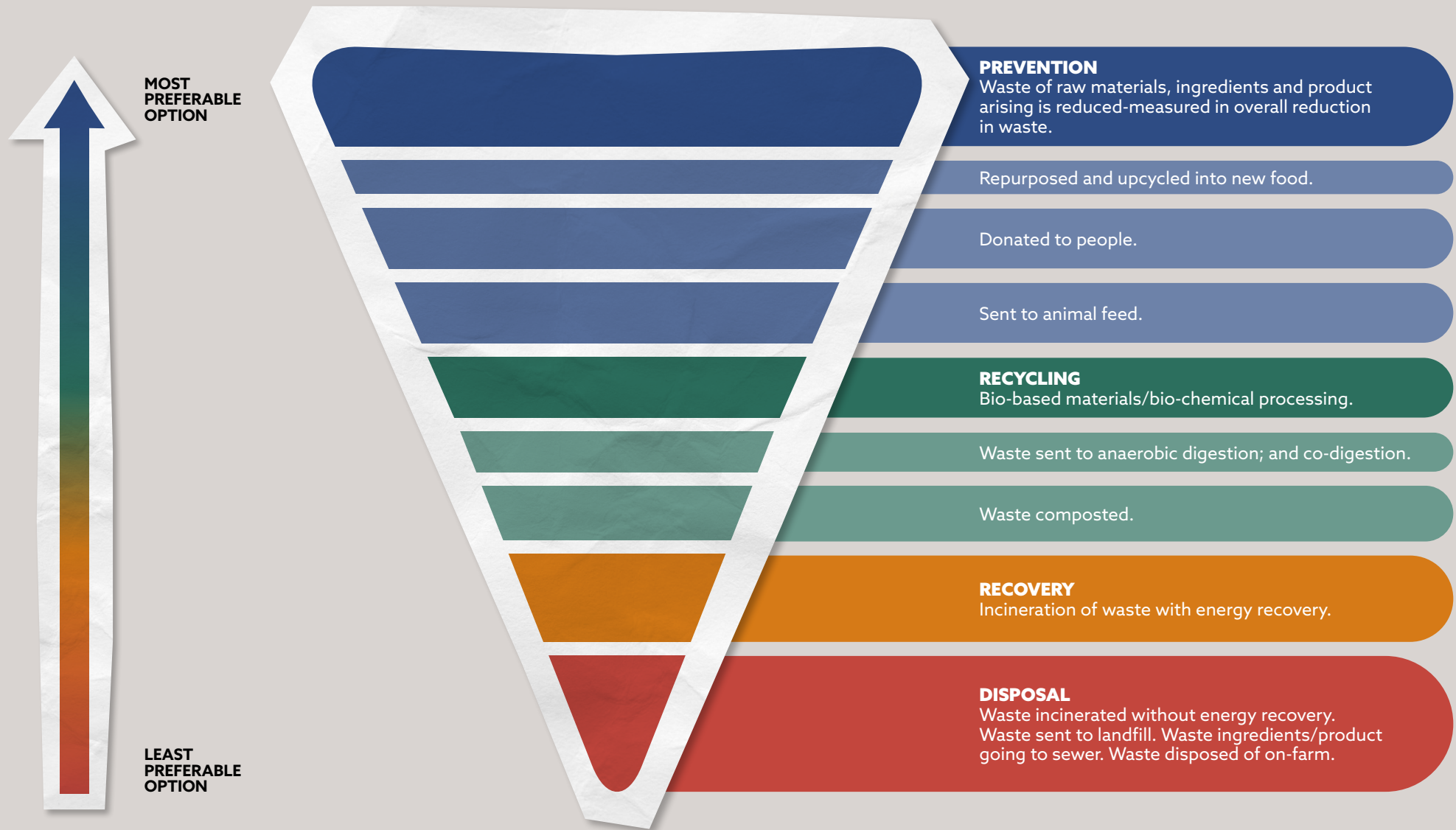
Signatories have made significant strides in prioritising higher-value destinations for unsold food, with food waste sent to landfill decreasing by an incredible 59% compared to 2022. Charity distribution and composting have both increased, while animal feed continues to be the primary destination for inedible food waste.

Though animal feed serves as a common destination for food waste, it should only be considered when no other options for human consumption are viable. While certain food items can be repurposed as quality stockfeed, businesses should evaluate the state and territory regulations as well as the potential significant financial losses.

