



THE CRAWFORD FUND
For a Food Secure World

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MEDIA RELEASE

Media are welcome to attend

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WASTE NOT, WANT NOT FOR A CIRCULAR ECONOMY TO FOOD SECURITY

The average Australian family throws away over \$1000 worth of food each year, representing about 20% of what they purchase. This equates to a bill of over \$8 billion per year, although the true cost is much higher once environmental impacts like landfill costs and GHG produced from rotting food are taken into account.

Reducing food loss and waste (FLW), whether in the farmer's field, during transport, in the processing plant, or by consumers, is one of the critical paths to improving food security, impacting climate change and increasing agricultural sustainability.

While there is an increasing awareness of the FLW problem in our throw-away society, this is only part of the story when you take into account the loss of nutrients and lost opportunities for reuse of waste.

International and Australian specialists on FLW are speaking at '*Waste Not, Want Not: The Circular Economy to Food Security*', the 2016 Crawford Fund annual conference in Canberra on 29-30 August at the Realm Hotel, Barton and will focus on FLW in production, in getting product to market, and in the management and reuse of waste, with special presentations on what supermarkets and the private sector can do.

The conference will have a set of innovative case studies from Australia and around the world to highlight positive examples of what can be achieved to reduce food loss and waste and reuse wasted food.

Speakers' bios and abstracts are all available [here](#) and the [program](#) includes:

- Prof Louise Fresco, President of Wageningen University and Research, addressing '*The Future of Food*' and her new book "Hamburgers in Paradise"
- Dr Karen Brooks, Director, CGIAR Research Program on Policies, Institutions and Markets, giving a keynote on research and policy solutions to reduce food loss and waste and combat climate change
- Brian Lipinski, World Resources Institute who was involved in the development of the new international Food Loss and Waste Protocol to track and measure waste
- Prof Alice Woodhead, Aust-ASEAN Council on 'the last mile' challenge of food waste in mega cities
- Dr Steve Lapidge from the SA Research & Development Institute who has recently addressed G20 and OECD groups on reducing FLW through developing a more circular food economy
- Prof Ashok Gulati, a prominent Indian economist and former member of the PM's Economic Advisory Council on solutions for reducing food waste in wealthy and developing countries alike
- Daniel Lager, Executive Director, Technical and Production, Nestlé Oceania will explain how the private sector can help with food waste.