



Turning the Dial

A DPIRD-led, 2-day industry expo dedicated to ESG, food waste and sustainable packaging innovations, supporting the WA food and beverage sector's transition to a circular economy.

We asked our 15 exhibitors to share how they champion sustainability and innovation within their business. **Learn more about Turning the Dial:** <https://bit.ly/3xmmLUO>



<https://www.adarshfibre.com.au/>

fibre@adarsh.com.au

08 9209 3866

LinkedIn: <https://www.linkedin.com/company/adarsh-fibre/>

Facebook: <https://www.facebook.com/AdarshFibreAustralia/>

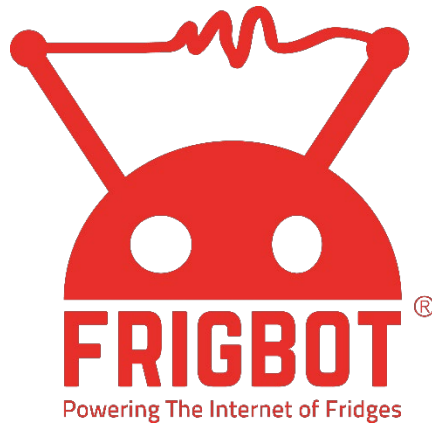
Adarsh Fibre's new paper and cardboard processing plant will divert waste paper from landfill. Using offcuts of paper, cardboard, and newspaper, the facility will create 100% recycled paper packaging and products.

Adarsh Fibre's goods are not only made from recycled paper, they also have the added benefit of being biodegradable, and even home-compostable.

Furthermore, Adarsh will collaborate with local producers, suppliers, retailers, and other organisations to develop custom solutions for packaging that may have previously been unavailable without the use of plastic.

As one of Australia's only pulp-fibre manufacturing facilities, Adarsh offers a unique opportunity for clients looking to have the maximum *positive* impact on the environment.

We look forward to serving the Australian community when our facility is fully up and running by the end of 2023.



frigbot.com
darren@frigbot.com

Frigbot is a game-changing IoT company that is leading the way in food waste reduction, sustainability, and innovation. The company has developed a SCADA (Supervisory Control and Data Acquisition) device that can be installed in commercial refrigeration equipment to provide real-time data on temperature, energy, and other environmental factors.

One of the key ways in which Frigbot champions food waste reduction is by providing equipment owners and managers with valuable insights into their fridge's performance. By constantly monitoring the equipment's internal environment, Frigbot can identify any issues that may lead to food spoilage, such as a malfunctioning cooling system or a door left open. This proactive approach to fridge maintenance can help prevent food waste and save businesses money in the long run.

Frigbot's IoT technology also promotes sustainability by reducing the energy consumption of commercial refrigeration systems. The company's SCADA device can optimize the fridge's temperature settings and energy usage, resulting in significant energy savings over time. This not only helps businesses reduce their carbon footprint but also reduces their operational costs, making sustainability a win-win for everyone.

Finally, Frigbot's innovative technology is pushing the boundaries of IoT innovation. By using advanced sensors and data analytics, Frigbot is helping businesses take a more data-driven approach to their operations, making them more efficient and effective. This level of innovation is crucial in today's fast-paced business world, where companies need to stay ahead of the curve to remain competitive.

Frigbot is available for purchase worldwide. Our groundbreaking IoT technology is enhancing the operational efficiency of businesses while also reducing their environmental footprint. Made in Australia and sold to the world.



<https://myertonpackaging.com.au/>
hello@myertonpackaging.com.au
1300 089 850

<https://www.instagram.com/myertonpackaging/>
<https://www.linkedin.com/company/35078064/>

Myerton Packaging Pty Ltd is an Australian-owned leading provider of custom-made and sustainable packaging products. Sustainability is fundamental to our business. We are dedicated to innovating packaging materials and products and improving sustainability knowledge to impact the world and its future positively.

One of the biggest challenges to meeting the 2025 National Packaging Targets is the low recycling rate of flexible packaging. To address this issue, we partnered with Roll 'n' Recycle® program in 2021, becoming the first in Western Australia to introduce the innovative kerbside recyclable pouches to businesses. To be approved as kerbside recyclable, our pouches are made with monopolymer and at least 80 microns. They can be conveniently placed in kerbside recycling bins from home.

