



# 2025 IMPACT REPORT

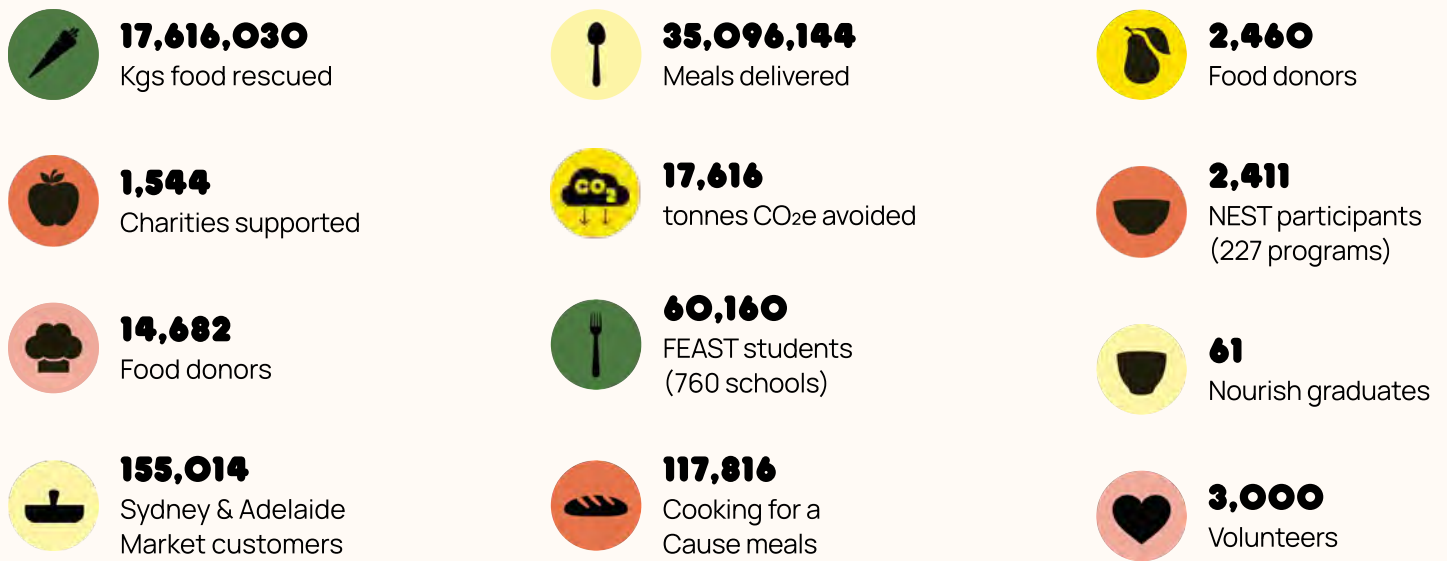


# OUR IMPACT IN 2025






2025 was OzHarvest's 21st year! It was a year of growth across all areas of the organisation. We rescued food at record levels, launched programs in new communities, amplified our message and told our story to the whole country. There were so many milestone moments, with magnificent people helping us create impact in everything we do.

The numbers show our reach and scale, but the report shares the stories and people behind every one of them – our drivers, our volunteers, our donors, our partners, our staff and our supporters. Thank you to everyone who is part of our journey.



## AREAS OF IMPACT:

<p><b>2025</b> Leadership highlights</p> 	<p><b>FEED</b> People in need</p> 	<p><b>EDUCATE</b> To create positive change</p> 	<p><b>ADVOCATE</b> For food security and to fight food waste</p> 
<p><b>INNOVATE</b> For social impact</p> 	<p><b>THANK YOU</b> To everyone connected to our cause</p> 	<p><b>STATES</b> Our regional impact</p> 	<p><b>FINANCIALS</b> Reports &amp; statements</p> 

# OUR FOUNDER



## A year bursting with pride, love, connection and yellow!

OzHarvest has always been a magnet for magnificent people and 2025 proved it beyond all doubt. From our drivers out in communities every day, to our volunteers helping in everything we do, our teams across the country and of course, our network of partners, the charities we support and every extraordinary person who connected with our cause.

I have to start with our wonderful Nourish program, which turned 10 this year. I am still glowing from a wonderful celebration at HQ with students (past and present), volunteers and educators who have been part of this life-changing journey. When our alumni stood up to share their stories, there wasn't a dry eye in the room as many shared the same message "Nourish is my second family." These moments remind me, deeply and completely, why we do this work.

CEO CookOff found its wings in a whole new format this year, bringing the magic at nine events across the country. Gourmet food made with love by our incredible chef friends, business leaders connecting with each other in the kitchen and then with guests as everyone breaks bread together. It was a hugely successful fundraiser, but more than that, it was a 'friendraiser' that had a profound impact on everyone involved.

Then came the ABC Gives appeal, and I am still pinching myself! Voices of OzHarvest were amplified to communities right across the country from breakfast radio right through to evening shows. Volunteers manned the phones as we took donations and calls as new audiences heard our story. Together, we raised \$1 million enabling two million meals to be delivered. We are so grateful to ABC Radio for this great initiative and putting our work in the spotlight at such an important time where the need is greater than ever.

Thanks to our brilliant friends at JCDecaux, OzHarvest blazed yellow right across the country across out of home media and on the sides of buses with two simple words: We're Here. Because we are and always will be.

Our programs continue to fill me with awe. Over 60,000 future change-makers discovering the joy of food through FEAST at primary and high schools. Nourish graduates beaming with pride and achievement. Seeing our NEST team connect communities and create new life-skills. Nearly 120,000 meals cooked together through Cooking for a Cause. The Refettorio and OzHarvest Markets feeding, caring and comforting those who need it most. Every program and service embodies the OzHarvest spirit.

Thank you from the very bottom of my heart to everyone who helps to 'Nourish our Country.'