Signatories have made notable improvements in measuring and reporting food waste, with 69% reporting increased accuracy in food waste quantification. This reflects a stronger commitment to measurement and data collection, concurrent with the Australian Food Pact’s robust yearly data collection process and analysis.



FOOD AND DRINK MATERIAL HIERARCHY



WHAT'S CHANGED: FOR PEOPLE, FOR THE PLANET AND FOR PROFIT



1. FOR PEOPLE

Millions of Australians face hunger every day; reducing food waste is key to addressing food insecurity. The Australian Food Pact has increased collaboration across the supply chain, allowing more edible food to reach food-insecure Australians. Some of the most innovative collaborations have been between wholesalers and food rescue organisations, as well as manufacturers and surplus food technology suppliers.

CASE STUDY

20 TONNES OF FRESH PRODUCE DONATED IN UNDER 12 MONTHS.

*SIMON GEORGE & SONS AND FARESHARE PARTNER
TO COMBAT FOOD WASTE AND HUNGER THROUGH
THE AUSTRALIAN FOOD PACT.*

In just one year, a collaboration between fruit and vegetable wholesaler Simon George & Sons, and food rescue organisation FareShare, has successfully diverted 20 tonnes of premium

fresh produce, helping to create 50,000 nutritious meals for those facing hardship across Australia; a powerful example of how organisations can work together to address both food waste and food insecurity.

The Australian Food Pact played a pivotal role in connecting these two organisations, facilitating site visits, arranging networking opportunities and providing expertise and insights.

"End Food Waste Australia's expertise and extensive network have made this all possible and we can't wait to see what is next," said Emily Eastman, Chief of Staff, Simon George & Sons

By aligning with FareShare's mission and leveraging the resources of the Pact, Simon George & Sons has been able to donate surplus items such as carrot cuts, cauliflower stems, and potato skins—ingredients that, while not suitable for sale, are perfect for creating healthy, wholesome meals.

Regular donations now include up to 100kg of surplus produce twice a week, significantly reducing food waste while providing consistent, nutritious meals for those in need. This partnership has not only helped FareShare increase meal consistency but also ensured that high-quality, fresh food reaches vulnerable communities across Australia.

"FareShare strives to cook and provide more than 6000 free meals daily. Partnering with Simon George & Sons has been particularly

254 MILLION

The amount of meals Signatories of the Pact have donated to food rescue organisations in the past 3 years.

wonderful as we're being provided beautiful, high-quality fresh produce that value add extra nutritional quality to our meals, for people in our community doing it tough," said James Fien, FareShare.





2. FOR THE PLANET

Since 2022, Pact Signatories have saved an estimated 505,000 tonnes of CO₂-equivalent emissions. That's the equivalent of taking 210,000 cars off the road for a year.

But the environmental benefits go beyond emissions, with food waste reduction saving precious resources such as water and arable land.

CASE STUDY

TACKLING EMISSIONS THROUGH FOOD WASTE REDUCTION

The Australian Food Pact has been instrumental in leading a Greenhouse Gas Working Group, to help industry develop a set of common guidance documents around measuring and reporting emissions and linking tackling emissions to food waste reduction. These include updating WRAP's 'Scope 3 Protocols for Food & Drink Businesses' for the Australian market and developing net-zero guidance.

Group members have dedicated their time to supporting the development of these guidance documents for the benefit of the industry as a whole and we are incredibly grateful to them for their commitment and support.

End Food Waste Australia has partnered with the Australian Food and Grocery Council (AFGC) to develop and review the documents, which are scheduled to be made available to industry in early 2025.

505,000

TONNES

OF CO₂-EQUIVALENT
EMISSIONS SAVED.



A LANDMASS BIGGER
THAN THE STATE OF VICTORIA,
25.73 MILLION HECTARES,
IS USED TO GROW FOOD
THAT IS THEN WASTED.

(FIAL, 2021)



3. FOR PROFITABILITY

When food products go unsold, businesses face the added expense of waste disposal, proving to be costly both financially and environmentally. Additionally, the resources—time, labour, and materials - spent on producing, packaging, and storing those products are lost, affecting overall productivity.

By focusing on selling products as intended, businesses not only reduce these costs but also maximise the efficiency of their operations, contributing to both profitability and sustainability.