Landfills create a huge economic and carbon cost. We pioneered our home compostable pouches to divert waste from landfill. The pouches are made from cellulose derived from wood pulp, sourced from responsibly managed forests. They are certified for home composting by OK Compost Home and aligned with the Australian Standard AS5810. We use revolutionary paper materials made from food waste to produce packaging. By-products from a mix of fruits and nuts were used to create distinctive ecologic papers for packaging products. This results in giving new life to food waste rather than being sent to landfills.

Sustainable packaging can confuse consumers due to the lack of clarified information. Consumers may not realise the differences between biodegradable and compostable packaging. We champion sustainable packaging education by offering free consultations to businesses, providing resources on our website and promoting PREP platform to help businesses and consumers understand sustainable packaging.



www.profcg.com
Mark@profcg.com
0401868880

Prof Consulting Group: Understanding complex supply chains, growth strategies through effective product innovation and aligning customer needs whether retailers, QSR or consumer are all critical to deliver an effective ESG agenda, whilst reducing waste across food, packaging or energy. Our team have all operated internationally across food manufacturing, sourcing, or retailing either for major brands or private label. The marketplace is changing driven by the growing appetite for information, focus on health and wellness and the demand for convenience.

Whilst ESG can be daunting for many businesses we believe that all businesses can contribute whether large or small and our focus is on helping clients navigate the changing ESG landscape, Internal stakeholder alignment, where to start, what to do, understanding your capability and ultimately how to communicate progress. Our portfolio of experience from Human rights, animal welfare, ethical auditing, food waste, sustainable packaging and sustainability brings proven resource to help you start. Achieving a culture combining the ESG strategy with the growth strategy ensuring the two become one will help businesses win fast. ESG is rapidly becoming a ticket to play in new market access rather than a competitive advantage. Whether through a mentoring approach, retained services program or project basis we are here to help on the areas that matter to your business, your customers and the target markets. We are excited to support our WA based Associate, Sam Watson (sam@profcg.com) with industry leading ESG capabilities to help our clients grow fast.

Our new ESG brochure available for download through our website www.profcg.com highlights some of the work we have done, the regulatory framework driving focus and a step-by-step guide on how to get started on the journey.

Mark Field is a former Group Technical Director for UK Based 2 Sisters Food Group and Head of Coles Own Brand, Coles Supermarkets, Australia. He is now the founder and CEO of Prof Consulting Group and award-winning international consulting group specialising across the food and grocery supply chains. Prof supports their clients through growth consulting through innovation, new market access and strategic procurement in addition to running a dedicated ESG team specialising from human rights, animal welfare, sustainable packaging, and environmental operations. The ability to bring ESG and Growth into the same conversation or strategy helps deliver profitable long-term outcomes.

Sharing Mark's three tips

- If your business is new to the ESG journey, set the foundations so your team understand your goals and the measures. Target some quick wins to build energy and excitement, celebrate the wins.

- Keep it simple focus on energy, food waste and packaging as areas that most people understand.
 - Winning in ESG differs across businesses and the complexity of their operations, whilst having a lead for ESG is important it's a team game, and critical to ask the ESG questions when developing new products as part of the process not after its launched as a catch-up exercise.
-



<https://resultgroup.com.au/>
Michael.dossor@resultgroup.com.au
[+61 3 9706 4474](tel:+61397064474)

Result Group is the Australasia's leading product identification company, specialising in everything from authentication, serialisation, track and trace to reducing food waste through technology. The team of Result Group is constantly on the lookout for new and innovative solutions from around the world to bring the most unique and innovative solutions to the region;

Result Group's goal is to identify new packaging technologies, processes, and materials with the potential to drive innovation, as well as to achieving greater sustainability and food waste control in the packaging space. Group General Manager Michael Dossor is passionate about transforming brands' packaging into digital identities and has been responsible for the launch of a number of smart packaging technologies that were previously unavailable in the Australian market.

At Result Group we ensure that our packaging materials and solutions not only meet customers' requirements for functional properties but are also developed with renewable or recyclable materials and contribute to sustainability.

Michael Dossor is a well-known packaging industry personality and general manager of Result Group. He is an active industry contributor, participating in education forums and on advisory groups helping to shape the packaging industry's future.

