



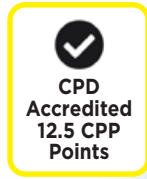
60
YEARS
1963-2023



4.5 Hours
of
Learning



Industry-
Recognised
Certified
Training



CPD
Accredited
12.5 CPP
Points



Certificate
of
Completion



NEW SAVE FOOD PACKAGING: TRAINING COURSE:

Guidelines to Design Packaging that can Minimise Food Loss & Waste

6 DECEMBER 2023

OVERVIEW OF THE COURSE :

Does your business actively design packaging to minimise food loss & waste? If the answer is yes then what design criteria are your packaging technologists using? This new training course will not only help set the scene on food waste globally and across the ANZ region, but it will also help you to redesign your packaging to minimise food loss & waste.

The most innovative and intuitive Save Food Packaging uses design features that can contain & protect, preserve, extend shelf life, easily open and reseal, provide consumer convenience and portion control; all the while meeting global sustainable packaging targets.

Opportunities for packaging design to minimise food loss & waste can include better facilitation or communication around portion control, date labelling, extension of shelf life, protection, resealability and openability, serving size, food safety/freshness information, information on storage options and improved communication on packs.

The packaging should also highlight a wide range of design factors that help to prevent food waste including: mechanical protection, physical-chemical protection, resealability, easy to open, grip, dose and empty, contains the correct quantity and serving size, food safety/freshness information, expiry date and Best before date, information on storage options and improved communication on packs including open, reseal, close and dispense.

The packaging should also facilitate sorting of household waste – easy to clean, separate, recycle or reuse.

WHO SHOULD ATTEND:

Packaging Technologists & Designers have the opportunity to minimise food waste at the start by incorporating the Save Food Packaging Design guidelines into their NPD process. Embedding Save Food Packaging design features at the NPD stage ultimately reduces the product's overall environmental impact at the start of the value chain which minimises food wasted in the household. **Marketers** can spotlight the SFP design features as a point of difference and send a message to the consumer that the brand is actively trying to minimise food waste from paddock to plate. **Sustainability Directors** can ensure that the 2030 Food Waste Targets are included in their ESG's policies and food loss and waste across their value chain can be measured.

There is significant appetite in the food and beverage industries for the deployment of the Save Food Packaging Design principles. The Save Food Packaging design training course will provide the detailed guidelines, criteria, research and action places to arm packaging technologists, designers, innovation teams, sustainability & environmental teams, sales, business development, design agencies, consultants, procurement and marketing & communications departments with the tools to integrate the roadmap into their product-packaging design. The outcomes from this course will include more innovative and intuitive packaging that can minimise food loss and waste across the value chain all the way to the household and ultimately lower environmental impacts.

WHERE: RMIT University
Building 80, Level 4, Lecture Room 19 (80.04.19)
445 Swanston Street, Melbourne

TIME: 9.30 am to 2.30 pm AEDT



LECTURER:

Nerida Kelton FAIP

Executive Director - AIP

Vice President Sustainability & Save Food - WPO

+ Guest Lecturers



BOOK ON-LINE, EMAIL, SCAN BACK

NB: To reserve your place simply book on-line or scan and email back this form.

HOW TO BOOK

ON-LINE

To reserve your place **CLICK HERE** to book on-line.

EMAIL : AIP MEMBERS ONLY

**AIP Members: Email your registration request to mark@aipack.com.au
Please indicate in your email if you have any additional guests.**

SCAN BACK

**To reserve your place fill in details below, scan and email back to mark@aipack.com.au
If you are an AIP Member simply fill in your name and contact number.**

Mr/Ms: Given Name: Surname:

Position: Company:

Street Address:

State: Postcode: Country:

Ph: Mob:

Email address: PRINT CLEARLY

Mr/Ms: Given Name: Surname:

Position: Company:

Email address: PRINT CLEARLY

Mr/Ms: Given Name: Surname:

Position: Company:

Email address: PRINT CLEARLY

REGISTRATION FEES

- | | | |
|--------------------------------------|---|---|
| <input type="checkbox"/> AIP Members | <input type="checkbox"/> Australian Food Pact Signatories | \$350 AUD QTY: x <input type="text"/> \$ <input type="text"/> |
| <input type="checkbox"/> ABA | <input type="checkbox"/> AIFST | <input type="checkbox"/> AFGC |
| <input type="checkbox"/> APCO | <input type="checkbox"/> NRA | <input type="checkbox"/> Fight Food Waste CRC |
| <input type="checkbox"/> Non-Members | | \$400 AUD QTY: x <input type="text"/> \$ <input type="text"/> |
| | | \$450 AUD QTY: x <input type="text"/> \$ <input type="text"/> |

*NB: A Tax Invoice will be sent upon receipt of your booking. Training Course notes will be provided to each participant for future reference and use. Should you wish to cancel your registration after the training notes have been sent, you will be required to return the notes, at your expense, to the AIP. The notes are not to be copied or distributed. **NO CANCELLATIONS** will be accepted after 29 November 2023. Replacements will however be accepted.*

***All AIP training courses are internationally recognised and approved to attain Certified Packaging Professional (CPP) points.**

Mark Kelton
AIP Australasian Office
☎ +61 7 3278 4490 ✉ mark@aipack.com.au