



**THE OZHARVEST EFFECT 2016**

# CHAIRMAN'S LETTER

## BY RICHARD DEUTSCH

I am privileged and humbled to report that 2016 was an exceptional year for OzHarvest. Thanks to the generosity of our food and financial donors, and the commitment of the staff, board, ambassadors and the Yellow Army of volunteers, we impacted more lives than ever.

From one van in Sydney providing food to a handful of organisations, OzHarvest has grown to become a major force in sustainability, not just in Australia, but internationally. Our foundations are strong. We pride ourselves on professionalism and transparency, but we also manage to stay like a family. This is largely due to the influence of Ronni Kahn, our passionate founder, who ensures that everyone who has contributed to the success of OzHarvest appreciates the impact they have made.

It has almost become an expectation that OzHarvest will be successful; this is the result of much dedication and hard work, and the extraordinary generosity of our partners. This year, Woolworths have joined our collective fight against food waste and will help us divert even more surplus food from landfill, and address the broader issues of food waste, sustainability and food security.

We have forged a new relationship with Australia's leading mortgage broker, Aussie Home Loans, creating opportunities for team members across Australia to volunteer time, and to develop new fundraising ventures and community connections.

It's no exaggeration to say that OzHarvest would not be where we are today without the ongoing and unwavering support of our founding partner, Goodman Foundation, and the continuous commitment from Thyne Reid Foundation, Sargents Pies, Vittoria Coffee and Virgin Mobile. The solid base of the core Macquarie Foundation investment has truly borne amazing fruit!

Despite the huge strides we have taken in the last year, there is still much to be done! I hope this Annual Report demonstrates the OzHarvest effect, and encourages you to support this special cause.

OzHarvest Board Members:

**ANDREW CHAPMAN**  
**ANDREW REEVES**  
**KEIRAN PRYKE**  
**LAWRENCE GOLDSTONE**  
**MELINDA PETRUNOFF**  
**MIRIAM STIEL**  
**RICHARD DEUTSCH**  
**RONNI KAHN**  
**SIMON MARINER**  
**STEVE ALPERSTEIN**  
**STUART GREGOR**



# FOUNDER & CEO'S LETTER

## BY RONNI KAHN

Filled with personal challenge and magnificent business growth, this has been an extraordinary year. I experienced a personal loss that left my family and I reeling, which has reinforced the importance of making every day as fulfilling and meaningful as possible. I am grateful for each day and for everyone that helps to shape my life and OzHarvest.

It has been a year of development and change as OzHarvest committed to reviewing its strategy to grow and nurture the organisation over the next five to ten years. Through workshops with stakeholders on every level, lots of listening, and learning, it became apparent that change was necessary to empower and equip us for the future. As a result, we have created a new dynamic structure, bringing in fresh talent to bridge gaps and strengthen our team. I am excited and confident in our management team's ability to lead us into the future.

Our national footprint has expanded through our REAP chapters, which are proving so valuable to their local communities. REAP is a successful model that combines our volunteer Yellow Army and local businesses to connect with those in need. Many have become standout community organisations, spanning from Coffs Harbour and Port Macquarie to Cairns and the Sunshine Coast, REAP is loved by all and embraces our purpose to Nourish Our Country.

Around the globe the issue of food waste is gaining traction – all 1.3 billion tonnes of it! We are constantly being asked to bring our model to far reaching places around the world and find innovative ways to engage and educate people.

In November, our presence on the international stage was in the spotlight as we hosted HRH The Duchess of Cornwall in Sydney, shortly followed by the inaugural Think.Eat.Save event in the heart of Bangkok through our partnership with UNEP. Both events resulted in OzHarvest being asked to launch in both the United Kingdom and Thailand. We are also working with passionate people in South Africa, and India to replicate our model and build programs, with others under consideration.

I believe our growth, challenges and successes throughout this year have helped us flourish as a business and as a family. We have built a magnificent team and I thank you for your loyalty, passion and commitment, which inspires me to do more every day.

I have big plans, a huge vision and I am so grateful and excited to lead OzHarvest as we continue to reach new heights with you all by my side. I am honoured to be the person that has been given and taken on this task.

# BIG NEWS

## STRENGTH AND POWER THROUGH MAJOR PARTNERSHIPS

— A sustainable future is only possible thanks to the long-term partnerships with companies that share our vision of creating a better world, led by purposeful action and meaningful engagement – these include Goodman Foundation, Vittoria Coffee, Thyne Reid Foundation, Sargents Pies and Virgin Mobile.

— The collective fight against food waste was strengthened in the last 12 months thanks to new major partnerships with Woolworths, Aussie Home Loans and Hostplus.

— OzHarvest also teamed up with UBER and some of Australia's top celebrity chefs to celebrate International Ice Cream Day around the country. George Calombaris, Matt Moran and Neil Perry each designed an exclusive ice cream flavour inspired by delicious rescued ingredients with all funds going to OzHarvest.

## RECORD BREAKING EVENTS

— The ever growing CEO Cook Off broke all records raising a staggering \$1.67 million, thanks to the generosity of more than 150 business leaders and 50 of Australia's top chefs as they teamed up to cook for more than 1,400 homeless and vulnerable Australians in Sydney and Brisbane. We are truly thankful to Barangaroo for donating the unique venue, which contributed to the success of this event.

— OzHarvest hosted 10 Think.Eat.Save events across the country feeding over 13,000 people a hearty free lunch made from rescued ingredients. We partnered with the United Nations Environment Programme (UNEP) for the third year to draw attention to the alarming amount of food that is wasted each year.

## NATIONAL FOOD WASTE TARGET

— Following the tripartite commitment by government, initiated by OzHarvest, to set a national target to reduce food waste by 50% by 2025, we have now instigated a collaborative initiative—the Zero Waste Food Forum—working with government and key stakeholders to achieve this target.

## 50 MILLION MEALS

— Reaching our 50 million meal milestone cements OzHarvest as a leader in food rescue, diverting good quality food from landfill, in order to provide nourishing meals to those in need. Our additional pillars of Educate, Engage and Innovate will begin to shift behaviour and see significant change take place to further minimise food waste.



## BRING THE 2016 CEO COOKOFF TO LIFE

1. Get the OzHarvest app on the App Store and on Google Play
2. Use the app to scan images/graphics marked with the eye symbol
3. Watch the OzHarvest Effect in action!



powered by 



Use the app to scan the image

## RENOWNED GUESTS

— In November, HQ received a royal seal of approval from HRH Duchess of Cornwall during her tour of Australia. The Duchess chatted with Nourish students before trying her hand with a pasta cutter under the guidance of Head Chef, Travis Harvey. The Duchess witnessed rescued food being transformed into beautiful dishes by volunteers, and visited OzHarvest's community garden.

— One of the world's best chefs, Diego Muñoz of Astrid y Gastón, Lima Peru, (voted #14 Best Restaurant in the World), travelled to Australia to join Think.Eat.Save in July. He also took over the kitchen for one night at harvested, OzHarvest's highly successful pop-up restaurant at Pyrmont, cooking up a Peruvian-themed dinner inspired by zero waste to raise awareness and funds to deliver our programs.

