

# Eco-efficiency Toolkit

## for the Queensland Food Processing Industry



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# Eco-efficiency for the Queensland Food Processing Industry

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## About the project

The Eco-efficiency for the Queensland Food Processing Industry project was undertaken with the aim of increasing the competitiveness of the Queensland food processing sector and reducing its environmental impact, through the uptake of eco-efficiency.

The project was managed by the Australian Industry Group and funded by the following bodies: the Queensland Department of State Development; the Queensland Environmental Protection Agency — Sustainable Industries Division; the Australian Department of Agriculture, Fisheries and Forestry; Brisbane City Council; and the Australian Water Association.

A steering committee was formed to guide the project. This included representatives of the funding bodies, industry associations, eco-efficiency consultants and industry.

The UNEP Working Group for Cleaner Production was commissioned to develop and produce the 'toolkit'. This involved conducting eco-efficiency assessments of Bundaberg Brewed Drinks, Buderim Ginger, Golden Circle, Stahmann Farms, Goodman Fielder (Carina) and Mrs Crocket's Kitchen, as well as visiting and making other contacts with numerous other food processing companies in Queensland.

Further information can be found at the project website:  
[www.geosp.uq.edu.au/emc/cp/Food\\_Project/default.htm](http://www.geosp.uq.edu.au/emc/cp/Food_Project/default.htm)

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