



## Turning the Dial

A DPIRD-led, 2-day industry expo dedicated to ESG, food waste and sustainable packaging innovations, supporting the WA food and beverage sector's transition to a circular economy.

We asked our speakers to share three tips that highlight ready-to-implement solutions. **Learn more about Turning the Dial:** <https://bit.ly/3xmmLUO>



### **Karen Monaghan**

Co Founder & Co CEO

[karen@ourkinds.com.au](mailto:karen@ourkinds.com.au)

+61 408 031 263

Our Kinds addresses Regenerative Economy principles through collaborative relationships across the supply chain. Surrounding yourself with good people and smart partnerships is critical. It's good to have lofty visions and to understand that there are many ways they can be brought to life. Every day you must reprioritise. **Karen** has found that can be hard in business because people become very attached to ideas and concepts or ways of working. That makes getting things done harder. We must be courageous to find and act on solutions – new and ancient. The approach might change, but the vision doesn't. Be like water. If it's hard it's probably not the best solution, find another way.

1. **Trial a mug library for 30 days** – you will get an opportunity to test the sentiment and behaviour of your customers and we reckon you will convert 30% straight up. See [The Green Pantry](#)
2. **Invest in training for your team** – once folk understand how reuse works, the team and the customers, it's so much easier. We onboarded one SA café remotely with all of the team on a zoom call. [Check out Jo Gibbons from Taste the Yorke](#)
3. **The success or not will depend on the commitment and confidence of the leader of the change** – usually the café owner. Make sure you fully understand the program and get behind it. Put up the decals and posters, hand out the bookmarks and plug it on social. Make a big deal of the customers that convert fast. Have fun with it. If you don't do this the team will not be motivated or committed to the change. Check out the amazing Sondie at [bRU Café](#) in Bondi.



### **Sam Oakden**

Head of Australian Food Pact, Stop Food Waste Australian

[sam@fightfoodwastecrc.com.au](mailto:sam@fightfoodwastecrc.com.au)

+61 (0) 437 389 219

**Sam** is the Head of the Australian Food Pact at Stop Food Waste Australia, The Pact is a pre-competitive collaboration to make Australia's food system more sustainable, resilient, and circular. It's a multi-year commitment by the businesses who grow, make and sell our food to develop solutions and implement change at scale. Sam has an agricultural science background and has worked on the implementation of the Australian National Food Waste Strategy since early 2018.

1. **Join the Australian Food Pact**
2. **Engage with stakeholders including customers, food rescue groups and consumers.**
3. **Measure**



### **Professor Duncan McFarlane**

Professor of Industrial Information Engineering

Institute for Manufacturing, University of Cambridge

[www.digitalshoestring.net](http://www.digitalshoestring.net)

**Duncan McFarlane** is Professor of Industrial Information Engineering and head of the Distributed Information & Automation Laboratory within the Institute for Manufacturing at Cambridge University in the UK. His work involves the development of manufacturing automation and control systems and more broadly the use of digital systems across the industrial supply chain. Prof McFarlane is the lead on the Digital Manufacturing on a Shoestring programme which is investigating how low-cost, readily available digital technologies can be implemented to support productivity and sustainability in small and medium-sized enterprises (SMEs). The project is being applied in different regions in the UK and internationally.

1. **Focussed industry sector scaling with limited set of solutions on offer**
2. **Objective: minimise complexity while WA-based Shoestring delivery team learns and gains confidence in delivering Shoestring processes**
3. **Further building local Shoestring "ecosystem" in WA**



**Barbara Albert**

Co-CEO of 100% Renewables

[https://www.linkedin.com/in/barbaraalbert100/  
barbara@100percentrenewables.com.au](https://www.linkedin.com/in/barbaraalbert100/barbara@100percentrenewables.com.au)

**Barbara Albert** is the Co-CEO of 100% Renewables, a consultancy specialising in the development of net-zero strategies. Barbara is a speaker, podcast host of 'Driving Net Profit with Zero Emissions' and award-winning author of the book 'Energy Unlimited'.

She is passionate about business and sustainability and believes that reaching net-zero emissions is achievable and profitable when done right.

Barbara holds a master's degree in commerce from the University for Business Administration and Economics in Vienna and studied at New York University's Stern School of Business.

