

# THE MEANING OF MEMBERSHIP

March 2021



Most companies involved in the handling of food in the cold chain demonstrate their social conscience through membership of industry groups and organisations, but this is the first time in Australia that an organisation has been formed specifically to advocate for improved standards and compliance throughout the critical links in the cold chain – processing, distribution, transport and storage.

This puts the AFCCC at the leading edge of today's advocacy groups concerned with food wastage, loss and safety. It is through its internal corporate strength that it is able to walk the corridors of power, and is better placed than most to be able to educate those industry sectors that are falling behind in food safety compliance in this country – and they do exist.

Those considering AFCCC membership must of course satisfy themselves that the costs and time commitments required for worthwhile involvement can be fully justified and that such membership sits comfortably with their own philosophy and mission.

Members and Directors of AFCCC approach their involvement in AFCCC with a determination to improve the cold chain process, not just for their own corporate reasons, but for much broader reasons aimed at environmental enhancement and consumer protection. The over-riding theme is that of limiting food wastage and improving food safety through research and education.

## Food waste from Australia's cold chain

The latest statistics on food wastage should be of real concern to all involved in growing, processing, storing, transporting, selling and consuming food.

- Total value (farm gate prices) of food waste at least AUD \$3.8 billion annually comprised of:
  - 25% (1,930,000 tonnes) of annual fruit and vegetable production worth \$3.0 billion
  - 3.5% of annual production of meat (155,000 tonnes) and seafood (8,500 tonnes) worth \$670 million and \$90 million respectively
  - 1% (90,000 tonnes) of dairy products valued at \$70 million.

Estimates of losses in the food cold chain do not include impacts of poor temperature control which reduces product shelf life.

The middle section of the cold food chain, between the farm and the consumer, is where almost one-third of this loss occurs. This middle section comprising processes, distribution and food services that incorporate transport and storage, account for \$6.4 billion in losses. This is the section that the AFCCC is focusing on.

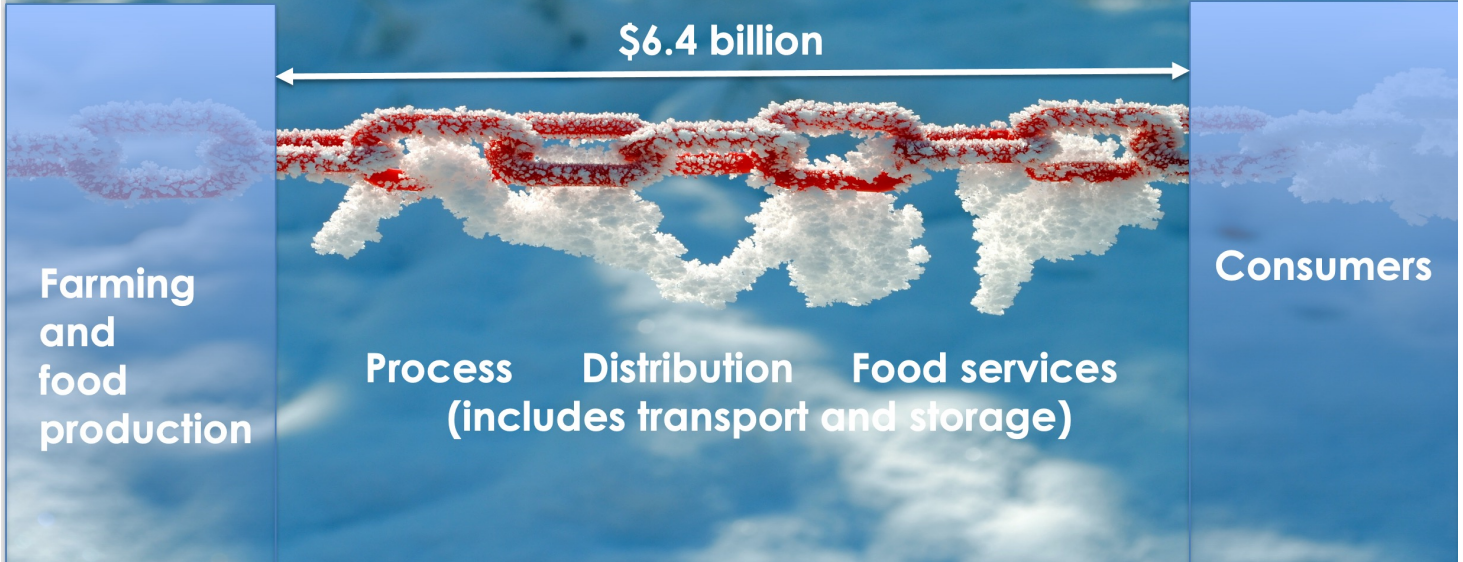
It's also estimated that 5 per cent or more of Australia's greenhouse gas emissions come from food wastage.

Statistics such as these, together with the AFCCC's intimate knowledge of the average standard of food handling in Australia, are what motivated a number of key players to step up to the plate, combining their experience, knowledge and resources to try to change this culture of waste and consequent financial loss. They are helping governments and kindred organisations to identify areas of change and improvement that will ultimately bring financial benefits to all participants in the cold chain.

# Total cost to Australia of food loss and waste

\$20 billion

\$6.4 billion



A membership involvement in AFCCC could be justified thus:

- Against a growing national dialogue on food wastage, being rapidly taken up by the media and government bodies, involvement in a strong group such as AFCCC would be seen as a significant and very appropriate role for those companies involved in the cold chain - in other words, it reflects a social consciousness that is always a public relations plus for those involved.
- Those companies that have significant roles in any facet of the cold chain have a great deal to contribute towards the goals of improving transport and refrigeration processes and the ultimate safety of food. Such companies will join kindred food manufacturers, carriers, equipment and service providers who are equally motivated for the right reasons – in other words, a new member will be in good company.
- The AFCCC will welcome corporates, organisations or individuals who care about food safety and are concerned about the impact of food loss and wastage on the environment.
- The AFCCC website, [www.afccc.org.au](http://www.afccc.org.au), contains the Council's mission statement and commitments, and describes the manner in which it operates to improve cold chain standards in this country to the benefit of all sectors involved in the cold chain, as well as the consuming public.

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