— Diego joined forces with Neil Perry AM of Rockpool Foundation to create a stunning six-course dinner with all proceeds going to OzHarvest.

## GOING GLOBAL

— At the invitation of the United Nations Environment Programme (UNEP), OzHarvest presented Bangkok's first ever Think.Eat.Save event in December 2015. Working with top Thai chefs to create 2,000 meals using surplus food, the event raised awareness around food waste and food security to members of the public and started the ball rolling for the OzHarvest model to be implemented in Thailand.

— Following the Royal visit and personal interest of HRH Duchess of Cornwall, plans for UKHarvest are now underway.

— KiwiHarvest goes from strength to strength, rescuing over 100,000 kilos of food last year.

## DID YOU KNOW?

Adrian Cosenza is our record-breaking CEO, raising \$187,000 from donors in over 10 countries. Sensational achievement!

# FOOD WASTE & HUNGER: THE FACTS

Dollars of groceries wasted in Australian households per year <sup>1</sup>

**\$1,036**

Tonnes of food sent to landfill nationally each year (enough to fill 8,400 olympic sized swimming pools) <sup>2</sup>

**4M**



Tonnes of food produced that is lost or wasted globally (costing \$940 billion per year) <sup>7</sup>

**1.3B**

Tonnes of CO<sub>2</sub> saved if global food waste was eliminated = taking one in four cars off the road <sup>8</sup>

**4.4M**

Average Australian household bin is food waste (that's one in five shopping bags) <sup>3</sup>

**35%**

3 million Australians living in poverty (one quarter = children) <sup>4</sup>

**3M**

793 million people undernourished worldwide <sup>9</sup>

**793M**

Greenhouse gasses heating the planet caused by food waste <sup>10</sup>

**8%** 

Australians receiving food relief each month (one third = children) <sup>5</sup>

**644,000**

3.7 trillion apples wasted <sup>11</sup>

**3.7T** 

8 -10 billion dollars of food wasted per year in Australia <sup>6</sup>

**\$8-10B**

870 million people could be fed if 25% of the world's food wasn't wasted <sup>12</sup>

**870M**

1. [www.epa.nsw.gov.au/wastegrants/organics-infrastructure.htm](http://www.epa.nsw.gov.au/wastegrants/organics-infrastructure.htm)  
 2. [www.environment.gov.au/topics/environment-protection/nwp/reporting/organic-waste](http://www.environment.gov.au/topics/environment-protection/nwp/reporting/organic-waste)  
 3. [www.epa.nsw.gov.au/wastegrants/organics-infrastructure.htm](http://www.epa.nsw.gov.au/wastegrants/organics-infrastructure.htm)  
 4. ACOSS Poverty in Australia 2016 [www.acoss.org.au/wp-content/uploads/2016/10/Poverty-in-Australia-2016.pdf](http://www.acoss.org.au/wp-content/uploads/2016/10/Poverty-in-Australia-2016.pdf)  
 5. FoodBank Hunger Report 2016 [www.foodbank.org.au/wp-content/uploads/2016/05/Foodbank-Hunger-Report-2016.pdf](http://www.foodbank.org.au/wp-content/uploads/2016/05/Foodbank-Hunger-Report-2016.pdf)  
 6. [www.environment.gov.au/system/files/pages/25e36a8c-3a9c-487c-a9cb-66ec15ba61d0/files/factsheet-food-waste\\_0.pdf](http://www.environment.gov.au/system/files/pages/25e36a8c-3a9c-487c-a9cb-66ec15ba61d0/files/factsheet-food-waste_0.pdf)

7. FAO Save Food Global Food Waste and Loss Initiative [www.fao.org/save-food/resources/keyfindings/en/](http://www.fao.org/save-food/resources/keyfindings/en/)  
 8. [www.yousustain.com/footprint/howmuchco2?co2=4%2C400%2C000+tons](http://www.yousustain.com/footprint/howmuchco2?co2=4%2C400%2C000+tons)  
 9. FAO The State of Food Insecurity in the World 2015 [www.fao.org/hunger/key-messages/en/](http://www.fao.org/hunger/key-messages/en/)  
 10. FAO Food Wastage Footprint Report 2013 [www.fao.org/docrep/018/i3347e/i3347e.pdf](http://www.fao.org/docrep/018/i3347e/i3347e.pdf)  
 11. [www.fao.org/save-food/resources/keyfindings/infographics/fruit/en/](http://www.fao.org/save-food/resources/keyfindings/infographics/fruit/en/)  
 12. FAO The State of Food Insecurity in the World 2015 [www.fao.org/hunger/key-messages/en/](http://www.fao.org/hunger/key-messages/en/)

## OUR IMPACT

**13,263,519**  
MEALS DELIVERED

**2,853**  
FOOD DONORS

**938**  
CHARITIES HELPED

**4,524,587**  
KILOS OF FOOD RESCUED

**7,074**  
TONNES OF CARBON EMISSIONS SAVED (KG CO2-EQ)

**32**  
VANS DELIVERING GOODNESS

At the end of the financial year, we achieved a major milestone by hitting the 50 million-meal target, thanks to our fleet of refrigerated vans that can collect between 500 kilograms and 1 tonne of food each day.

Major new partnerships and more businesses donating food have enabled us to save even more good food from landfill. We now collect from nearly 3,000 food donors nationally.