With so much love and gratitude,

A handwritten signature in black ink that reads "Ronni".

**Ronni Kahn AO**  
**Founder & Visionary in Residence**

# OUR CHAIR



## Building the organisation that the mission deserves.

As Chair of OzHarvest, I've seen food insecurity in Australia increasing over the years. It's clear that this is not a temporary problem, it is structural. And the organisations working to address it need to be built for the long haul, with the governance, leadership and financial foundations to match the scale of what's needed.

This year, OzHarvest took meaningful steps toward the kind of sustainable growth that doesn't just respond to need but anticipates it. Expanding our infrastructure, deepening our advocacy, and building the internal capability to scale without losing the heart of what makes this organisation extraordinary. These are not glamorous milestones, but they are essential ones.

None of it happens without dedicated people, from the entire OzHarvest team, the network of passionate volunteers and supporters, to the exceptional Board. I want to take a moment to genuinely thank each of my fellow directors, who give their time, expertise and counsel with great generosity. They bring rigour and care in equal measure, asking the hard questions. And they believe, as I do, that OzHarvest deserves a governance structure as strong as its people.

What strikes me most, year after year, is that the systemic challenges we face – rising food insecurity, policy gaps, the economics of waste – are all solvable. Not easily or quickly, but with the right partnerships, the right investment in evidence, and the will to stay in the room when it gets difficult.

OzHarvest is showing great leadership every step of the way and I'm proud to be part of this journey.

My deepest thanks to Ronni, James and every person across this organisation for the privilege of serving alongside you.

With admiration and purpose,

A handwritten signature in black ink that reads "Lawrence".

**Lawrence Goldstone**

**Chair, OzHarvest**

# OUR CEO



## Where we are, what we're doing and why it matters.

Our numbers tell a strong story of growth this year with our food rescue operations peaking at over 400 tonnes a week. We've invested in new food rescue hubs in Wetherill Park in NSW and Hallam in Victoria to reach more charities in need of food. Our first operations in Launceston, Tasmania has expanded our national reach and deepened our impact.

The harder story is that the need continues at an all-time high. Our annual Community Needs Survey revealed the critical gap between demand and resources. 77% of our frontline charity partners reported overwhelming increases in demand. These are not just statistics; they are families making impossible choices. We are working hard to improve efficiencies so we can get as much good food as possible to those who need it most.

Our work also makes a meaningful contribution to climate action by tackling food waste at scale. In partnership with Clima, OzHarvest measured the carbon footprint of our operations, establishing a clear baseline from which we can monitor and progressively reduce our emissions. Our operations generate a 4:1 impact: for every kilogram of carbon emitted through our programs and food rescue activities, approximately four kilograms are avoided. We are confident this positive impact through climate benefits will continue to grow in the years ahead.

2025 was a year of connecting decision-makers to our cause. Van rides for MPs, and a focused season of government submissions and advocacy were all part of our push for sustainable, ongoing funding and for genuine policy leadership on hunger and food waste.

One of the great privileges of my role is getting out into the field. This year I visited our teams and volunteers on the Sunshine Coast, joined partners and community at the Melbourne Southeast Hub opening, and connected with supporters in Melbourne, Cairns, Adelaide and the Sapphire Coast, including a special shout-out to our incredible North Sapphire Coast chapter, celebrating 10 years of service. Every visit reinforces the dedication of the people who power this organisation is unmatched.

None of this happens without our magnificent partners – we are lucky to have over 23 national partners as part of our journey. Special thanks to our major and long-standing partners, Goodman for three new vans and NEST support, Woolworths, who reached 100 million meals in 10 years with us, and bp, whose ongoing support fuels our fleet and underpins CEO CookOff. We are also truly grateful to Suncorp Bank for three great years of tremendous support.

**James Goth**  
**Chief Executive Officer**

# FOOD RESCUE



## The heart of what we do

Food rescue is the foundation of our cause and the first step toward connection, dignity and access to essential support for people experiencing food insecurity. In 2025, our fleet of iconic yellow vans and dedicated drivers rescued nearly 18 million kilograms of good food from landfill, redistributing it to communities across Australia.

Preventing food from becoming waste has a powerful environmental benefit. When food decomposes in landfill, it generates significant greenhouse gas emissions. For every kilogram of food rescued, one kilogram of carbon dioxide equivalent emissions is avoided. Through our food rescue activities this year, we helped prevent approximately 17,616 tonnes CO<sub>2</sub>e from being emitted into the atmosphere.

## Feeding communities

Working alongside 1,500+ frontline charities and community organisations, we delivered over 35 million meals to Australians doing it tough. Sadly, the need has never been greater, with most of our charity partners asking for more food to meet demand as they see new people every day needing help. Our waiting list now has 1,200 organisations in need of food.

We're working hard to ensure we address the ongoing demand, with significant growth in our operations, our fleet is now safer, bigger and increasing our impact every day. New local hubs in Sydney and Melbourne mean our drivers spend less time on the road and more time doing what matters – rescuing food and feeding communities.

## Partnerships that deliver

This year, we deepened our partnership with Woolworths, training store teams across 500+ stores to understand the purpose and impact of the food we deliver, seeing increased volume and efficiencies as teams rallied behind the mission.

An unexpected windfall came in WA as the Ashes test finished early, leaving Optus Stadium with 50 pallets of edible food. The team worked quickly to get everything redistributed in record time.

While many of the charities we support close over Christmas, our team signed up to provide an essential service and bridge the gap in key locations. We rescued nearly 100,000 kgs over the holidays, delivering fresh produce and hope for those who needed it most.



**17,616,030**  
Kgs food rescued



**35,096,144**  
Meals delivered



**17,616**  
Tonnes CO<sub>2</sub>e avoided



**1,544**  
Charities supported



**2,460**  
Food donors



**75**  
Yellow vans



## IMPACT IN ACTION

### From the queue to the team.

When Doug walked into The Salvation Army in Canberra, he was in recovery and needed food. What he didn't expect was to be treated with dignity at his lowest point, seen not as a problem to solve, but a person worth believing in.