The average cost of food waste to a business, including disposal, is estimated at \$3,600 per tonne. Australian Food Pact Signatories have reduced their food waste by 16,000 tonnes, resulting in a collective savings of \$57 million compared to 2022.

Landfill levies in Australia were introduced to reduce waste, encourage recycling, and fund sustainable waste management initiatives. By reducing food waste to landfill by 59% since 2022, Signatories have made an estimated collective savings of \$2 million from avoiding these landfill levies.



THREE YEARS AGO WE WERE SITTING AT AROUND 5-6% IN THE WAY OF WASTE, WHICH IS QUITE HIGH FOR MANUFACTURING FACILITIES. SINCE JOINING THE AUSTRALIAN FOOD PACT THREE YEARS AGO, WE'VE REDUCED OUR WASTE SIGNIFICANTLY DOWN TO 2.4%, WHICH IS A GREAT ACHIEVEMENT.

SCOTT BURGESS
GOODMAN FIELDER



CASE STUDY

SIMPLOT ON-FARM POTATO LOSS PROJECT

In Australia, Simplot is an agricultural and food manufacturing business, known for brands like Birds Eye, Edgell, John West, and Leggo's. Annually, it sources over 450,000 tonnes of potatoes and vegetables from local growers, playing a key role in supplying Australian consumers.

A sustainability pioneer, Simplot became the first company to sign the Australian Food Pact in 2021. Since then, it has focused on food waste reduction, and recently this included an on-farm potato loss project.

With harvesting from over 5,500 hectares of potato land in Tasmania, Simplot wanted to quantify crop losses, improve data accuracy, and find opportunities for waste reduction.



In an Australian-first initiative, Simplot partnered with End Food Waste Australia, using the WWF Global Farm Loss Tool (GFLT) to measure on-farm losses.

"Simplot is committed to taking action to reduce food waste as we know it has the potential to financially benefit manufacturers and farmers, help to alleviate pressure on natural resources like water, reduce GHGs, and help to address food insecurity," said Phoebe Dowling, Simplot Director of Global Food Sustainability.

The results revealed 3-4% of marketable potatoes were left in the field and reducing these losses could provide significant commercial value and benefit growers. Simplot plans to repeat the measurement in 2025, expanding the scope and conducting a root cause analysis.

"The on-farm crop loss measurement exercise was well worth doing for our business as the results demonstrated that there is a real opportunity to improve yield and get better value from our harvests," said Les Murdoch, Director of Raw Procurement - APAC.

Simplot remains committed to halving food waste by 2030, leveraging Australian Food Pact expertise to target food waste hotspots, prevent waste, and maximise value from each waste stream.

\$2
MILLION

Amount Signatories saved by
avoiding landfill levies.

\$57
MILLION

Amount Signatories saved
by reducing food waste
by 16,000 tonnes.

WHAT'S CHANGED: CHANGING MINDSETS

From executive level to front line staff, Signatories of the Australian Food Pact have shown significant behavioural changes in their approach to food waste management.

While training equips employees with the knowledge and skills to identify, understand, and act on food waste issues at every stage of the supply chain, having an executive member responsible for food waste reduction is key to driving organisational change. This ensures food waste reduction is prioritised at the highest level.

By embedding food waste reduction into core operations, Signatories are paving the way for long-term environmental and economic benefits, demonstrating that sustainable practices can become organisational norms.

CASE STUDY

GOODMAN FIELDER MAKING FOOD WASTE REDUCTION FUN

Even small behavioral changes, such as voluntary staff training sessions, lead to more sustainable practices that, in turn, result in better overall impact on the bottom line, and importantly, the environment.

As part of Goodman Fielder's ongoing commitment to staff engagement, the company launched a voluntary training initiative called "Grow Your Knowledge x Food Waste," aimed at raising awareness of food waste issues with the Australian team; encouraging everyone to get involved through their role. The training formed part of their learning and development program for 2025 as part of monthly lunch and learn sessions.

The session was hosted by Phil Hart, Goodman Fielder's Group Chief Financial Officer and the sustainability team. It incorporated an interactive quiz, and featured data and insights on the various types of waste generated and managed across the business. To ensure accessibility, the facts were presented in a simple, digestible format, linking the topic back to the company's overall goals and sustainability ambitions.

