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PROUD MEMBER OF:



29 September 2026

**International Day
of Awareness of
Food Loss and
Waste (IDAFLOW)**

**STOP FOOD LOSS
AND WASTE.
FOR THE PEOPLE.
FOR THE PLANET.**

AIP to recognise International Day of Awareness of Food Loss and Waste on 29 September 2026

The Australasian Institute of Packaging (AIP) will once again be observing the International Day of Awareness of Food Loss and Waste on the 29th of September, which is coordinated by Food and Agriculture Organisation (FAO).

The International Day of Awareness of Food Loss and Waste is designed to make a clear call to action for both the public and private sectors to prioritise actions and move ahead with innovation to reduce food loss and waste.

SAVE FOOD PACKAGING DESIGN CRITERIA GUIDELINES

1

**DESIGN TO
CONTAIN
& PROTECT
THE PRODUCT**

FROM SPOILAGE &
DAMAGE THROUGH
MANUFACTURING,
WAREHOUSING & VARIOUS
STAGES OF DISTRIBUTION



2

**DESIGN TO
PRESERVE
& EXTEND
SHELF LIFE**

& ENHANCE
PRODUCT APPEAL



3

**DESIGN TO
PROVIDE
CONSUMER
CONVENIENCE**

TO NOT WASTE FOOD
DURING HANDLING IN
THE HOUSEHOLD



4

**DESIGN TO
COMMUNICATE
TO CONSUMERS**

& PROMOTE HOW TO
HANDLE, STORE, PREPARE
& REUSE FOOD PRODUCTS



5

**DESIGN TO
BALANCE
FOOD &
PACKAGING
WASTE TARGETS**

FOR OPTIMAL PACKAGING



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The AIP's work within the area of Save Food Packaging sits at the intersection of Australian research now becoming international practice.

According to AIP Executive Director, Nerida Kelton FAIP, ***“Over the last eight years the AIP have driven the global and regional discussions about the true role that packaging plays in minimising food loss and waste.*”**

The development of the Save Food Packaging design guidelines, in partnership with End Food Waste Australia and RMIT University, was the catalyst for change in the industry and something we are very proud of,”

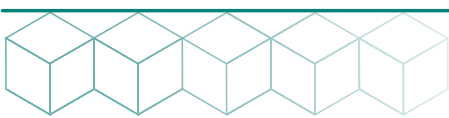
“Since then, the AIP have developed Save Food Packaging Design awards, case studies, workshops, training courses, spoken at hundreds of events and have seen the impact of the new guidance reach over 16,500 people directly across the world,”

“The AIP have been very lucky to have seen the World Packaging Organisation (WPO) work with AIP to globalise the Save Food Packaging design guidelines and help raise the voice for the true role that packaging plays in minimising food loss and waste,”

“The partnerships the AIP have developed across the globe have enabled the guidelines to be included in the first Global Position paper on the Paradox between Food & Packaging Waste developed by UNIDO and Wageningen University, the AIP are an active member of the Save Food Initiative, work with interpack on the Save Food Awards and forums across the world, support FAO and Foundation FSSC and WPO Members,”

“The most recent milestone for the AIP is that the Save Food Packaging design guidelines are now built into FSSC22000 V7 which means that 40,000 food and feed companies will have to review product and packaging design as a part of the safety management standard.

The work with FSSC is the impetus for change that is needed for food companies to really understand the true role that packaging plays.” Mrs Kelton said.



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The AIP invited some key stakeholders across the value chain to also share what the International Day of Awareness of Food Loss and Waste means for them...

"RMIT and the Australasian Institute of Packaging (AIP) have enjoyed a decades long collaboration in driving sustainability outcomes across the nation and beyond. In recent times, this has focused on the role of packaging in helping supply chain actors and households reduce food loss and waste (FLW).

This has resulted in a 'Save Food Packaging' (SFP) Criteria co-designed with industry to integrate packaging design principles to reduce FLW, delivering evidence-based assets that are being adopted into training for food manufacturers, packaging technologists, designers, managers, and brands.

Over 16,500 industry professionals have been engaged to date through

the AIP and the World Packaging Organisation. The SFP Criteria has also been integrated within the global certification scheme FSSC on the 22000 Scheme Food Safety Management System certification Version 7 to include the guidelines as a part of the certification process and auditing of food companies across the globe.

The AIP are now working with us to help small and medium enterprises navigate packaging choices for better shelf life, functional, and environmental credentials in a newly launched Centre.

AIP will also be crucial as we launch a new project to transform date labels and storage advice on and off pack, to help households waste less in the home. In short, AIP are an indispensable partner in our fight to end Food Loss & Waste globally."