He became a volunteer. Then he was offered a job. Five years on, he's still there.

**"I was in recovery. I wouldn't have employed me, but someone had faith in me."**

Food opened the doorway, dignity kept him there. Now he's the one paying it forward.

## SPECIAL THANKS

- ♥ 180 degrees consulting
- ♥ ALDI
- ♥ Aon
- ♥ Asahi Lifestyle Beverages
- ♥ Allan & Gill Gray Philanthropy Australasia
- ♥ Alteryx
- ♥ Allens
- ♥ Barilla
- ♥ Bega
- ♥ bp Australia
- ♥ Canva
- ♥ CHEP
- ♥ Costco
- ♥ Deloitte
- ♥ Department of Social Services
- ♥ Kellogg's
- ♥ Dnata
- ♥ Eurocold
- ♥ Ferrero
- ♥ Geotab
- ♥ Goodman Foundation
- ♥ Harris Farm
- ♥ Hello Fresh
- ♥ Insignia Financial
- ♥ Lamb Weston
- ♥ Marley Spoon
- ♥ McCormick
- ♥ Metcash
- ♥ Mount Warning Beverage Co
- ♥ Perfection Fresh
- ♥ PFD
- ♥ Ponant Explorations
- ♥ Ridiculously Delicious
- ♥ Scully RSV
- ♥ Stuart Alexander
- ♥ Tech Foundation
- ♥ The Fruit Box
- ♥ Toby's Estate
- ♥ Snapfresh
- ♥ Woolworths

# OUR MARKETS



## Feeding community. Creating connection.

OzHarvest Markets in Sydney and Adelaide continue to support community members in need, by providing access to fresh and nutritious food, rescued by our yellow vans. With the cost of living continuing to impact more people, both locations are busier than ever serving a combined total of over 2,500 community members every week.

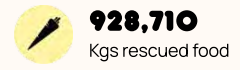
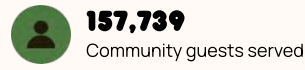
Powered by volunteers, both Markets offer more than just food, with social worker support on-site to start conversations and create connections to other services.

In Sydney, the Waterloo Market is now in its sixth year and continues to see new people every day accessing this service, with Saturdays often the busiest day. Every Thursday, the 'Market Hub' brings together other not-for-profit services to provide additional support and care, ranging from financial, legal, housing and multicultural services, accessed by 50 community members every week.

In October, we hosted another successful social impact event Eat/Shop/Chop with Thread Together and Sustainable Salons, providing haircuts, nourishing meals and clothing to over 600 people.

Our Adelaide Market in Hindmarsh turned one and is seeing demand continue to rise. From students, families, workers, people doing it tough in ways you'd never guess from the outside, we're serving 200 people a day, three days a week.

This Market exists because one man believed it should. Richard Collins' generosity made it possible. Though he passed away this year, his legacy lives on as our doors stay open. His wife Joanne is a regular visitor, keeping his vision alive.



### IMPACT IN ACTION

#### Students struggling to get by.

In Adelaide, student Jay works part-time, studies full-time, does everything right. But still, the cost of living caught up with him. He now relies on the Market every week.

**"I honestly didn't want to come to begin with, I thought costs would ease, but they never did and now I'm here every week. I've seen the queue here double in a year."**

Now Jay knows that he is someone in need. And so are the everyday people standing beside him living pay cheque to pay cheque. The reality faced by so many is an empty fridge when you're doing your absolute best.

### SPECIAL THANKS

- ♥ APM Refrigeration
- ♥ ARC – Animal Rescue Cooperative
- ♥ Bloomberg
- ♥ Bunnings
- ♥ Community Hair Projects
- ♥ Community Health Services
- ♥ City of Sydney
- ♥ CPR Hair
- ♥ Department of Communities & Justice
- ♥ Dulux
- ♥ Full Range Fire Safety
- ♥ Ozanam Learning Centre Music Collective – Forbes Street Band
- ♥ Gift of Bread
- ♥ Good Ways Deli
- ♥ Grandma Moses
- ♥ Gumaroy Newman and Sarah Johnson
- ♥ Higgins Coating
- ♥ Homes NSW
- ♥ Kennards Hire Alexandria
- ♥ Mainbrace Constructions
- ♥ Mathieus Bryson
- ♥ Mission Australia
- ♥ NSW Land and Housing Corporation
- ♥ Organic Recycling Group
- ♥ Pure Planet
- ♥ Purina (Nestle)
- ♥ Refresh Food
- ♥ Robert & Narelle St Clair
- ♥ Richard & Joanne Collins
- ♥ Splashdown Events
- ♥ Sustainable Salons
- ♥ Support & Feed
- ♥ Streets Ice Cream
- ♥ Stuart Alexander
- ♥ The Magnum Ice Cream Company
- ♥ Thread Together
- ♥ Woolworths

# COOKING FOR A CAUSE



## Made with hands, felt in hearts

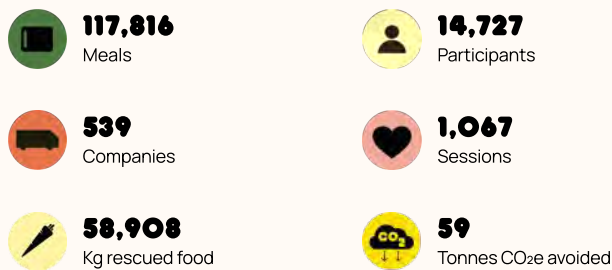
Cooking for a Cause is the ultimate way to connect people to our cause, and we've welcomed so many people into our kitchens across the country. 2025 was about reaching new audiences, and proving that when people cook together, something bigger than a meal gets made.