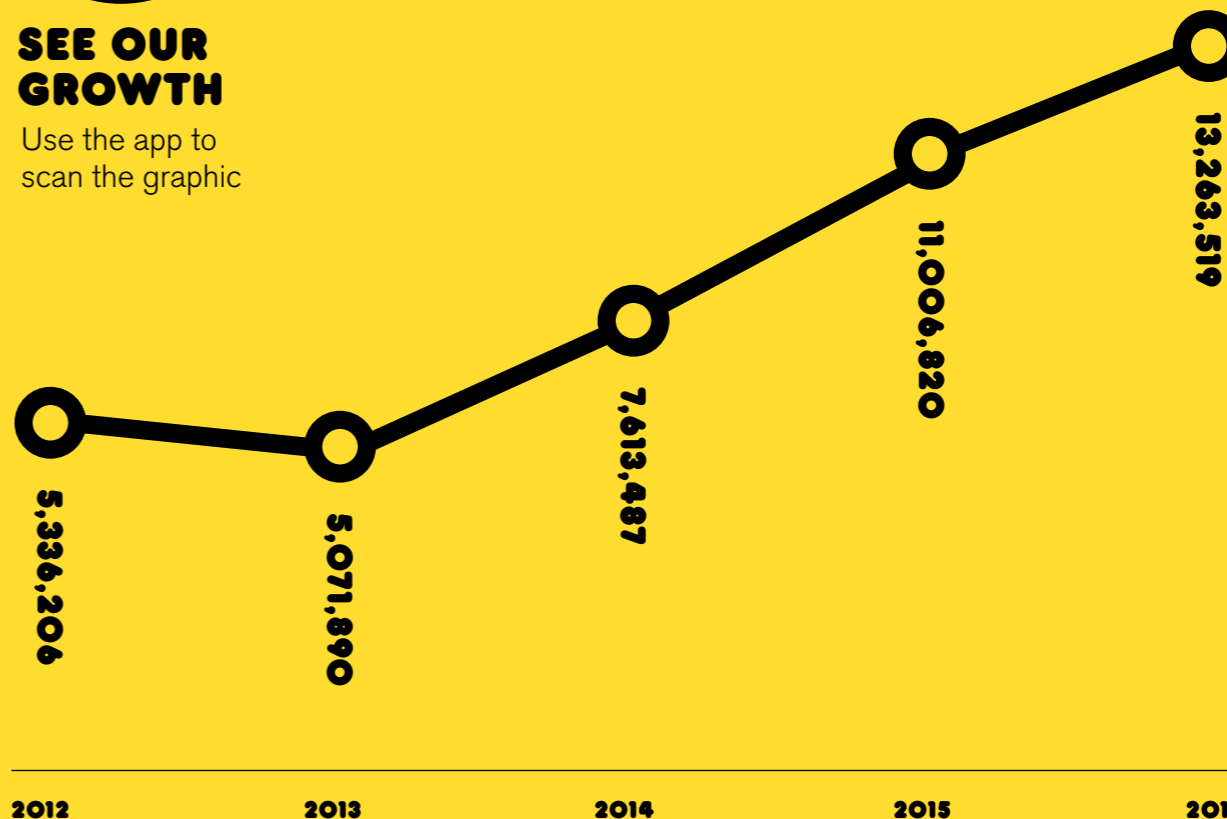
### FINANCIAL YEAR 2016

1 JUL 15 - 30 JUN 16	MEALS DELIVERED	KILOS OF FOOD RESCUED	VANS
Adelaide	1,671,753	569,124	4
Brisbane	2,275,716	772,003	4
Canberra	696,585	234,991	1
Gold Coast	897,240	296,187	2
Melbourne	790,212	266,892	3
Newcastle	530,115	175,501	2
Perth	1,045,890	348,627	3
Sydney	5,356,008	1,861,262	13
<b>Total</b>	<b>13,263,519</b>	<b>4,524,587</b>	<b>32</b>



### SEE OUR GROWTH

Use the app to scan the graphic



### GROWTH OVER LAST 5 FINANCIAL YEARS

YEAR	MEALS DELIVERED	RECIPIENT CHARITIES	FOOD DONORS	KILOS SAVED	VANS
2012	5,336,206	445	1,247	1,778,735	14
2013	5,071,890	496	2,110	1,691,630	21
2014	7,613,487	678	2,383	2,537,829	22
2015	11,006,820	808	2,400	3,668,940	29
2016	13,263,519	938	2,853	4,524,587	32

# FOOD RESCUE

# OUR IMPACT

## NEST

### Nutrition Education Sustenance Training

Working with a range of community partners in the last year, NEST has delivered healthy eating and living skills workshops to over one thousand participants. This has included kitchen hands, cooks, social workers, support workers, youth workers, as well as clients and members of the community who access their services.

The NEST network launched new programs in Canberra and Gold Coast, adding to the national footprint, which already includes Adelaide, Brisbane, Melbourne, Newcastle, Perth and Sydney. And regionally, in partnership with REAP chapters and Aussie Farmers, NEST workshops are now being piloted in Port Macquarie, Cairns, the Sapphire Coast, Armidale and Tamworth.

NEST is collaborating with some of the country's top universities to improve workshop delivery, pilot new content and develop training material to support coordinators. Thanks to new partnerships with local council groups, we are tackling the challenges associated with improving health outcomes within numerous vulnerable groups.

**2,031**  
HOURS  
DONATED

**1,183**  
PARTICIPANTS

**102**  
CHARITABLE  
AGENCIES

**403**  
WORKSHOPS



“

*"I enjoyed learning new nutritional things about food and cooking from scratch with healthy ingredients. I now know about what food to eat to have a balanced and healthy diet. I enjoyed it very much".*

**NEST PARTICIPANT**

*"Partnering with OzHarvest and NEST has been an incredibly positive experience. We are more rounded in our service delivery because of what we have available—we love having this connection".*

**NEST AGENCY**

*"The sense of community that has developed as a result of NEST has seen disengaged individuals connect with their local community".*

**NEST AGENCY**

*"I was impressed with how well organised the workshops were and how the team were willing to customise them according to our needs. The instructions were clear, fun and engaging".*

**NEST AGENCY**

## NOURISH

Nourish continues to be extremely rewarding for OzHarvest, as we proudly watched 25 students graduate and welcomed 26 new intakes in both Sydney and the new Adelaide program. For many, it's the first time they have been able to confidently complete something in their young lives and it's often the first time they have been offered a job.

### MAGIC MOMENTS

Students from Adelaide hosted three-course lunches for local communities and completed work experience at The National Wine Centre and the Stamford Plaza.

Adelaide graduate, Liam, was awarded the United Nations Award of Encouragement, receiving \$500 to go towards further education.

Sydney students showed off their skills with a gnocchi demonstration for HRH Duchess of Cornwall during her visit to OzHarvest HQ.

Work experience with celebrity chefs, including Paul West from River Cottage Australia and Guillaume Brahimi at the Good Food Month KitchenTable Dinners.

Taking charge of the entrée distribution at the CEO Cook Off.

Cooking with rescued ingredients alongside Australia's top chefs from The Star and Rockpool at Think.Eat.Save

**54**  
CLASSES

**25**  
NOURISH  
GRADUATES

**26**  
NEW  
STUDENTS

**8**  
EMPLOYED

**10**  
BACK TO  
STUDY

**804**  
MENTORING  
HOURS



### BRADLEY'S STORY

16-year-old Bradley from Sydney's Western Suburbs left school after suffering from bullying and low self-esteem. He travelled more than two hours each day to attend his Nourish classes and hardly missed one. Bradley transformed from an unsure young boy who found it hard to look you in the eye, to a young man with the confidence, new found goals and determination to take charge of his world.

Nourish students are asked if they'd like to say a few words at graduation, and we were amazed when it was Bradley's hand that went up. Watching this shy young man address 50 people was truly admirable.

With a huge round of applause Bradley retreated to the safety of his peers, unable to remove the beaming smile from his face. Bradley's new found passion and skills have enabled him to continue his education with a Certificate III in Baking and Pastry. We can't wait to see where Bradley's new life journey will take him.

“

*"I have learnt more in the past six months than I have in 10 years at school, I can't thank OzHarvest enough for this experience".*

**BRADLEY**

# EDUCATE



### SPECIAL THANKS TO:

**NEST** Aussie Farmers, CBA Community Grants, Newmans Own Foundation, University of Sydney, University of Western Sydney, University of Technology Sydney, University of Canberra

**NOURISH** Matana Foundation, Chefworks Australia and Birkenstock for donating full chef uniforms and footwear

## OUR IMPACT

### VOLUNTEERS

Volunteers are the heart and soul of OzHarvest, and without their support we would not be able to do the work that we do. Every year, our volunteers dedicate thousands of priceless hours to help with food rescue, assist in the office, ride in our vans, sell cookbooks, provide support at fundraising events and help spread the word about food waste.

