

Brisbane's local businesses are striving for sustainability by redirecting bread wastage to Northern Queensland Pig Farms, working to combat food wastage and insecurity.

A 2024 study by Brisbane City Council finds that Australia's ongoing challenge of food waste is fuelled by hospitality industries.

It stated that "bread is the most commonly wasted food in Brisbane's general waste bins", amounting to 19 tonnes of garbage disposal per year.

Manager Corina Craig of Merthyr Villages, The Bakeologist, explained the concern of legal liabilities is what has influenced her decision to stop donating bread waste to food drives.

On average, The Bakeologist will discard 41% of bread sales at the end of a 14 hour day.



Mali O'Connel and Isabella Martin, workers of Merthyr Villages; Village Bakes, discarding six crates of bread at the end of shift.

Queries arose within the community as the Queensland Civil Liability Act 2003 outlined "a food donor does not incur any civil liability in donating or distributing food."

However, Ms Corina persisted that the process is not only “donating the food straight to a random food drive, bread must be contained at a certain temperature, the hands transporting it must undergo specific food training,” etc.

Isabella Martin, resident of Newfarm and worker of Village Bakes, expressed her frustrations with the bread disposal methods at her store.

“I honestly hate having to throw it all away at the end of the day...You witness first hand the potential that we have to nourish someone less fortunate than us, but we just don’t.”



Merthyr Village’s general waste bins after bread has been discarded at the end of shift.

However, Ms Corina added that they previously had trouble with food officers, and as a small business she cannot jeopardise her shop or staff again.

Rather, local businesses including The Bakeologist are redirecting food waste to Pig Farms in Northern Queensland through Thankful4 Farmers; Waste to Farm Gate Initiative.

The Waste to Farm Gate Program is Queensland's upcoming sustainability initiative to divert food not fit for human consumption from landfill, back to rural farmers for animal food.

Founder and Chief Executive Officer, Kim McDonnal expressed her concerns for farmers facing financial hardship caused by Covid19.

“After lockdowns put our farmers in tough times of drought, bushfires, and floods, we are proud to be playing our part in unifying farmers and producers to reduce food waste and landfill,” Ms McDonnal explained.

“Our mission is to create a 100% closed loop circular economy program”,

“since founding the business, we have filled more than 600 packs with fruit, vegetables, bread, and oats, to Australia farmers and rural communities,” she says.

Allowing small businesses like The Bakeologist and Village Bakes to collaborate with anti-waste initiatives highlights the transformative power of community driven initiatives to foster positive change.

The pressing concern of food waste has driven local businesses to make conscious efforts towards sustainability.

Brisbane strives to garner support and collaborate with more farmers in the future.