This year we rolled out 'Kids Cooking for a Cause' in the school holidays across most states, giving families a hands-on way to connect with purpose.

October and November were record-breaking months in both Melbourne and Sydney, a sign of growing corporate appetite to do good, not just do business.

Our new Event Space at HQ means we can offer a unique, elevated dining environment for Cooking for a Cause Plus sessions that makes every booking feel truly special. And in Adelaide, there's a palpable buzz around a brand new kitchen that's bringing fresh energy to every single session.

Every meal cooked also carries an environmental story. With one meal equalling 500g of rescued food, participants collectively helped redirect 58,908 kg of food from landfill — preventing an estimated 58,908 kg of CO<sub>2</sub> emissions. Good for people. Good for the planet.



## IMPACT IN ACTION

### The best lessons don't happen in a classroom.

In the school holidays, kids across Australia didn't just cook with us, they discovered where food goes when it leaves the kitchen, and why that matters.

Kids Cooking for a Cause hit states nationwide, and the response was moving. One Queensland parent watched their child spot an OzHarvest truck pulling away and ask:

**"I wonder who will eat the food we made tonight? We're happy they won't be hungry."**

That story warmed our hearts.



# FEAST



## Growing the next generation of food champions

When young people experience FEAST (Food Education and Sustainability Training) in their classroom, they aren't just learning about food waste – they're doing something about it!

There are now over 1,000 schools (primary and high) enrolled for the curriculum-aligned food waste education program. Thanks to the passion and dedication of teachers who take the training and use the curated lesson plans and resources, over sixty thousand student change-makers are helping drive Australia toward halving food waste by 2030.

This year, FEAST expanded its recipe library with new plant-based dishes developed in partnership with Support + Feed, founded by Maggie Baird, bringing climate-positive cooking into classrooms nationwide.

KPMG Australia joined the OzHarvest family with a focus on FEAST, to enable the program to be delivered at scale across the next five years, ultimately supporting better health and economic outcomes.

Student creativity took centre stage with our first Fight Food Waste Design Competition open to schools and students across the country. Over 450 creative entries came flooding in, creating a judging challenge for Craig Reucassel, Costa Giorgiadis and Ronni Kahn. The winning designs by Madison and Alexandra have been transformed into limited-edition Use It Up Tape.



 **61,160**  
Student change-makers

 **1,087**  
Schools

 **757**  
Teachers trained

 **3,447**  
Classes completed



### IMPACT IN ACTION

#### FEAST meets kids where they are.

At FAME Flexible Learning School in Noarlunga, South Australia, students arrive carrying stories that mainstream education couldn't hold. Disengagement, disruption and doors that felt closed.















FEAST opened a new one.

With food at the heart of the program – growing it, preparing it, sharing it – students found something unexpected: a reason to show up. A place to belong. A skill that felt real. This isn't a one-off program, it can be repeated year after year to inspire and shape future change-makers.

Principal Dale saw the impact and knows FEAST works.

**"We loved FEAST and want to run this again next year... we are planning our timetable to include this as one of our subjects."**

### SPECIAL THANKS

-  Carolyn Vincent's Ubuntu Foundation
-  Department of Natural Resources and Environment
-  Tasmania
-  East Waste
-  KESAB
-  South Australia City of Marion
-  Stan Perron Charitable Foundation
-  Adelaide PHN
-  KPMG
-  Lake Macquarie Council
-  OXO
-  ABACUS Education Suppliers
-  Ponant Explorations
-  Support + Feed

# NEST



## Creating community connections and confidence

As cost-of-living pressures bite, NEST is an evidence-based health program that improves food security and wellbeing by meeting people where they are – building kitchen confidence, healthier habits, and real human connection.

Demand is growing, and so is our reach, our teams across the country taught over 2,000 participants across 151 charities nationwide.

We deepened collaboration with OzHarvest food rescue teams, delivering more programs at charities already receiving rescued food, turning immediate relief into life skills and helping communities turn short-term support into lasting food security outcomes.

The team developed best practice guidelines to ensure NEST is culturally safe and relevant for First Nations communities, culturally diverse groups, and people facing homelessness, incarceration, or substance use challenges.

**2,411**  
NEST participants

**1,284**  
Sessions

**227**  
Programs

**151**  
Charities supported



### IMPACT IN ACTION

#### How NEST gave Kim her independence back.

For years, Kim needed someone to take her places. Bad knees. Limited English. A world that didn't always make it easy to be heard. Living alone in Cabramatta.

Then she joined OzHarvest's NEST program. To learn a few recipes. Maybe meet some people. What she found was something bigger.

Today, Kim tells her own story, in English, in her own words, because she's earned that confidence. She walks to her own appointments. She's making food choices that nourish her.

This is testament to the power of NEST – where people find connection, confidence and community wrapped up in a cooking program.



### SPECIAL THANKS

- ♥ ACT Health
- ♥ Aon
- ♥ Australian Catholic University
- ♥ Cumberland City Council
- ♥ Essential Energy
- ♥ Goodman
- ♥ Fabig Foundation
- ♥ Noosa Shire Council
- ♥ QLD Department of Communities Housing and Digital Economies
- ♥ Sunshine Coast Council
- ♥ University of Wollongong

# NOURISH



## Ten years of young people finding their way

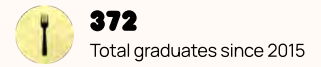
In 2025, we marked a decade of growth, grit, and life-changing moments, gathering everyone who made it possible to say thank you at our Sydney HQ in September. We are so proud of the 372 students and being part of every journey, watching lives transform as students walk out with something no qualification can measure – new friends, new skills and above all, new belief in themselves.

This was our biggest year with 61 graduates across Sydney, Newcastle, and Adelaide. It was heart-warming to see 15 students completing extra qualifications and we welcomed 5 students who came back to volunteer and support new students on the program.