CANBERRA	87
ADELAIDE	240
BRISBANE	211
GOLD COAST	114
MELBOURNE	50
NEWCASTLE	125
SYDNEY	600
PERTH	150
TOTAL	1,577

### ODE TO OZHARVEST

*Traveling 'round town in a bright yellow van  
With drivers Lisa or big Matte man*

*We gather and bundle all manner of stuff  
Then deliver to those doing it tough*

*Week by week the changes we've wrought  
Let me act out lessons my father taught.*

**BY PEGGY HORN**

*Volunteer, OzHarvest*

### CORPORATE ENGAGEMENT

Our flagship corporate engagement program Cooking For A Cause is flourishing, now operating in Adelaide, Brisbane, Canberra, Gold Coast, Melbourne, Newcastle, Perth and Sydney.

The unique program welcomed a vast range of group sizes to the OzHarvest kitchens, to enjoy team building with soul and purpose. Producing nutritious meals from rescued food for disadvantaged communities, made and prepared with love and new found skills.

**8,678**  
PARTICIPANTS

**497**  
COOKING FOR  
A CAUSE

**144**  
COMPANIES

**85,000**  
MEALS  
PREPARED

“

*“Thank you very much for a wonderful event. The goals were to engage the state and territory managers to lead/ influence their brokers and franchisees to build a relationship with OzHarvest and demonstrate the value it makes to so many people and to our environment.*

*On both counts, we significantly over achieved thanks to the terrific OzHarvest team of chefs and volunteers who were so patient and helpful with our enthusiastic cooks.*

*Ronni, your story, passion and energy wowed the whole group.*

*I am thrilled with our beginning and can't wait to build on this to make a huge difference over many more years to come. Thank you everyone.”*

**LYNDA HARRIS**

General Manager, People & Culture  
Aussie Home Loans

# THANK YOU

**TO THESE MAGNIFICENT COMPANIES WHO HAVE HELPED TO PREPARE 85,000 NOURISHING MEALS FOR PEOPLE IN NEED...**

ACCENTURE, ADGO  
AIA AUSTRALIA, AJILON,  
LAWYERS, AMERICAN EXPRESS, AMP  
AUSTRALIA, ANZ, APPLE, ARK TOTAL  
WEALTH GROUP, ASTELLAS, AUSSIE, AUSTRALIAN  
AUTHENTIC EDUCATION, BANKWEST, BEAZLEY, BHP BILLITON, BIOGEN, BLOOMBERG, BOSTON  
SCIENTIFIC, BRAND INFLUENCE GROUP, BRIDGE BUSINESS CONSULTING, BRISBANE AIRPORTS CORPORATION,  
BRITA, BROTHER, BUPA, CA TECHNOLOGIES, CALTEX AUSTRALIACEREBRAL PALSY ALLIANCE, CFGM CAPITAL, CGU  
INSURANCE, CHALLENGER LIMITED, CHARTER HALL, CITY OF MOONEE VALLEY, CLOUDERA, COLONIAL FIRST STATE,  
COMMONWEALTH BANK, COUNTRY HEALTH SA LHN, CROWN CASTLE, CSC AUSTRALIA, CSR LIGHTWEIGHT SYSTEMS,  
DB SCHENKER, DELOITTE, DEUTSCHE BANK, DIAGEO, DOMAIN, DUAL AUSTRALIA, ECP ASSET MANAGEMENT, EMC  
AUSTRALIA, ERM, FEDEX, FLIGHT CENTRE, FOXTEL, GADENS, GE AUSTRALIA, GOODMAN FIELDER, GOOGLE, GROUPM,  
HASBRO AUSTRALIA LTD, HILLS SWIMMING, HILTON, HOMEWOOD, CONSULTING, HOSTPLUS, HYNES LEGAL, IAG  
LIMITED, IMC PACIFIC, ING DIRECT, ISAGENIX (ASIA PACIFIC) AUSTRALIA, IVY COLLEGE, JEMENA, JOHN DEERE  
LIMITED (AUSTRALIA/NEW ZEALAND), JP MORGAN, KONICA MINOLTA BUSINESS SOLUTIONS AUSTRALIA, KPMG,  
LAING O'ROURKE, LEFT FIELD CONSULTING SERVICES, LENDLEASE, LINDFIELD FAMILY DENTAL, LIQUID IDEAS,  
MACQUARIE GROUP, MACQUARIE UNIVERSITY, MDS, MEDTRONIC, MFS INVESTMENT MANAGEMENT, MICHELS  
WARREN PR, MÔET HENNESSY AUSTRALIA, NAB, NSW OFFICE OF ENVIRONMENT AND HERITAGE, OMRON  
ELECTRONICS PTY LTD, OPTUS BUSINESS, PARAMOUNT PICTURES, PARK HYATT, PAXUS, PERNOD  
RICARD, PETER WANCKEL, PFIZER, PIMCO, QINETIQ, QTECTIC, RICHARD LLOYD ACCOUNTING  
RECRUITMENT, ROCKPOOL FOUNDATION, SALESFORCE, SANOFI, SCENTRE GROUP SELECTUS,  
SNP SECURITY, SOUTH AUSTRALIAN TOURISM COMMISSION, SPORTSBET AUSTRALIA, STAR  
ENTERTAINMENT GROUP, STATE LIBRARY OF QUEENSLAND, SUNCORP GROUP, SUNLAND  
GROUP, TABCORP, TELSTRA, TFE HOTELS, THE BANK OF TOKYO-MITSUBISHI UFJ, LTD,  
THE CONSCIENCE ORGANISATION, THE GPT GROUP, THE SR GROUP, THE WEIR  
GROUP, THOMSON REUTERS, TOKIO MARINE MANAGEMENT AUSTRALASIA,  
TOYOTA FINANCE AUSTRALIA LIMITED, TRANSURBAN, TROPICORP,  
UBS, UNIVERSITY OF MELBOURNE, UNSW BUSINESS SCHOOL,  
UQ BUSINESS SCHOOL THE UNIVERSITY OF QUEENSLAND,  
VEOLIA, VICTOR HARBOR CHILDCARE AND EDUCATION  
CENTRE, VIRGIN AUSTRALIA AIRLINES PTY LTD,  
VISA AUSTRALIA, VMWARE, VODAFONE  
AUSTRALIA, WATERMARK  
PRODUCTS, WOOLWORTHS,  
ZURICH FINANCIAL  
SERVICES  
AUST

# ENGAGE

## OUR IMPACT

### GOING GLOBAL

— In December, the United Nations Environment Programme Asia Pacific enlisted our help to take the innovative Think.Eat.Save event to Bangkok. We partnered with some of Thailand's most recognised chefs to serve over 2,000 delicious meals prepared using saved ingredients otherwise destined for landfill.

— The event received widespread support from leading Thai businesses, prominent chefs, the food industry and the fast-growing sustainability sector.

— Plans are underway to introduce our innovative food rescue model in other countries around the world in 2017.