Michael is passionate about identifying new packaging technologies, processes and materials with the potential to drive innovation whilst also being committed to achieve greater sustainability and food waste control in the packaging space. Michael's three tips:

1. Traceability and Consumer Engagement is coming especially for exporters.
<https://resultgroup.com.au/table-grapes-traceability-pilot-final-report/>
<https://youtu.be/zgDflgOr8Kl>
2. The use of reclose systems is growing and can be implemented without the use of a large amount of plastic.

<https://resultgroup.com.au/value-added-creative-packaging/product-packaging/smilesys-resealable-packaging/>

<https://resultgroup.com.au/value-added-creative-packaging/tape-reseal-packaging/tape-reseal/>

3. Packaging without packaging- new solutions like Datalase, EcoMark- Laser coding directly onto fresh produce, Digital watermark technology and authentic reality...

<https://youtu.be/-nl5dxn2yQ0>

<https://resultgroup.com.au/packaging-without-packaging-what-does-that-mean/>



TESSELE

<https://www.tessele.com/>

fabiana@tessele.com

0417 615 332

www.linkedin.com/in/fabianatessele

Tessele provide technical advice to customers for implementing water efficient systems, integrated water management projects, biogas production from organic waste and wastewater, aiming to approach overall project sustainability (economic, social and environmental).

Most clients optimise their core business without allocating time to a comprehensive water management and resource recovery strategy.

We offer the expertise and market knowledge to make these projects feasible, including alternatives assessment and full assistance during the whole of the project life cycle. Investment planning advice, market assessment, decision making support. We encourage operating within the client's premises, allowing a closer insight on the client needs and challenges.

We use the circular economy as our framework, aiming to regenerate products and materials at the end of each service life thereby reducing our dependency on natural resources and benefiting our social and environmental communities.

Cutting operational carbon and buying carbon offsets alone is not enough to reach Net Zero. We need to take action on material resources: how much we use, how it's made, what it's made of, and how we use and dispose of it. There are four key ways organisations can use circularity as a tool to address carbon emissions and move toward Net Zero. They include:

- Closing loops so that you get the most out of materials and reducing embodied carbon.
- Narrowing loops to reduce the amount of resources required or reduce the amount of emissions-spewing transport and logistics.

- Slowing loops by making durable products and ensuring they stay in use for as long as possible.
 - Cleaning loops to reduce the pollution and negative impacts of production and use.
-



Preserve Wrap is based in Western Australian. Bell Labs (USA) patented a packaging technology that uses copper elements (no chemicals) that are permanently cross-linked in an LDPE compound. The reactive copper particles in the packaging film neutralise atmospheric gases that cause degradation to most substances, as well as providing antimicrobial protection inhibiting the growth of bacteria such as E.coli, Salmonella and Listeria. This technology has been in use for more than 20 years to provide corrosion protection and has been applied in various industries such as resources, engineering, defence, manufacturing, transport, and museums. Early trials have shown that the 'iPreserve' copper bags and films provide an opportunity to extend the shelf life on fresh food produce throughout the supply chain.

Food Preservation Packaging by Preserve Wrap

The iPreserve bags and films, with their copper-based technology, have the potential to extend the shelf life of fresh food produce, which will help to reduce food waste caused by spoilage before use. Food waste is a significant global problem. Globally over 1.3 billion tons of food went to waste and in Australia alone that waste cost \$36.6 billion in a year. By using our packaging that can extend the shelf life of fresh produce, we can reduce the amount of food that goes to waste and maximize the use of valuable resources that go into producing food. iPreserve is an LDPE film with Copper (no chemicals) and therefore is safe to handle and a perfect product for recycling. The LDPE component can be manufactured from a high percentage of recycled materials so complies with the need for utilization of recycled components (Preserve Wrap is an APCO Member). The copper component being the element, and not some chemical compound, also will give value to this products ability to be a preferred recycle material due to the recoverable value. The reactive copper particles will eliminate the growth of harmful bacteria that degrades fresh food produce. iPreserve films can be used within MAP and Vacuum packaging processes and works in ambient and cold conditions, can be opened and resealed for inspection without compromising the integrity of the packaging. Numerous early trials of iPreserve have shown positive results in extending the shelf life of fresh food produce. This technology can be implemented on a larger scale and will have a significant impact on reducing food waste and improving the sustainability of the food supply chain as well as expanding markets currently restricted by time due to distance.



zipformpackaging.com.au

davidk@zipformpackaging.com.au

0414 344 507

Zipform Packaging are a progressive and sustainable packaging company specialising in reducing cost by using more paper and advanced composite packaging technologies. We help businesses access latest technology processes and materials to overcome packaging challenges in more sustainable and cost-effective ways.