Across our three locations, we loved seeing two female graduates in Newcastle independently securing their own apprenticeships. No hand-holding. Just courage.

Sydney had full classes throughout the year and a waitlist, whilst Adelaide's fresh new kitchen enabled fresh momentum!

Ten years in, Nourish isn't slowing down. It's just getting started.



### IMPACT IN ACTION

#### Safety is the ingredient that makes everything else possible.

Emma used to hide behind her hair, eyes down and rarely speaking. Her home-life so vulnerable and challenging, our team had to call the police. But she joined the program and slowly, the kitchen became the safest place she knew.

Week by week, something shifted. She started speaking, softly, but surely. She smiled more. She tucked her hair behind her ears – small gestures, enormous courage.

Today she's in supported independent living, attending every class, and quietly impressing everyone around her.

The Nourish kitchen didn't just teach her to cook. It gave her somewhere safe enough to become herself.

### SPECIAL THANKS

- ♥ Allara Learning
- ♥ 19 On-Green Community Centre
- ♥ Adelaide Institute of Hospitality
- ♥ Adelaide Convention Centre
- ♥ Belmont 16 Footers
- ♥ Bunnings Bennets Green
- ♥ BUTTER
- ♥ bp Australia
- ♥ Catholiccare Financial counselling
- ♥ Canva
- ♥ CBD College
- ♥ Chef Works
- ♥ Dress for Success
- ♥ Dress for Work
- ♥ Family Planning
- ♥ Friendship Bakery
- ♥ FWH Foundation
- ♥ Gastronomy
- ♥ HeadSpace
- ♥ Hunter Water
- ♥ IHG Hotels & Resorts
- ♥ Insignia Financial
- ♥ Josie's Coffee
- ♥ KESAB
- ♥ Lake Macquarie City Council
- ♥ Lendlease
- ♥ Matana Foundation
- ♥ Marrickville Legal Centre
- ♥ Maxima Apprentice Services
- ♥ MobReady
- ♥ Morialta Trust
- ♥ Nisbets
- ♥ Padre Coffee
- ♥ Placed Recruitment
- ♥ PCYC Lake Macquarie
- ♥ Radish Catering
- ♥ Relationships Australia
- ♥ Rotary Charlestown
- ♥ Salvation Army – MoneyCare Program
- ♥ Sheldon & Hammond
- ♥ Smile on Clinics
- ♥ Vittoria
- ♥ Wests Group

# FOOD SECURITY



## Policy influence and Government Relations

OzHarvest is actively advocating for the Government to prioritise household food security in Australia's first-ever National Food Security Strategy. Our push isn't for a quick fix, it's for a long-term, prevention-focused approach that improves nutrition while tackling food waste as a key driver of affordability and access.

To build the case, we've partnered with researchers, experts and aligned organisations to amplify strong community support for a strategy that addresses the root causes of food insecurity – not just the symptoms.

## Connecting decision-makers to our cause

Over 40 Members of Parliament have experienced our yellow vans and programs firsthand, with letters and regular quarterly reports giving a wider group of MPs insights on their electorate. Understanding the impact of our work and the urgent policies needed is crucial to supporting vulnerable communities.

We made seven formal submissions to government at critical moments, elevating food insecurity and food waste on the national policy agenda. This included contributing to the Productivity Commission consultation and the Treasurer's economic reform roundtable – making the case that reducing food waste and improving household food security isn't just the right thing to do, it's an economic opportunity that eases cost-of-living pressures and delivers real social and environmental benefits too.

 **42**  
MPs connected to our cause

 **483**  
Letters sent to MPs



### IMPACT IN ACTION

#### Seeing is believing.



Victorian Shadow Assistant Education Minister Ann-Marie Hermans MP didn't just hear about OzHarvest's work, she experienced it first-hand! From visiting our new food rescue hub in Hallam, joining a NEST session in Dandenong, cooking alongside refugees learning budget-friendly meals and then later in the year visiting St Louis de Montfort's Primary School in Aspendale to see FEAST in action.

**“What I witnessed was education at its best, empowering students to take action on climate change, prepare nutritious meals, and build compassion and resilience. FEAST is free, yet too many schools are missing out.”**

The following week, she took that message to Parliament calling on the Department of Education to ensure every Victorian student has access to FEAST.



### SPECIAL THANKS

 ACOSS  CCA

# SECTOR & COMMUNITY



## Community and Sector Advocacy

Our annual Community Needs Survey captured the voices of 874 charities and organisations across Australia, and what they told us was urgent. Almost 80% of charities reported increased demand for food relief, and more than 70% said they simply don't have enough food to meet their communities' needs. These aren't just statistics; they're the frontline telling us the system is under pressure and needs urgent attention.

## Creating collective impact

Working closely with Foodbank Australia and SecondBite/FareShare, we strengthened collective impact through shared data and a unified voice, including collaborating on the Hunger Map project and developing a sector-wide issues briefing distributed to MPs and candidates ahead of the election. We also deepened our partnerships with key peaks and research bodies, including End Food Waste Australia.

And behind all of it, we're nurturing a movement of supporters. Our Food Waste Fighters community now stands at more than 12,000 people ready to take action. Over a thousand people signed our open letter to the incoming government – a clear, collective message that Australians want bold leadership on food insecurity and food waste. We're here to make sure that message lands.

 **12,273**  
Community advocates

 **874**  
Charities responded to  
Community Needs Survey



### IMPACT IN ACTION

#### Food is the foundation.

One charity partner completing the survey puts it plainly: food insecurity reaches far beyond hunger. For communities already in crisis, that emotional toll can tip into poor mental health and self-harm.

**“Food insecurity is not just hunger, it’s about dignity, choices, health and impossible decisions people face to survive. The emotional toll is huge.”**

That’s why access to reliable, nutritious food matters so deeply and sharing the voices of the charities we support is a key part of our advocacy work.