“

*To bring about the vision of a truly sustainable world, we need to transform the way we produce and consume our food, which effectively means the way we consume our natural resources.*

*This is what the UNEP and our partners are striving to influence with Think.Eat.Save and we thank OzHarvest for continuing to champion the campaign in Australia and beyond.”*

**NAYSAN SAHBA**

Director of Communications  
United Nations Environment Programme

# INNOVATE



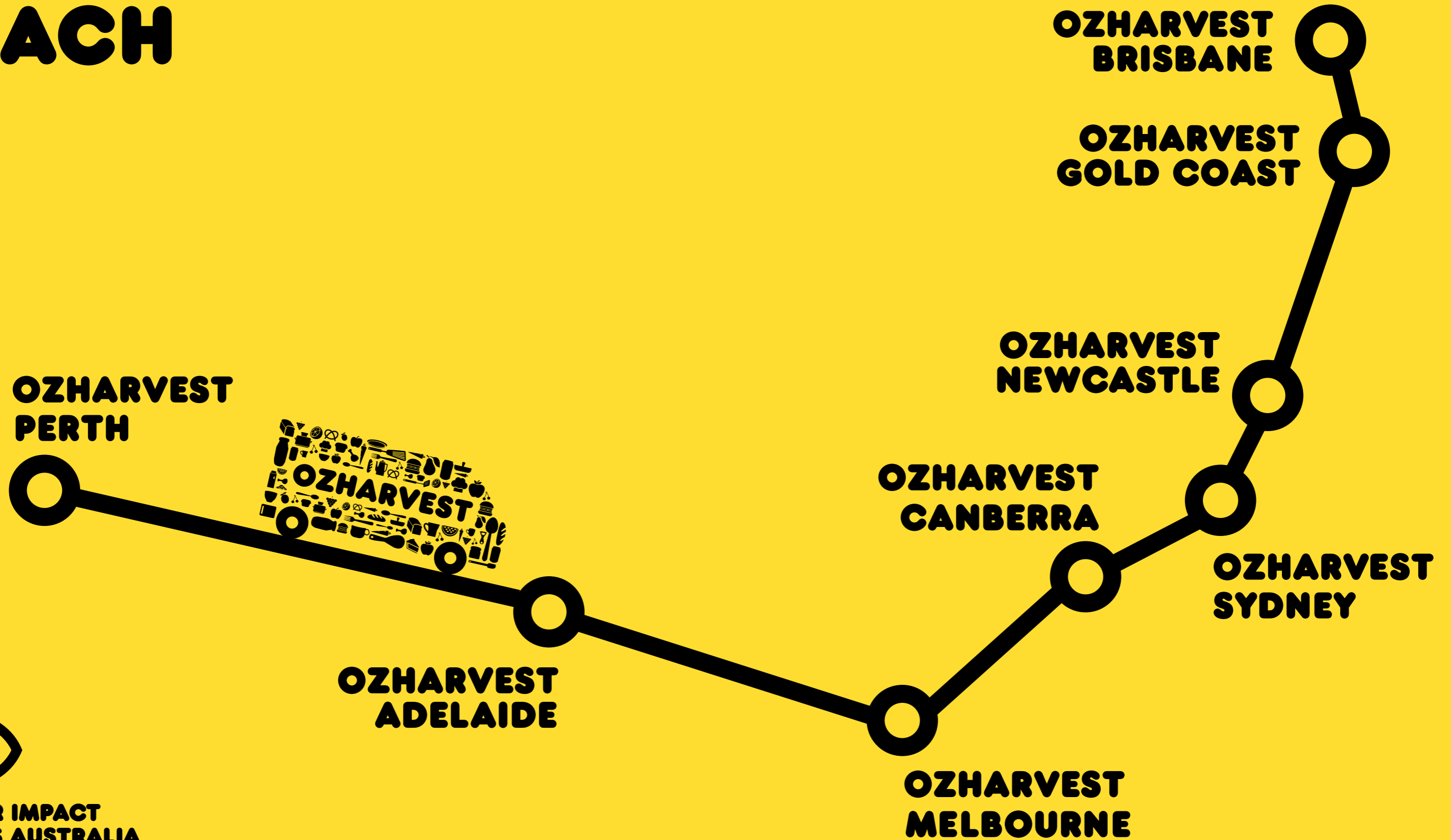
### BRING OUR BANGKOK EVENT TO LIFE

Use the app to scan the image





# OUR REACH



**SEE OUR IMPACT  
ACROSS AUSTRALIA**

Use the app to scan the graphic

# QLD

## BRISBANE

Over the last 12 months, our food rescue operations have expanded as we deliver more goodness to charities across Brisbane. Starting daily at 7am, our four yellow vans are on the road from as far north as Caboolture, west to Lowood, south to Beenleigh and east to Victoria Point.

Over 600 meals were served at Think.Eat.Save this year, where locals tried tasty dishes and learnt about reducing food waste. The event was made possible thanks to The Institute of Culinary Excellence and the Hilton, who helped us prepare a variety of vegetarian meals using rescued produce.

We were incredibly proud to host the first Queensland CEO Cook Off in March. Guests enjoyed a three-course meal lovingly created by some of our best local chefs and business leaders. The magical evening exemplified OzHarvest's spirit and was filled with delicious food, laughs, music and love. A record amount of funds were raised to help OzHarvest deliver more than 320,000 meals to people in need.

**772,003**  
KILOS OF FOOD  
RESCUED

**2,275,716**  
MEALS  
DELIVERED

**101**  
CHARITIES  
HELPED

**4**  
VANS DELIVERING  
GOODNESS

**211**  
PASSIONATE  
VOLUNTEERS

**43**  
COOKING FOR A  
CAUSE EVENTS

“

*Deception Bay Flexible Learning Centre would like to thank OzHarvest for the benefits it provides to our community where many families are living below the poverty line. The valuable food donations help to create care packages collected by young people and their parents at the end of the day.*

*On one occasion phone calls were made to some parents offering a roast lamb for dinner that night. A father of eight said he had just been worrying about how to feed his family that night and was so delighted and overwhelmed that we thought of him.*

*Initially many young people are too proud to take the donations, but now it is great to see so many taking things that will help their families. We can also offer so much healthy, free food for them to eat while they are at school, thanks to OzHarvest."*

**JUDY DIXON**  
Administration  
Deception Bay Flexible Learning Centre

## GOLD COAST

Everything happens for a reason, so when we received a call to rescue 100 kilos of bananas and 200 kilos of carrots the week before our Gold Coast Think.Eat.Save event, we did a little dance around the office! Chefs from the Sheraton Grande Mirage Resort and Goldsteins Bake Shop jumped on board preparing hundreds of nutritious meals and made the most delicious banana cake, while our growing army of volunteers shared top tips to reduce food waste with 500 attendees.

Celebrating the delivery of our one-millionth meal gave us the chance to thank our donors, charity partners, financial supporters and our selfless volunteers without whom we could not have achieved this incredible milestone in less than two years.

With one van bursting at the seams and still more food to collect we were thrilled to welcome our second van, 'Raggio di sole' (Sunshine), who joins 'Sunny' enabling us to rescue an average of 6,000 kilograms of food each week.

To top off the year, Prestige Wealth Management heard we moved into a donated office at The 4217 and rang to see if we needed any furniture. We were blown away by their generous donation of beautiful desks, cabinets, drawers and chairs, which transformed our office into a home.