**Three tips that highlight ready-to-implement solutions**

1. Start on your net zero journey now
2. Get help
3. Never stop



**Mark Mitchell**

+61 409 392319

[mmitchell@supercool.group](mailto:mmitchell@supercool.group)

[www.afccc.org.au](http://www.afccc.org.au)

**Mark Mitchell** is the Chairman of The SuperCool Group of Companies which operate in global mobile air conditioning equipment, transport refrigeration, compressor design and manufacture, refrigeration tools and equipment, industrial hoses and connections, and temperature monitoring solutions for the cold chain.

**Three key tips** are;

1. Develop your cold chain process as a quality management system.
2. Benchmark your cold chain business.
3. An optimised cold chain process in your business will reduce food loss and save you money.



**Ian Batt**

[ian@smallthingswine.com](mailto:ian@smallthingswine.com)

0408 920 819

Web [www.smallthingswine.com](http://www.smallthingswine.com)

Instagram [@smallthingswine](https://www.instagram.com/smallthingswine)

Linkedin <https://www.linkedin.com/in/ian-batt-7132429/>

<https://www.linkedin.com/company/small-things-wine/>

**Ian Batt** is founder of Small Things Wine, a Margaret River-based wine brand that specializes in premium canned wines. He has always had a passion for wine, and he saw the potential for canned wines to revolutionize the industry in 2010 whilst studying winemaking at University after spending almost 30 years in the film industry. With the goal of making great wine more accessible, convenient, and environmentally friendly, he created Small Things Wine with the first vintage in 2018.

**Three tips that highlight ready-to-implement solutions:**

**1. Consider alternative packaging for wine**

Australians have led the way with innovation in wine being the early adopters of the screw cap and inventors of the bag in box.

**2. Consider impacts of packaging on your choices as consumers**

Global wine import/export significantly contributes to global CO2 emissions

Supply Chain - CO2 emissions/packaging reduction

800L of wine in cans or 1 pallet = 840kg

840kg of bottle wine or 1 pallet = 500L wine + 340kg of packaging (840kg total)

\*\* Consider the cost of your next \$5 bottle of Kiwi Sauv Blanc or that cheap bottle of South American wine.

**3. Choosing wine in can reduces your carbon footprint by 80%.**

Cans use less energy to manufacture, transport, chill and recycle - 75% of all the worlds aluminum is still in circulation today. Less than 25% of wine glass in the US is recycled.



**Rob Whyte** Instagram: [@hippiekombucha](https://www.instagram.com/hippiekombucha)

facebook: [/hippiekombucha](https://www.facebook.com/hippiekombucha)

<https://www.linkedin.com/company/hippiekombucha>

**Rob Whyte** is the co-founder and Managing Director of Hippie Food Co, a premium Australian Kombucha producer. Hippie's commitment to quality and innovation has led to their unique style of brewing using the French wine-making style, Pétillant Naturel (Pet-Nat), which produces a more natural and satisfying finish. He has been driving Hippie's

mission to provide an alternative choice for consumers as a non-alcohol and alt-alcohol category since the company's inception in 2014.

**Tips:**

1. Keep things simple. I am hopeless at juggling multiple projects, find what's needed now, and do it well. start your day with a check-in on what's the most important part of your business to stay on top of and pour your attention into that.
2. Work with ppl you'd hang out with. We are surrounded by awesome people. 100% of our staff have either been poached by us or have sought us out directly. Our stockists and business partners all share our values around sustainable business and time with family.
3. Stay the course. Sometimes the odds are against you and your business model, but not all businesses fit the groove. Look for feedback loops from customers and trust your gut. New innovation is about carving different roads.



**Emily Best**

0418 936 866

[emily.best@brownesdairy.com.au](mailto:emily.best@brownesdairy.com.au)

**Emily Best** was appointed the first Sustainability Manager of Brownes Dairy in 2021. During her time in the role, Brownes has integrated ESG into their corporate strategy with a key focus on leading environmental sustainability. Having moved from the UK 10 years ago, she has had the opportunity to see sustainability in action in other countries to varying levels of success and implement solutions that fit the Brownes business. She has a strong sense of environmental stewardship and a passion for making sustainable changes, one small step at a time.

1. **Continuous improvement** – don't wait for perfection. Make sustainable changes where you can on your journey
  2. **Collaboration/Collective Impact** – Everyone is facing similar challenges.
  3. **Follow the waste hierarchy principles** – Where possible design for recovery to achieve the highest potential environmental value.
-