## SPECIAL THANKS

 Foodbank Australia  SecondBite | FareShare

# FOOD WASTE



## Fighting Food Waste

More than 285,000 households are now wasting less food thanks to Use It Up Tape® and our work tackling household food waste continues to grow. Thanks to our partnership with Suncorp Bank, we supported their second Food Savings Challenge, following three Australian families as they learned to save food and money, hosted by Chef Minolli De Silva. The campaign reached millions through out-of-home advertising, social media, and digital channels.

Our new report Half Eaten launched in August revealed the latest research into Australian household food waste behaviours, volumes and costs. The report generated national media coverage cementing our position as Australia's leading authority on household food waste.

We also created a new challenge for the next generation of changemakers. Our inaugural 'Fight Food Waste' student design competition drew over 460 entries from 76 schools nationwide, judged by Ronni Kahn, Craig Reucassel and Costa Georgiadis. The two winning designs will appear on limited-edition Use It Up Tape in 2026.

 **285,000**  
Use It Up Tapes distributed

 **119 MILLION**  
Media reach for household research



### IMPACT IN ACTION

#### Art with a purpose.

Two sisters turned creativity into climate action and now their designs are heading to schools across Australia. Madison Eve and Alexandra, students and siblings, entered our Fight Food Waste design competition to create a poster and tape box and both won (we had no idea they were related!)

Madison Eve's superhero broccoli character, inspired by her granny, and Alexandra's vibrant fruit and vegetable cast carrying the message "Save It. Use It. Share It." will feature on limited-edition Use It Up tape.



"I wanted to come up with a fun, eye-catching design that would inspire others to join the fight against food waste," said Madison Eve.

ABC's Costa Georgiadis helped select the winners from hundreds of entries across Australia:

"Both designs jumped right out - they are bright, bold and awesome!"



### SPECIAL THANKS

 Craig Reucassel  Costa Georgiadis  End Food Waste Australia  RMIT  Suncorp Bank

# REFETTORIO



## Where a meal becomes much more

Three years in, our tiny Refettorio is a place where rescued food becomes a unique dining experience, where someone in crisis sits down to a meal made with love, served with a smile, dignity and respect by a wonderful volunteer.

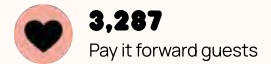
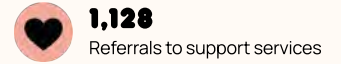
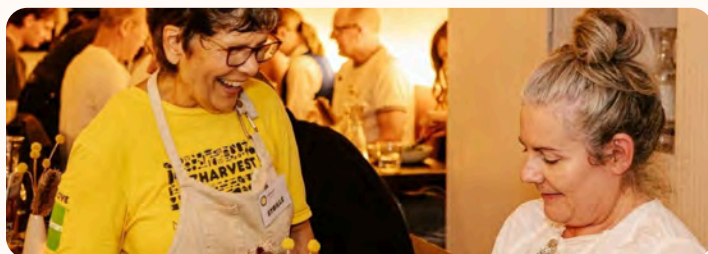
Last year over 13,000 guests in need, enjoyed a three-course meal across five days every week, free of charge. Behind every plate, is the culinary magic of our chef team, transforming rescued food into something nourishing and beautiful. And beyond the food, our community workers opened conversations with guests, creating hope, comfort and referrals to support services. At Refettorio, lunch is often the beginning of something much bigger.

## Community connections & education

Our weekly afternoon teas continued to bring community organisations through our doors, deepening the network of care around our guests. Nourish graduates returned as volunteers, turning their own experience of the program into service for others. NEST education programs ran throughout the year, giving community members practical skills for healthy living long after they leave our tables.

We turned three and went global! Phil Rosenthal visited for Somebody Feed Phil, and our story reached new audiences. Our Vivid Sydney Guest Chef dinner series returned for a second, sold-out year – seven exclusive evenings that were truly spectacular.

Bookings for private events continue to grow, we hosted 78 events in total, including turning the space into an art gallery! Pay-it-Forward dinners are now available on twice a week, and the generosity of our evening guests directly funds the free lunch service.



### IMPACT IN ACTION

#### More Than a Meal.

Every Tuesday, something quietly extraordinary happens at Refettorio OzHarvest. Our friends from Mission Australia arrive for afternoon tea, and what unfolds is more than food and conversation. It's belonging, with a sense of dignity. It's a table where everyone has a place.

Together, they've shared stories, swapped news about the week, and simply enjoyed each other's company.

**"Our Tuesday afternoons have been a chance for our participants to feel a part of the community and to learn and practice new skills in ways that have been so important to their wellbeing"**

At the end of the year, they gifted Refettorio a hand-illustrated Christmas card. A small gesture that said everything.

### SPECIAL THANKS

- ♥ AlSCO
- ♥ Among The Trees
- ♥ The Amplify Agency
- ♥ Beehive Industries
- ♥ Canon
- ♥ Canva
- ♥ Calipari Building & Design
- ♥ Chef Works
- ♥ Classic Linen
- ♥ City of Sydney
- ♥ Conga Foods
- ♥ Destination NSW
- ♥ Ferrero
- ♥ Food for Soul
- ♥ Greenline
- ♥ Goodman Foundation
- ♥ Heaps Normal
- ♥ Highland Fresh free-range eggs
- ♥ Intouch Interiors
- ♥ Jasper Avenue
- ♥ Just World Investments
- ♥ Lyre's
- ♥ Maiden Co
- ♥ Mud Australia
- ♥ Nestle
- ♥ Nisbets
- ♥ OpenTable
- ♥ Oxo
- ♥ Pepe Saya
- ♥ Somerset Farm
- ♥ Sydney City Farms
- ♥ Thermomix
- ♥ Two Providores
- ♥ VitaSoy
- ♥ Vittoria Food & Beverage
- ♥ Winning Appliances
- ♥ Woolworths

# CATERING & EVENTS



## Designed for impact

This year, the food truck served a record number of people in need across 75 free community events. Thanks to support from the City of Sydney, we deepened our reach across the LGA and built new relationships with Aboriginal and Torres Strait Islander led organisations. These free events deliver more than food, as thanks to our volunteers and chefs – people always feel a warm welcome.