The session outlined opportunities for food waste reduction and highlighted how staff could be involved no matter their role – from collaborating on better logistic pathways to minimising and upcycling current waste streams. Over 80 attendees across Australia actively participated, with the webinar recorded and shared for on-demand access.

LEADING FROM THE TOP

78% OF SIGNATORIES NOW HAVE AN EXECUTIVE WITH DIRECT RESPONSIBILITY FOR REDUCING FOOD LOSS AND WASTE, UP FROM **44%** IN 2022.

SKILLING UP FOR A SUSTAINABLE FUTURE

89% OF SIGNATORIES PROVIDE INFORMATION, TRAINING AND SUPERVISION TO OPERATIONAL EMPLOYEES, ENABLING THEM TO WORK IN A WAY THAT MINIMISES FOOD WASTE, UP FROM **67%** IN 2022.

GOODMAN FIELDER FOOD WASTE PLAN - CURRENT ACTIONS & FUTURE OPPORTUNITIES



WHAT'S CHANGED: INNOVATIVE SOLUTIONS

In the past three years, the fight against food waste has gained significant momentum, with an increasing number of Solution Providers stepping up to address this critical issue.

From automated inventory management technologies and mobile applications through to humidity control systems, solution-focused organisations are playing a pivotal role in shaping a more sustainable, efficient, and responsible food system. As the demand for effective solutions intensifies, the collective action of these providers is key to achieving meaningful, long-term change.

Collaborations between food businesses and solution providers, made possible through the Australian Food Pact have not only led to tangible environmental benefits, but have also demonstrated how voluntary agreements can inspire long-term partnerships across industries.

CASE STUDY

YUME - SOLVING THE CHALLENGE OF SURPLUS FOOD

Yume is an E2E technology revolutionising the management of surplus food. Food manufacturers use Yume to transform how they sell and donate excess inventory (such as slow moving and obsolete stock). Yume digitises manual processes, allowing manufacturers to automate sales and donation workflows, increase revenue and reduce food waste. Large procurers of food can purchase these high-quality products through Yume's easy-to-use marketplace. This approach enables them to significantly reduce their food costs, while simultaneously delivering on their sustainability goals.

As a Solution Provider of the Australian Food Pact, Yume has gained valuable opportunities to connect with a wide range of new partners, including food manufacturers, retailers, wholesalers, charities, and food rescue organisations.

Through these Australian Food Pact connections, Yume has been able to extend the reach and impact of its food recovery platform, helping more organisations divert surplus food from landfill and ensure it reaches those who need it most.



MANUFACTURER WITH EXCESS STOCK

"The Yume tech platform operates like a digital eye over our processes for managing ageing stock. The technology simplifies our workflows so more food gets sold and donated faster, helping us deliver on our commitment to sending zero waste to landfill."

ANDREW BORG
SUPPLY CHAIN DIRECTOR - MARS FOOD



TECH PLATFORM TO SELL OR DONATE EXCESS STOCK

"Being part of the Australian Food Pact has been a great experience for Yume. We've benefited from meaningful introductions to key industry players, expanding our network and opening doors to new opportunities. By participating, we've gained valuable insights into industry trends and challenges, keeping us informed about the latest developments."

We're particularly proud to work alongside Signatories who are deeply committed to reducing food waste across their supply chains. Through the collaborative spirit of the Pact, a strong community of sustainability leaders is emerging, driving positive change in the food industry."

KATY BARFIELD OAM
CEO AND FOUNDER - YUME

WHAT STILL NEEDS
TO CHANGE:

FROM POLICY TO COLLABORATION ACROSS THE SUPPLY CHAIN

1. POLICIES SUPPORTING FOOD WASTE REDUCTION NEED TO BE IMPLEMENTED

THE ISSUE:

Of the 7.6 million tonnes of food Australia wastes each year, around 70% is perfectly edible. (FIAL, 2021) However, the current tax framework treats food donations the same as waste disposal, discouraging businesses from donating surplus food to charities. Currently, businesses face financial burdens when donating food, which they must absorb, rather than being rewarded for their waste reduction efforts.

