



AFCCC Directors Mark Mitchell and Adam Wade presented a cold chain awareness session at the recent AIRAH Refrigeration Conference held in Melbourne 25-26 March 2019.

Mark, who is AFCCC Chairman, provided an overview of the current state of the food cold chain in Australia, and explained some of the guiding principles and requirements necessary for its improvement. The content and conclusions he presented reflected the work being done at his facility SuperTest in Brisbane, combined with the policies and objectives currently under focus by the AFCCC.

He highlighted the fact that compliance to world's best practices is now on the Australian agenda due to the global food loss and wastage (FLW) crisis and its triple bottom line. Commercial, consumer, logistics and contractual arrangements should no longer ignore food safety and the opportunity for FLW reduction.

'The cold chain is a series of events broken into control points and critical control points and the industry as we know it today in Australia does very little to connect this chain completely together. Aggressive commercial interests and unrealistic market forces continue to keep the chain broken and separated into nothing but a series of refrigerated activities.

'In this environment, temperature abuse occurs, and food suffers reduced life and sometimes destruction,' Mark told the audience.

After demonstrating several examples of temperature abuse, Mark made the key point that new technology and systems are always at the forefront of the refrigeration industry and the cold chain. However, proper implementation of existing first level technology is required. The industry already has enough technology, it just needs to be used more broadly by all stakeholders in Australia.

Mark concluded by sharing some of the global statistics, including the telling statistic that if food loss and waste was a country, it would be in third place behind USA and China as the world's highest CO<sub>2</sub> emitters.

Adam Wade followed with his a case study 'Improving Service and Reducing Food Waste', in his company's outbound supply chain. He confirmed some very powerful results through implementation of basic cold chain principles – Lion Co had achieved up to 62% reduction in delivery issues related to temperature, which in turn achieved a 77% reduction in food loss costs from temperature abuse.