**Prof Simon Lockrey,
National Reduce Program Leader
End Food Waste CRC**





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FSSC 22000 SCHEME
Food safety management system certification
fssc.com

V7
MAY 2026

At FSSC we also understand that packaging plays a vital role in reducing FLW, particularly in relation to the design of packaging material, which resulted in the incorporation of aspects of the Save Food Packaging design requirements in Version 7 of our Scheme. Now potentially over 40,000 organisations will be required to consider these principles if they design primary packaging/packaging material, further supporting the reduction of Food Loss and Waste."



Kelly Mulholland,
Technical Manager Safety & Quality, FSSC

"With the release of FSSC 22000 Version 6 in 2023, FSSC introduced requirements related to Food Loss and Waste (FLW) as the first step towards creating impactful change at organisational level. This led to more than 30,000 organisations at the time needing to implement policies and strategies to address FLW, contributing to progress on SDG 12, Responsible Consumption and Production, and specifically on target 12.3.



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"Observing the International Day of Food Waste is a vital reminder that combating food loss requires intentional, collaborative action from paddock to plate. For the wider industry and the Australasian Institute of Packaging (AIP) community, this day underscores our shared responsibility to protect precious environmental and economic resources. Across the Australasian region, the AIP continues to elevate this crucial discussion by empowering packaging technologists, manufacturers, and brand owners with practical, scientifically backed frameworks such as the Save Food Packaging design guidelines."

By embedding smart packaging design strategies, from advanced barrier protection to intuitive portion control and clear consumer communication, directly into the product development process, we can actively engineer waste-reduction solutions and drive meaningful, long-term change."

**Prof Pierre Pienaar, Education Director
AIP and Immediate Past President, WPO**

"Bringing the Australasian Institute of Packaging (AIP) into our 2026 Packaging Innovation Studio in the Industrial Design Program at RMIT University is an important part of educating the next generation of

packaging designers to understand that packaging is not simply about protecting and presenting a product—it can play a critical role in preventing food loss and waste."

Through the AIP's expertise in Save Food Packaging Design Criteria, our Industrial Design students learn to consider packaging across the entire food system, including protection, preservation, portioning, accessibility, communication, consumer behaviour and end-of-life. The success of this industry-embedded approach was demonstrated through the 2024 Packaging Innovation Studio, where every student team received recognition at the Packaging Innovation & Design Awards (PIDA), with two teams subsequently achieving WorldStar Student Awards in 2025, including one team receiving the Overall Student Bronze WorldStar Student Award.





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These achievements demonstrate what is possible when emerging designers are equipped with industry knowledge and challenged to address complex global issues through design. The collaboration between RMIT University and the AIP is helping to educate and equip future design leaders with the knowledge, skills and responsibility to create packaging solutions that make a positive difference – not only within Australia, but on a global stage.”

Dr Caroline Francis
Senior Lecturer of Industrial Design
School of Design, RMIT University

“The International Day of Food Loss and Waste is important to Result Group because reducing food waste is closely connected to the work we do every day. At Result Group, we continue to bring forward technologies and packaging solutions that can help protect food, extend shelf life, improve traceability and reduce unnecessary loss across the supply chain.

That includes solutions such as Reclose by Sealstrip, which help consumers reseal packs after opening and keep products protected for longer: a simple design feature that can make a very practical difference to food waste in the home. What is also important is that this is not just a new idea. Reclose by Sealstrip already has a strong foundation with long-term customers such as Mission Foods and True Foods, where resealability has become part of how the product is used and protected after opening.

The opportunity now is to take that thinking further and look at where else resealable packaging can help reduce waste across other food categories. We have also seen this kind of thinking recognised through Simplot’s PIDA Gold-winning packaging in 2026, demonstrating what can be achieved when packaging is designed around both the product and the way people actually use it.

The AIP plays an important role in keeping food waste high on the industry agenda through education, knowledge sharing, and practical discussion across the Australasian region.



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The Save Food Packaging Design Guidelines are a valuable part of this work, encouraging industry to look beyond the packaging material itself and consider how design can better protect the food, support consumers and reduce loss throughout the supply chain.

For Result Group, the focus is simple: keep learning, keep collaborating and keep putting practical solutions into the market. There is no single answer to food waste, but every better design, every better technology and every better decision moves us in the right direction."

**Michael Dossor, Managing Director
Result Group**



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Food and Agriculture
Organization of the
United Nations



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www.fao.org/international-day-awareness-food-loss-waste/
www.unep.org/events/un-day/idaflw
#FLWDay



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