“It’s not just about the food – it brings people together, creates connection, and gives people a bit of breathing space. We honestly couldn’t support as many people as we do without it.”

Redfern Community Centre

OzHarvest Catering services are available in Adelaide, Melbourne, Brisbane and Sydney, allowing us to deliver impact at both a local and national level. We offer bespoke packages, tailored to the unique capabilities, teams and produce of our state-based kitchens. This local approach enables us to work closely with clients and communities to deliver fresh, seasonal and flexible menus where every booking helps feed more people in need.

In the last year, a growing number of national partners have booked catering including: PwC · Wipro · Adelaide Fringe Festival · Lendlease · SAHMRI · Vivcourt Trading · UNSW · Sydney Environment Institute · Bloomberg · BNP Paribas · Woolworths · Suncorp

In Sydney, we opened a new events space at our Alexandria Warehouse wrapped in yellow and featuring a 12-metre installation of our chosen Indigenous artwork by YUPIYA Lionel which forms part of our Reconciliation Action Plan. The space has hosted private dinners, partner events, conferences and dining options to our Cooking for a Cause program in Sydney.



## IMPACT IN ACTION

### Welcome on wheels.

For 20 years, the Glebe Treehouse NAIDOC celebration was already a strong community event. Then the OzHarvest Food Truck arrived.

What changed wasn’t the turnout, but the way food moved through the celebration. Our chef stepped down from the truck and carried hot meals on trays directly to Indigenous elders. A simple act of care, grounded in respect and cultural understanding.

Food has always been central to connection and culture. Serving nourishing meals in this way honoured that truth – recognising food not as a privilege, but as a shared right, and hospitality as an expression of belonging.

This is what the OzHarvest Food Truck Program brings to community celebrations like NAIDOC: good food, served with warmth and dignity, meeting people where they are and adding to moments that already matter.

## SPECIAL THANKS

♥ AV1 ♥ City of Sydney

# OZHARVEST VENTURES



## Business as a force for good

Since launching in 2023, OzHarvest Ventures has been quietly rewriting the rules of what business for good can look like – turning rescued food into premium products, and every sale into meaningful impact supporting OzHarvest.

## A sip with a story

Our first product, Conscious Drink, was born from an unlikely collaboration between Kakadu Kitchen's Ben Tyler, ALTD Spirits' Tim Trigg, and OzHarvest's mission. The result is a delicious, zero-alcohol wine alternative that transforms rescued blueberries and wild-harvested First Nations botanicals into something extraordinary.

Now poured at the Capella Hotel in Sydney and the Qantas International First Class Lounge, Conscious Drink carries our message of sustainability and purpose to guests around the world. Every bottle strengthens the Indigenous-owned native foods supply chain, fights food waste and helps feed people in need.

## Oh! For OzHarvest

Oh! is OzHarvest Ventures range of upcycled food products, which started with the award-winning Oh! Lemonaid launched in 2024, followed last year with Oh! Jam and Oh! Chilli Sauce.

The full range is now available through our online OzHarvest Shop and over 115 stockists Australia-wide. Every jar, every bottle, every drop: fruit and vegetables saved from landfill, farmers and local manufacturers supported, and one meal provided for someone in need.

"Every time someone chooses Oh! for OzHarvest, they're backing farmers, cutting food waste, and helping OzHarvest feed those who need it most. You're not just buying a product – you're part of the solution."

OzHarvest Ventures, Visionary in Residence, Ronni Kahn AO

Gastronomy, our premium in-house hospitality and services business, continues to deliver exceptional experiences for major clients, with 100% of profits directed back into OzHarvest.



**7+ TONNES**

Perfectly imperfect lemons rescued



**34,303**

Cans of Oh! Lemonaid sold



**99**

Bottles of conscious drinks sold



**64,000**

Meals enabled by our product range



## IMPACT IN ACTION

### From imperfect to extraordinary.

Rob McLean has farmed citrus in Woodburn, NSW for over 20 years. He's weathered eight floods and after the devastating 2022 deluge, more than half his lemon trees were damaged. Buyers stopped calling. Perfectly good lemons faced being wasted. Then OzHarvest Ventures came knocking.

Those "imperfect" lemons are now the heart of Oh! Lemonaid launched right on Rob's farm, surrounded by the very trees that survived the floods.

"Knowing that each time someone drinks it, OzHarvest can feed someone in need that brings me so much joy," says Rob. "And knowing it's now served at Capella Sydney, gives me the tingles!"

Every can sold saves produce, supports farmers like Rob, and funds a meal for someone in need. Waste into taste. Resilience in every sip.

## SPECIAL THANKS

- ♥ AKQA
- ♥ Bartier Perry
- ♥ Cali Press
- ♥ Every Bit Counts
- ♥ Frost\* Designs
- ♥ Gypsy Hub
- ♥ It's Friday
- ♥ Minter Ellisson
- ♥ New Heights Media
- ♥ Second Squeeze
- ♥ Tiger & Bear, Weave

# VOLUNTEERS



## 3,000 reasons to be grateful

In 2025, our volunteers gave more than they ever have before. More hours, more locations, more programs, more lives touched. It was the largest volunteer contribution in OzHarvest's history, and we felt every single minute of it!

When the CEO CookOff filled kitchens with noise and purpose, volunteers were there. When ABC Gives brought communities together, volunteers hit the phones to take donations. When we expanded our NEST program to reach more participants than ever, it was our volunteers who made sure no one missed out. Our two markets and our Refettorio are powered by the precious time volunteers donate to keep shelves stocked, and dignity intact for Australians doing it tough.