David Kilpatrick has been driving innovation in senior leadership roles in textiles, packaging and F&B for over 35 years. David has a background in Financial Services and was a partner with Ernst and Young (then Ernst & Whinney). He has since been CEO of a major Australian textile company with a global customer base, been involved at Board level in a substantial dairy company, was CEO of a flexible paper packaging company and in 2010, co-founded the company now known as Zipform Packaging. Zipform Packaging has since established itself as the global leader in linear formed, paper bottom, high barrier rigid fibre packaging.

Three Tips for managing/reducing food waste from a packaging perspective:

- 1) Ensure packaging is correctly sized (unnecessary headspace has implications for food waste and GHG emissions associated with transport and storage);
- 2) Establish or review barrier and packaging specification based on known spoilage factors; and
- 3) Check the performance of your materials and process (especially, sealing equipment) regularly to ensure that the results stay within specification.



<https://www.denba.com.au/>

DENBA+ is the worlds first technology that naturally extends the freshness of perishable goods. Using our unique water molecule re-activation technology, we not only extend the freshness of food and flowers, but increase the quality and taste of produce, maintain the colour and the nutritional value, typically lost by standard freezing and thawing. Compared to other solutions, DENBA+ technology maintains the highest quality of food preservation during the freezing to thawing process. The technology is the first to thaw food evenly and creates unique ice crystals that do not penetrate the cell membrane which ensures weight consistency, colour and taste.



<https://whole.green/>
nick@wholegreenfoods.com.au
0421 330 498

Whole., is a rapidly growing foodtech venture that already has the interest of some of the world's largest food and ingredient processing companies due to its ability to eliminate waste and create highly functional plant-based ingredients and flavours.



Australian Government

Department of Industry, Science,
Energy and Resources

AusIndustry

Entrepreneurs' Programme

<https://business.gov.au/grants-and-programs/ausindustry>

AusIndustry will partner with you in the next step of your business growth. We'll support you to innovate, invest and commercialise. You may be eligible for funding and our national outreach network is ready to start working with you now.



australian institute of
food science & technology

<https://www.aifst.asn.au/>

Formed in 1967, The Australian Institute of Food Science and Technology (**AIFST**) represents food system professionals working in all facets of the food industry: food science, food technology, engineering, sensory, new product development, innovation, regulatory, QA, nutrition, microbiology and food safety, as well as those in leadership positions within the academic, industry and private sectors. AIFST is independent of government, industry, lobby or special interest groups.



Curtin University

<https://www.curtin.edu.au/>

Curtin is an innovative, global university known for its high-impact research, strong industry partnerships and commitment to preparing you for jobs of the future. We build sustainability into the very fabric of the University and are responsible for the planning and management of Curtin's physical environment.



Department of
**Primary Industries and
Regional Development**

Horticulture & Irrigated crops section - henry.brockman@dpird.wa.gov.au

We work with producers on whole crop utilisation processing 2nd and lower grade fruit and vegetables plus pomace (left from juicing) into powders and the potential establishment of a cooperative to do the processing. This means that most of the crop is utilised, resulting in:

- Optimised and increased efficiencies of inputs
 - Increasing profits
 - Lowering carbon emissions (by optimising inputs, preventing landfill from lower grade products, pomace)
 - Offer a diversification option by creating different end-products other than fresh of the traditional dried fruit.
 - Creating jobs, agri-industries
 - Increasing GVAP
 - Import replacement
-



Department of
**Primary Industries and
Regional Development**

Agribusiness, Food and Trade - aftevents@dpird.wa.gov.au

The Department of Primary Industries and Regional Development's Agribusiness, Food and Trade area works in partnership with government, industry and business to enable growth in the value, competitiveness and diversification of WA's agrifood sector through facilitation of value adding, investment and export.

It facilitates this by:

- enabling investment
- enabling agribusiness development
- trade market access and export development
- food promotion and development
- agribusiness knowledge and strategic insights.