**296,187**  
KILOS OF FOOD  
RESCUED

**897,240**  
MEALS  
DELIVERED

**70**  
CHARITIES  
HELPED

**2**  
VANS DELIVERING  
GOODNESS

**114**  
PASSIONATE  
VOLUNTEERS

**3**  
COOKING FOR A  
CAUSE EVENTS

“

*We love the friendly, go the extra mile mindset of OzHarvest team who are willing to work alongside us and our style of food relief service. Their dedication encourages our staff/ volunteers in tough times when provision and donations that keep us operating are limited. It gives us a sense that our partnership is important and of value.*

*Delivery is a huge bonus to us, donations are great for any organisation but delivering to our door is a tremendous support. You guys and gals are wonderful!!! Thank you."*

**JENNIFER MARONEY**  
Care Manager  
Hillsong City

## SPECIAL THANKS TO:

Goodman, Macquarie Foundation, Wesley Mission Queensland, Wiley and all the talented chefs who supported the first CEO CookOff in Brisbane

## SPECIAL THANKS TO:

City of Gold Coast, Gold Coast Mayoress Charity Foundation, Thyne Reid Foundation, The Wilson HTM Foundation, The 4217, Visy Foundation Sustainability Grant, Wesley Mission Queensland

# ACT

## CANBERRA

— The past year has been all about consolidation in Canberra. Our support base has grown as has the amount of food we rescue. Our busy yellow van is a regular feature throughout Canberra, Queanbeyan and Yass, delivering to charitable agencies whose staff and clients are always thrilled to see us!

— Our growing army of volunteers and supporters helped spread the word at events, including Night Noodle Markets, The Forage, National Folk Festival, and helped us host our first Think.Eat.Save event, which was a great success.

— Canberra and Queanbeyan have avidly taken to NEST, with at least one workshop per week and bookings are flying in! Our Cooking for a Cause events are always a riot of laughter, food and fun while cooking delicious meals for people in need.

— This would not happen without the support of our wonderful food donors, financial supporters, staff, volunteers and above all, the local community.

**234,991**  
**KILOS OF FOOD RESCUED**

**696,585**  
**MEALS DELIVERED**

**66**  
**CHARITIES HELPED**

**1**  
**VAN DELIVERING GOODNESS**

**87**  
**PASSIONATE VOLUNTEERS**

**8**  
**COOKING FOR A CAUSE EVENTS**

“

*Arcadia House ran an invaluable NEST workshop in June 2016, where residents learnt new skills around healthier eating choices and food preparation. For some it was the first time learning basic cooking skills.*

*The Arcadia program benefited immensely from the NEST program and the results are now reflected in our menus, weekly shopping lists, and attitude towards cooking and healthy food in general.*

*I would highly recommend the program to all other agencies as the benefits extend beyond the reach of their clients, but to the organisation as a whole.”*

**NATHAN ETHEREDGE**

Case Manager  
Arcadia House

# SA

## ADELAIDE

— It's been a bumper year for the SA team, from moving into our new Bowden home, launching a Nourish program, expanding NEST workshops, and adding a new van 'Daisy' to food rescue operations. We increased our team of staff and volunteers, and inspired Adelaide with the inaugural Great Food Rescue Race fundraiser.

— We hosted over 100 NEST workshops touching the lives of hundreds of people from Aldinga to Munno Para, teaching wholesome cooking skills and nutrition basics.

— The OzHarvest SA family is a wonderful group of passionate people who are always looking to enhance the environment and support the community. Our family includes the amazing funding partners, sponsors, donors, in kind service providers and supporters who make it possible for all of us to Nourish our Country.

— Thank you for your support and funding which has enabled us to put a new van and driver on the road, relocate to new premises and launch a new Nourish youth training and employment program.

**569,124**  
**KILOS OF FOOD RESCUED**

**1,671,753**  
**MEALS DELIVERED**

**129**  
**CHARITIES HELPED**

**4**  
**VANS DELIVERING GOODNESS**

**210**  
**PASSIONATE VOLUNTEERS**

**11**  
**COOKING FOR A CAUSE EVENTS**

“

*I have many messages of thanks for OzHarvest from our clients who are overwhelmed at receiving such a variety of quality food at a time when they are really struggling. Some women are brought to Australia on Spousal Visas then, after enduring horrendous domestic violence are forced into homelessness, resulting in no income for months at a time. They rely on charitable support for all their needs.*

*Thank you for giving our workers the opportunity to bring some pleasure into the lives of those less fortunate.*

*Women who have experienced domestic violence need to know that people care about them and this is a tangible way we can pass on that message. It's important for everyone involved in this initiative to know that they are making a difference to people's lives.”*

**ALISON MENEAUD**

Community Development Manager  
Central Domestic Violence Service

## SPECIAL THANKS TO:

ADRA Care, Canberra Airport Group, Queanbeyan Council, 3seeds Cooking School, Radford College, St. Edmund's College, TEZ Automotive , The John James Foundation, The National Convention Centre, The Snow Foundation, Thyne Reid Foundation

## SPECIAL THANKS TO:

Department of Community and Social Inclusion (DCSI), The FWH Foundation, The John T Reid Charitable Trusts, The Morialta Trust, The Wood Foundation, Thyne Reid Foundation, David Mckee and Macquarie Bank

# NSW

## SYDNEY

— Our Sydney team continues to thrive with 13 vans and 24 drivers adding a splash of yellow around the city.

— We had the ground breaking inception of Sydney Domestic Airport collections, allowing us on-site to collect surplus food from major airlines, including Qantas and Virgin Australia.

— With a full year using our purpose-built kitchens, NEST, Nourish and Cooking for a Cause programs reaped the benefits of the training and prep kitchen space and enabled us to share the love with even more participants.

— NEST programs expanded across Sydney by over 30% and the team was deeply involved in Youth Week initiatives, facilitating workshops at UTS.

— The Sydney Nourish program introduced a new mentor initiative, and saw 18 students graduate, many of whom were involved with OzHarvest events throughout the year.

**1,861,262**  
**KILOS OF FOOD**  
**RESCUED**

**5,356,008**  
**MEALS**  
**DELIVERED**

**295**  
**CHARITIES**  
**HELPED**

**13**  
**VANS DELIVERING**  
**GOODNESS**

**600**  
**PASSIONATE**  
**VOLUNTEERS**

**217**  
**COOKING FOR A**  
**CAUSE EVENTS**

— The warehouse transformed into a gourmet dining venue for our KitchenTable Dinners throughout Good Food Month in October. We participated in OzHarvest's first ever Uber collaboration with Neil Perry and the Burger Project team, our pop-up harvested café opened its doors for three weeks in July, and we took The Royal Easter Show by storm with our food waste and sustainability educational activities.



*"By removing a great deal of the food stress that our clients experience, OzHarvest frees up our clients to focus on the reasons why they have come into our service, to continue to recover from addiction related issues and effect positive change in their lives. The food OzHarvest provides also gives our clients fresh and healthy ingredients from which they can develop real-life skills such as preparing a meal for oneself."*

**SIMON REID**  
Support Worker  
The Bourke Street Project

## NEWCASTLE

— It was a special year for OzHarvest in Newcastle as we celebrated our fifth birthday in October with a fundraising event at the sensational Merewether Surfhouse. Guests were treated to a delicious lunch from six of the region's best chefs. We were truly blown away by the generosity and passion from everyone that supported the event which raised over \$76,000!