WHAT WE CAN DO:

The proposed Food Donation Tax Incentive is crucial in changing this dynamic. By offering financial support for food donations, this policy would reduce the burden on businesses and encourage them to redirect surplus food to those in need, rather than sending it to landfill. We've seen success with similar policies in the US, Canada, and France, and introducing such an incentive in Australia could save an additional 100 million meals annually, while helping communities in need.



2. COLLABORATION WITH SUPPLIERS

THE ISSUE:

Food waste is not confined to a single organisation within a supply chain. Currently, Signatories do not require their key suppliers to measure and report their food waste, or to produce and implement a food waste reduction strategy.

THE SOLUTION:

Customers have the power to impact upstream food waste through product specifications, commercial agreements like minimum shelf life on receipt, and sales-return policies. They are also well-positioned to drive change within their supply chains by encouraging the quantification and improvement of food waste challenges across their networks.

Growing the Australian Food Pact will enable greater supply chain transparency, create more collaborative projects across the entire supply chain, and drive real action through the Target, Measure, Act approach.

3. LEVERAGING DATA TO IDENTIFY & TARGET FOOD WASTE HOTSPOTS

THE ISSUE:

High quality reporting exposes key food waste hotspots across the supply chain. Bread and processed vegetables continue to be some of the most wasted foods partly due to the core business of the Signatories, but also due to the short shelf life of the products.

THE SOLUTION:

While the figures are still alarming, high quality data does help to focus and prioritise actions where they will have the greatest impact. End Food Waste Australia has pinpointed areas of food waste that offer the highest potential for change and developed sector-specific priority actions to address them effectively. So far, these plans – and implementation strategies – have been rolled out across the bread and bakery, horticulture, dairy and foodservice sectors.

4. EXPIRED FOOD: A MAJOR CULPRIT

THE ISSUE:

Expired food remains a significant problem in Australia's food supply chain, with Signatories reporting that 44% of food waste in 2024 could be attributed to products being past their expiry date. This increased from 35% in 2022 and has consistently been the leading cause of food waste over the past 3 years.

Key factors contributing to expired food waste include poor stock management and rotation, insufficient enterprise systems to support inventory control, challenges in planning and managing Sales and Operations Planning (S&OP), product and ingredient redundancies, and limitations around shelf-life extension.

THE SOLUTION:

To address expired food waste, it is essential to quantify the costs associated with expired products, including handling and disposal. Identifying the root causes, reviewing Sales and Operations Planning (S&OP), and implementing joint business plans with key customers are critical steps in developing effective solutions.

44%

OF FOOD WASTE CAN BE
ATTRIBUTED TO PRODUCTS
BEING PAST THEIR EXPIRY DATE.



WHERE TO NEXT

The Australian Food Pact is uniting organisations, driving meaningful solutions, and implementing impactful change at scale. While we have made significant strides, we are still in the early stages of our journey toward achieving Australia's ambitious food waste reduction targets. There are hundreds of food businesses across the nation that have the potential to contribute to sustainability goals, minimise waste, and boost profitability by joining the Australian Food Pact.

