Food Waste

An opportunity to:

• Engage
• Economise
• Innovate
• Create value
Food Waste

3R’s

1. **Reduce** – Cost and process efficiencies
2. **Reuse** – Create a value stream, engage staff or communities
3. **Recycle** – Positive impact, feeding back into the environment
The Tasting Room

3R’s

1. Reduce – menu planning
2. Reuse – feed staff, community
3. Recycle – worm farms
Grape Marc

3R’s
1. Reduce – N/A
2. Reuse – stock feed, brandy, grape seed oil
3. Recycle – Biodigester, green spreading
Food Waste

Opportunities:
• Engage
• Economise
• Innovate
• Create value

Challenges:
• Scale
• Investment

Path to the future:
• Government support for innovation
• Cross industry collaboration,
• Industry groups facilitate scale
Thank You