



Central Coast Food Alliance Newsletter

A Central Coast Industry Connect Initiative

A note from the General Manager.

I am writing my first newsletter as December comes to a close and we welcome in the festive season. I would like to take this opportunity to reflect on some key highlights from the past six months for the 'Central Coast Food Alliance' since I took post as General Manager in July.

On 16 July, we hosted the Central Coast roadshow for the Mars 'Seeds of Change Program' in conjunction with Mars Foods Australia, and Food Innovation Australia Ltd. The Central Coast was the last of five destinations for the program as the roadshow travelled to Adelaide, Melbourne, Sydney and Brisbane. The Central Coast was the only regional destination, and certainly didn't disappoint with over 50 people in attendance. The program was designed to help early-stage Australian food companies to fast track their growth and build a healthier and more sustainable future. There were to be six (6) Australian companies selected to join the program. Very proudly, we had three (3) Central Coast businesses in the top fifteen (15) finalist that were selected prior to awarding the top six (6) winners. We were absolutely ecstatic to hear that Michelle and Tracy of spirals Fermented Foods were selected as one of the winners of the program!



Whilst the Central Coast Food Alliance had already been operating under the board of Central Coast Industry Connect, driven by the food cluster steering committee, the 26th September was the official launch of the Alliance. Members of the food industry, government, education and research stakeholders were all in attendance to witness the official launch of the Central Coast Food Alliance. Importantly this event was held at Sanitarium's incubator facilities at Warnervale which is a place of innovation, tying nicely into the underpinning of the food alliance. The launch event wasn't just about sharing some food and acknowledging a new group, the launch brought about the significance of the opportunity that stands before as a region to make important change and impact in the food sector. The ultimate goal is to drive innovation, and ultimately create jobs and career pathways for our community.

It is important to recognise that this alliance is industry led. The steering committee is made up of key stakeholders from all levels of government, and university, but the main drive comes from the food sector with representation from small and medium companies, through to the largest food businesses we have in our region such as Mars, Sanitarium and Sara Lee/McCains. This commitment is unprecedented for the region and indeed the sector. It truly does show the value of collaboration and shared knowledge.



One of the key initiatives of the Central Coast Food Alliance is to bring industry, government, and research together in an effort to solve problems that can't be solved individually. Heading into 2020, it's exciting to see that we already have some of those key projects underway. Currently these projects have a focus around energy, waste-water and start up support. Further to this, we are working towards some exciting new projects that we hope to announce very soon in 2020.

Another project in its own right is the growth of the collaborative network of our food industry here in the region. So many small to medium food businesses have told us that 'networks' are vital to the growth and sustainability of their businesses.

With that, we are working towards our 2020 events and workshop calendar of which you can see some of the proposed events below. The full calendar will be published at the end of January.

For the alliance to be measured as a complete success, we need to have all of the food sector to come together. I would like to encourage you all to consider joining the alliance to demonstrate your support of the sector, but more importantly, to see benefit to your own company by participating in the journey and growth of what collaboration can bring. [Click here for more information:](#)

Finally I would like to thank our sponsors listed below who have supported us through the year.

I wish you all a very safe, happy, and relaxing Christmas period, and a prosperous start to 2020 in business.

Best wishes, Dan Farmer and Frank Sammut

Fight Food Waste CRC

CCIC is a signatory to the [Fight Food Waste Cooperative Research Centre](#) (FFWCRC). Our role and focus as a member is about bringing best practice and industry knowledge into the region from this national project.

The Fight Food Waste Cooperative Research Centres Industry Connect hub, which we are a member of, has launched an important survey in a bid to ascertain new training programs and innovative education delivery mechanisms to Australian Food Businesses in regard to Food waste. We would ask that you put aside some time over the next month to contribute to this important initiative.

Those that take part in the survey can also go into the draw to win a \$200 VISA voucher if they so wish or may choose instead a \$200 donation to their favourite food rescue charity of choice.

Take the survey here now and be part of the fight food waste revolution in Australia:

www.surveymonkey.com/r/FightFoodWaste



What's coming up in 2020

- 31st January Food Industry Energy Forum
- 6th February Food Alliance Networking event
- 14th February- Breakfast Global Manufacturing Trends
- 19th Feb Information on the establishment of a Doctoral Training Centre for Food & Agriculture
- Opening of refurbished commercial Kitchen and analytical lab at the UoN food Science school (TBA)

*Date may change. Invitations will follow for all events.

News highlights 2019

- [New GM appointed to CCIC – July](#)
- [Seeds of Change Accelerator program road show – July](#)
- [Local Food company winners in the Seeds of Change Program – August](#)
- [Life Health Foods finalist in Central Coast Business Awards -September](#)
- [Norris Industries AP 500 commercial dishwasher wins an Australian Design Award - September](#)
- [Launch of Central Coast Food Alliance - September](#)



Norris AP 500 Dishwasher

Video highlights 2019

[Seeds of Change Road show](#) 4min

[Spiralz Fermented foods](#) award winners 7 min.

[Norris Industries AP 500](#) 1min 57 sec

[Central Coast Food Alliance Launch video](#) 4 min 58 sec



Wishing you and your families a Merry Christmas and a Happy New year