— Thanks to additional funding from long-term partner, nib foundation, we were able to expand our service to include Nelson Bay and Salamander Bay. With increasing demand across the region, the wonderful support from local food donors, including Woolworths and The Wests Group, has enabled us to extend our food rescue operations.

— We have been lucky enough to be the charity partner for the Combined Supplier's Charity Golf Day for the last five years. Hosted by Edstein Creative Stone in conjunction with Euroform, Hafele and Polytec, over \$126,312.60 was raised over five golf days. A big thanks to the kitchen manufacturing industry for their support.

**175,501**  
**KILOS OF FOOD**  
**RESCUED**

**530,115**  
**MEALS**  
**DELIVERED**

**88**  
**CHARITIES**  
**HELPED**

**2**  
**VANS DELIVERING**  
**GOODNESS**

**125**  
**PASSIONATE**  
**VOLUNTEERS**



*"We are proud to be partners with OzHarvest Newcastle from its humble beginnings, helping them to develop into the local success story that it is today. Being able to make a difference to the lives of thousands of the Hunter's most vulnerable residents, gives us an overwhelming sense of pride."*

**AMY TRIBE**  
Executive Officer  
nib Foundation

## SPECIAL THANKS TO:

Accenture Australia, CBA, Goodman Foundation, Macquarie Bank, MFS Investment Management, NSW Environment Trust

## SPECIAL THANKS TO:

Edstein Creative Stone, Euroform, Hafele, nib Foundation, Neil Slater, Polytec, Port Waratah Coal Services, The Wests Group, and the talented chefs who donated time and produce for our fifth birthday

# VIC

## MELBOURNE

— OzHarvest Melbourne celebrated its third birthday with an exciting move to a new home in Port Melbourne, thanks to the generous team at Goodman. Not only are we driving further each day, reaching Frankston, Roxburgh Park, Werribee and now Epping, we're also delivering nourishing food to more than 100 agencies.

— Think.Eat.Save was a huge success in July, serving 1,200 meals made from rescued ingredients in Federation Square. We hosted a Sustainability Masterclass at Festival 21, raised awareness about food waste at the Good Food and Wine Show, and partnered with some of Melbourne's top chefs at the UFC Cook Off, including Adam D'Sylva, Shane Delia and Scott Pickett.

— Weekend fresh food markets keep us busy throughout the year. We also hosted a delicious Autumn banquet at Sir Charles in Fitzroy and we were the lucky winners of first prize in the charity horse race at the Melbourne Racing Club Family Fun Day.

— Cooking for a Cause has been a big hit, producing a total of 167,200 meals for people in need.

— A bigger office means bigger plans and more resources to help nourish Melbourne.

**266,892**  
KILOS OF FOOD  
RESCUED

**790,212**  
MEALS  
DELIVERED

**105**  
CHARITIES  
HELPED

**3**  
VANS DELIVERING  
GOODNESS

**50**  
PASSIONATE  
VOLUNTEERS

**33**  
COOKING FOR A  
CAUSE EVENTS

“

*Bluebag has been associated with OzHarvest for over three years now. Both staff and customers alike love the idea that our unused food is picked up and distributed to those who need it. We have the view that in being a successful business we have an obligation to give something back to those in need in our community.*

*OzHarvest enables us to pursue this goal through their regular pick-ups of food from our stores. I would like to commend all at OzHarvest for their professionalism and friendliness from the office staff to the drivers. Well done!”*

**JONATHAN VOLK**  
General Manager  
Bluebag

## SPECIAL THANKS TO:

Goodman, Melbourne Racing Club, Melbourne Convention and Exhibition Centre, Toyota Chadstone, MaDE Establishment

# WA

## PERTH

— The past year has been an incredible journey of growth for the WA team, reaching major milestones, including our first birthday and success through our food rescue service, nutritional education programs, events and campaigns.

— We are extremely grateful to have the backing of many local supporters including our key partner, Santos, whose ongoing commitment has helped us grow a healthy, vibrant community.

— We were delighted to welcome our third vehicle 'Dejon' who hit the road in April and has enabled us to reach our milestone of one million meals.

— Our focus on nourishing our country and educating our community is only possible thanks to the generosity and ongoing support from organisations such as nib foundation, which has allowed us to deliver more NEST workshops and Cooking for a Cause classes.

— Our expanding Yellow Army of volunteers allows us to participate in leading local events, including Think. Eat.Save, Good Food & Wine Show, Margaret River Gourmet Escape, Night Noodle Markets and Taste of Perth.

— The WA team is looking forward to continued growth of our relationships with the communities in which we operate.

**348,627**  
KILOS OF FOOD  
RESCUED

**1,045,881**  
MEALS  
DELIVERED

**84**  
CHARITIES  
HELPED

**3**  
VANS DELIVERING  
GOODNESS

**150**  
PASSIONATE  
VOLUNTEERS

**20**  
COOKING FOR A  
CAUSE EVENTS

“

*“We provide Emergency Relief in the Northbridge area and a significant focus for us is to help educate and inform people of healthy living including a healthy diet.*

*OzHarvest has been a huge provider of all types of food including fresh fruit and vegetables, frozen assorted meals, breads of all kinds, water, cool drinks and many more items. As we have a large cool room and freezer, we can store the food and are also able to supply to other Salvation Army centres which helps eliminate any wastage.*

*We have built up a great working relationship with OzHarvest in Perth. We rely on their food delivery so we can provide a variety of options for those seeking our help and have extended to include OzHarvest cooking classes to show that extra step of learning practical skills and how to prepare meals. We look forward to the continued success of OzHarvest in the future.”*

**BRET MULDER**  
The Salvation Army  
Doorways

## SPECIAL THANKS TO:

nib foundation, Santos, Schaffer Family

# REAP

## REAP BY OZHARVEST

— Run by wonderful teams of volunteers in regional Australia who donate their time rescuing good quality produce from local food donors and delivering it to local charities. As our teams have grown, so has the positive impact we are making to reduce food waste and hunger in local areas.

— Thanks to Aussie Farmers Foundation, NEST programs were piloted in a number of our REAP Chapters this year, equipping over 100 people in need with new skills and knowledge in food preparation and healthy eating.

— Think.Eat.Save events were held across many regional locations, educating the local communities of Cairns, Armidale and the Sapphire Coast on food waste. Our dedicated teams created and served over 1,700 delicious meals, lovingly made with rescued produce. Highlights included; a tasting plate of bush greens, local ricotta cheese, damper with indigenous herbs, and warming bread and butter pudding with berry and vanilla compote.

— We are forever thankful to all of the wonderful volunteer chefs and countless supporters who make this program possible.