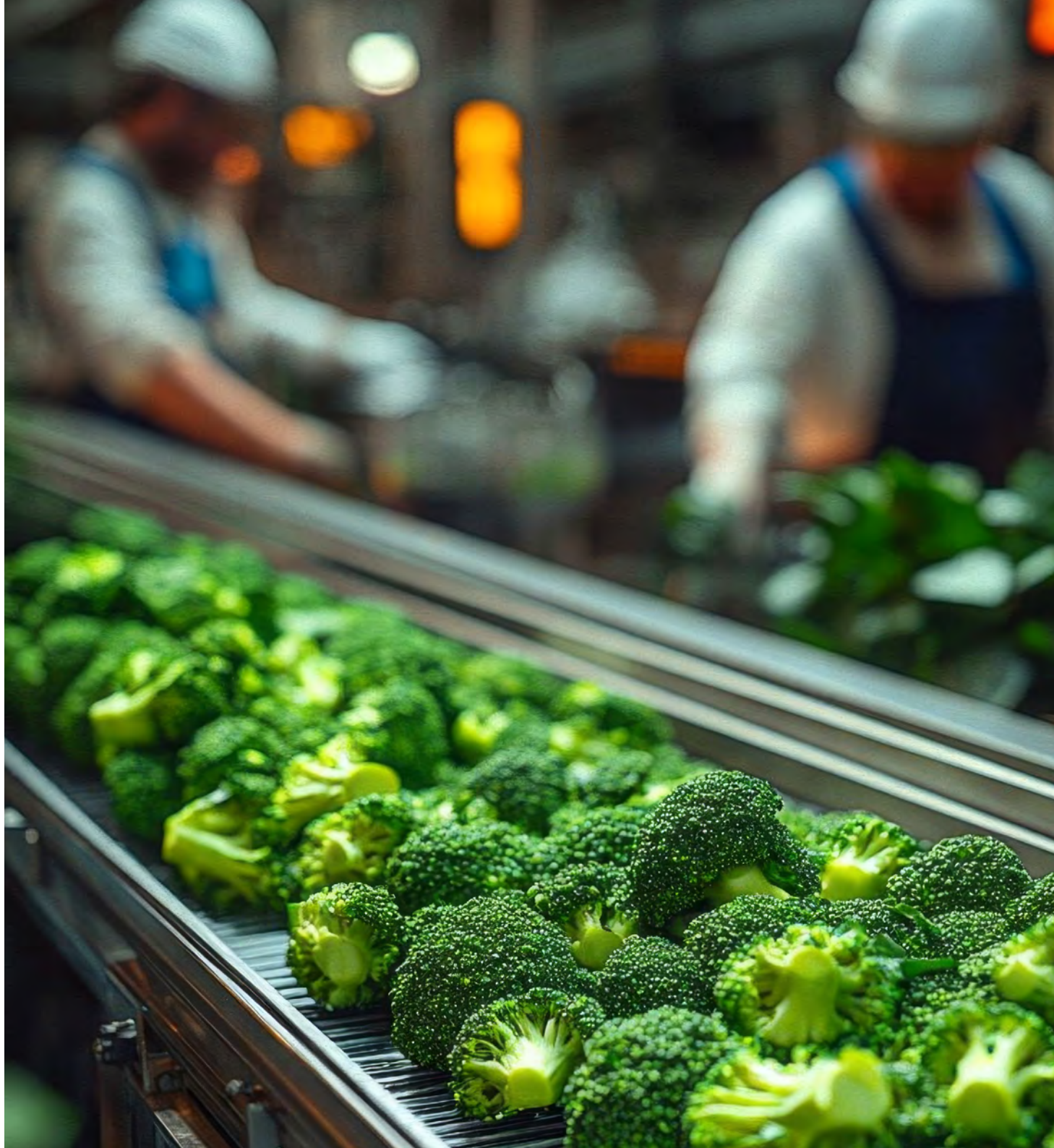
Every business within the food supply chain—whether growing, transporting, processing, or purchasing food—has a critical role to play. The Australian Food Pact unites these stakeholders, empowering them to reduce waste, increase profitability, and ensure surplus food is redistributed to those in need.

Growing the number of Australian Food Pact Signatories amplifies our collective impact, with each new member strengthening the Pact's reach and effectiveness. In 2025, we were proud to welcome ALDI, bringing us to 83% representation of Australia's supermarket sector. While we're expanding and growing, the need for broader action has never been more urgent.

While businesses are integral, no global effort has sustained momentum without long-term government support—through both funding and mandates to drive food waste action. We call on the Australian Federal and State Governments to reinforce Australia's leadership in this critical area by committing to continued funding through to 2030, ensuring we meet our national food waste reduction target.

It is time for all food businesses, governments, and funding organisations to seize the opportunities the Pact offers.

Ending food waste begins with all of us.





METHODOLOGY

Signatories self-report their food waste data annually. Data reported in the first year (2022) formed a baseline to which data from 2023 and 2024 was compared. Where comparisons to the 2022 baseline have been made in this report, only data from Signatories who reported across all 3 years has been used. When data has been aggregated across all 3 years, data from all Signatories has been used, including Signatories who joined after 2022 and did not contribute to the baseline.

All data is aggregated and de-identified to ensure signatory anonymity and data confidentiality. As the Australian Food Pact grows and Signatory numbers increase, it may be possible to report by sector while protecting anonymity.

Greenhouse gas emissions have been estimated from both the production, plus the management of, food not sold. Reported emissions are estimates based on high-level environmental conversion factors sourced from published data available online.

References: FIAL, 2021. The National Food Waste Strategy Feasibility Study – Final Report and Foodbank, 2024. Hunger Report 2024.

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