**240,000**  
**KILOS OF**  
**FOOD RESCUED**

**720,000**  
**MEALS**  
**DELIVERED**

**81**  
**FOOD**  
**DONORS**

**101**  
**CHARITABLE**  
**AGENCIES**

**135**  
**VOLUNTEERS**

“

*“We’re just a handful of people providing 3,000 meals a month to our community. Never underestimate the power of well organised people in small groups.”*

**DAVID COURI**

REAP Chapter Coordinator  
New England

**10**  
**CHAPTERS**

Cairns (QLD)  
Coffs Harbour (NSW)  
Gove (NT)  
Kempsey (NSW)  
New England (NSW)  
Orange (NSW)  
Port Macquarie (NSW)  
Sapphire Coast (NSW)  
Sunshine Coast (QLD)  
Wagga Wagga (NSW)



## TREASURER'S REPORT

The 2016 financial year has seen revenue grow by \$1,479,385 or 23% when compared to the prior year. Continued confidence in the OzHarvest food rescue model and the expansion of its education programs saw donations increase to \$7,336,582 (FY 14/15: \$5,762,429).

Organisational growth does however, come at a cost. Operating expenses for the year were \$7,534,277 (FYR 14/15: \$5,813,881). This was principally due to the increase in staff costs as OzHarvest continues to recruit talented people for its essential work across the country.

OzHarvest's financial position further strengthened in 2016. Total assets grew by 26% to \$7.8 million. Cash and cash equivalents rose 46% over the previous year end to \$4,279,237.

The increase in the organisation's total liabilities is as a result of the higher income in advance/deferred income balance on 30 June 2016. Funding totalling \$1.8 million was received and recorded as income in advance to be utilised in FYR 16/17.

I'd like to thank Scott Martin, Head of Business Services and his team for their commitment and efforts in the finance area and acknowledge the work, guidance and support of the external auditors Ernst & Young.

### KIERAN PRYKE

Treasurer  
OzHarvest Board Director

## AUDITOR'S REPORT

The accompanying summary financial report, which comprises the statement of financial position as at 30 June 2016, the statement of comprehensive income and cash flow statement for the year then ended, are derived from the audited financial report of OzHarvest Limited for the year ended 30 June 2016.

We expressed an unmodified audit opinion on that financial report in our report dated 25th October 2016.

That audited financial report and the summary financial report do not reflect the effects of events that occurred subsequent to the date of our report on that audited financial report.

The summary financial report does not contain all the disclosures required by Accounting Standard AASB 101 Presentation of Financial statements and International Financial Reporting Standards applied in the preparation of the audited "full" financial report of the company. Reading the summary financial report, therefore, is not a substitute for reading the audited financial report of OzHarvest Limited.

Director's are responsible for the preparation of the summary financial report in accordance with the summary of accounting policies described in Note 1 of the audited "full" financial report of OzHarvest Limited.

Our responsibility is to express an opinion on the summary financial report based on our procedures, which were conducted in accordance with Auditing Standard ASA 810 Engagements to Report on Summary Financial Statements.

In our opinion, the summary financial report derived from the audited financial report of OzHarvest Limited for the year ended 30 June 2016 is consistent, in all material respects, with that audited financial report.

### ERNST & YOUNG

Sydney  
9 November 2016

## STATEMENT OF COMPREHENSIVE INCOME

For the year ended 30 June 2016

	2016 (\$)	2015 (\$)
<b>REVENUE</b>		
Interest	73,805	87,926
Donations	7,336,582	5,762,429
Other revenue	519,702	600,349
	7,930,089	6,450,704
<b>EXPENSES</b>		
Marketing and advertising	(121,933)	(74,576)
Depreciation and amortisation	(341,048)	(249,579)
Employee benefits	(4,415,675)	(3,261,343)
Occupancy	(498,209)	(324,664)
Finance costs	(41,984)	(17,329)
Motor vehicle costs	(356,535)	(319,815)
Packaging	(218,687)	(207,243)
Expansion costs	-	(50,000)
Events	(876,454)	(798,258)
Other expenses	(663,752)	(511,074)
	(7,534,277)	(5,813,881)
<b>SURPLUS BEFORE INCOME TAX</b>		
	395,812	636,823
Income tax expense	-	-
Surplus for the year	395,812	636,823
<b>OTHER COMPREHENSIVE INCOME</b>		
Other comprehensive income for the year, net of tax	-	-
<b>Total comprehensive income for the year</b>	<b>395,812</b>	<b>636,823</b>

# STATEMENT OF FINANCIAL POSITION

As at 30 June 2016	2016 (\$)	2015 (\$)
<b>CURRENT ASSETS</b>		
Cash and cash equivalents	4,279,237	2,918,248
Trade and other receivables	557,158	358,888
Financial assets	1,046,652	1,025,147
Prepayments	156,658	188,384
Inventories	59,730	103,071
<b>Total Current Assets</b>	<b>6,099,435</b>	<b>4,593,738</b>
<b>NON-CURRENT ASSETS</b>		
Property, plant and equipment	1,557,016	1,603,113
Intangible assets	144,308	-
<b>Total Non-Current Assets</b>	<b>1,701,324</b>	<b>1,603,113</b>
<b>Total Assets</b>	<b>7,800,759</b>	<b>6,196,851</b>
<b>CURRENT LIABILITIES</b>		
Trade and other payables	2,676,554	1,540,745
Provisions	202,206	138,528
<b>Total Current Liabilities</b>	<b>2,878,760</b>	<b>1,679,273</b>
<b>NON-CURRENT LIABILITIES</b>		
Provisions	33,671	25,062
<b>Total Non-Current Liabilities</b>	<b>33,671</b>	<b>25,062</b>
<b>Total Liabilities</b>	<b>2,912,431</b>	<b>1,704,335</b>
<b>Net Assets</b>	<b>4,888,328</b>	<b>4,492,516</b>
<b>EQUITY</b>		
Sustainability Reserve	1,100,000	1,100,000
Retained surpluses	3,788,328	3,392,516
<b>Total Equity</b>	<b>4,888,328</b>	<b>4,492,516</b>

# STATEMENT OF CASH FLOWS

For the year ended 30 June 2016	2016 (\$)	2015 (\$)
<b>CASH FLOWS FROM OPERATING ACTIVITIES</b>		
Receipts from donors/cookbooks	8,136,853	5,387,742
Payments to suppliers and employees	(6,354,545)	(4,801,538)
Interest received	52,300	87,926
Finance costs paid	(41,984)	(17,329)
<b>Net Cash Flows from Operating Activities</b>	<b>1,792,624</b>	<b>656,801</b>
<b>CASH FLOWS FROM INVESTING ACTIVITIES</b>		
Purchase of plant & equipment & intangible assets	(481,258)	(1,113,725)
Proceeds from sale of plant & equipment	49,623	-
Proceeds from investments	-	351,695
Payments for additional funds invested	-	(25,147)
<b>Net Cash Flows Used in Investing Activities</b>	<b>(431,635)</b>	<b>(787,177)</b>
<b>CASH FLOWS FROM FINANCING ACTIVITIES</b>		
Repayment of borrowings	-	(11,470)
<b>Net Cash Flow used in Financing Activity</b>	<b>-</b>	<b>(11,470)</b>
<b>NET (DECREASE)/INCREASE IN CASH HELD</b>	<b>1,360,989</b>	<b>(141,846)</b>
Cash at beginning of financial year	2,918,248	3,060,094
<b>Cash at end of Financial Year</b>	<b>4,279,237</b>	<b>2,918,248</b>



# GET IN TOUCH



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