In communities where our yellow vans can't reach, passionate volunteers fuelled by purpose come to the rescue. We're so thankful for the hard-working volunteer teams in from the Southern Highlands, Sapphire Coast North and South, Wagga Wagga and Victor Harbour.

## More than money can measure

Those 118,641 hours are the equivalent of 61 full-time employees, or nearly \$6.2 million in wages. But as staggering as that number is, it still doesn't capture what volunteers give us. You can't put a dollar figure on someone turning up at 7am to help our drivers rescue food. Or our volunteers who support education programs working alongside people doing it tough, with empathy, compassion and a smile. They are the constant presence of someone who just wants to help, and does.

To every one of our 3,000 volunteers who gave their time to OzHarvest in 2025 – thank you for being the heartbeat of this organisation.

 **3,000**  
volunteers

 **118,641**  
hours donated

 **61**  
full-time employees  
equivalent



### IMPACT IN ACTION

#### From the regions, with heart

We welcomed our NSW regional chapter volunteers to Sydney HQ for a day of connection – teams who are often the only food rescue lifeline their communities have.

They brought stories of communities still rebuilding after bushfires, long food lines, everyday families with nothing left for the table. Their voices were united about the work they do.

**“Community means family – non-judgemental, empathetic, caring, loving support. We’re here to do the best we can for those in need.”**



[Click here](#) to visit our website and see our wonderful volunteers across the country

THANK YOU

# OUR PARTNERS



## Making our work possible

Behind every rescued meal, every student who learned to cook, every family who left our markets with dignity and a full bag – is a partner who believed in what we're doing. This is your impact too and we are profoundly grateful.

## Major partners and major milestones



**Woolworths: 10 years, 100 million meals**

A decade of working side by side, and this year we crossed a number that once felt impossible. One hundred million meals for people in need. Thank you for a decade of belief, generosity and shared purpose.



**Goodman: 3 million additional meals**

Goodman is a true foundation partner working at the very heart of our mission – this year making possible over 3 million additional meals delivered across Australia. That's not a number. That's three million moments of relief.



**Bp: Fuelling our fleet**

bp keeps our growing fleet on the road – fuelling the vehicles that connect rescued food to the families who need it. Their generous CEO CookOff sponsorship helps make that extraordinary event possible every year ensuring every dollar raised goes straight to the cause.



**Suncorp Bank: Helping us save what matters most**

Suncorp Bank enabled us to deliver an additional two million meals, strengthened our Brisbane kitchen, helped us reach new audiences to fight household food waste with the successful Food Savings Challenge and engaged 300 staff in our Cooking for a Cause program nationally. That's a partnership that shows up at every level.

## New to the family in 2025



**KPMG**

Our new partnership with KPMG is built on a bold ambition: enabling 100,000 students to access the FEAST program by 2030. Together, we're giving the next generation the skills to fight food waste for life.



**Asahi Beverages**

Asahi joined our family with energy and heart – over 270 employees rolled up their sleeves at Cooking for a Cause and the CEO CookOff. The kind of team that doesn't just show up; they bring the whole crew.



**Nestlé**

Since joining in May, Nestlé has hit the ground running, serving hundreds of meals at Waterloo, running food drives, joining 26 First Nations students through NASCA for a special Cooking for a Cause, and showing up at the CEO CookOff. Welcome to the family.



**Ponant Explorations**

Ponant's commitment to purposeful travel aligns with our mission. Food hampers are now reaching remote communities like Jabiru in the NT, and 4,400+ students across 70 NT schools will access the FEAST program.



**JY Group**

JY Group have committed to supporting our core food rescue operations through to 2032 delivering over 800,000 meals to people in need. That kind of certainty changes how we plan, and who we can reach.



**AV1**

Audio visual company AV1 joined our family this year, providing in-kind support for events across the country including the CEO CookOff. They make every room look and sound the part.



**ALSCO/Fresh & Clean**

Since joining in December, ALSCO Uniforms & Fresh & Clean have committed to creating a safer, more hygienic environment for our teams to work in around Australia. Providing in-kind first-aid kits for our offices and fleet vehicles, as well as supporting national laundry & hygiene services at all our warehouses & operating locations.























**Adelaide PHN**

Thanks to Adelaide PHN for supporting our FEAST program, enabling funding for our very first South Australia based FEAST coordinator.

# OUR PARTNERS



## Awesome partners connected to our cause

 <p><b>Adelaide Oval</b> Thanks to Adelaide Oval for supporting OzHarvest with in-kind advertising on their NRMA Plaza plasma screens and participating in our CEO CookOff!</p>	 <p><b>AGL</b> AGL powers our warehouses around the country with new solar installations in Melbourne and Adelaide (Brisbane coming soon) and provided us with our beautiful new KIA EV which powers our NEST team driving around NSW.</p>	 <p><b>Aon</b> A valued partner since 2018, Aon's 2025 commitment shone through staff engagement, Lunch &amp; Learns on food waste, and a fantastic national food drive. Seven years and still going strong.</p>
 <p><b>BioPak</b> Thanks to BioPak's generosity, compostable containers are used throughout our operations nationally, including our Cooking for a Cause program and community lunches served from our Food Truck. Every meal served is one that doesn't cost the planet.</p>	 <p><b>Brisbane City Council</b> 10 Brisbane City Councillors joined our drivers out on the road being hands on supporting our purpose to Nourish Our Country!</p>	 <p><b>Auto &amp; General</b> Teams from Auto &amp; General joined Cooking for a Cause sessions in Sydney and Melbourne warehouses this year. It's always a great day when a whole crew comes in together sleeves rolled up, ready to cook.</p>
 <p><b>Channel 7 Telethon</b> Powering a real change in 2025 – Another year and another apple slinky smash hit! Huge thanks to Telethon for supporting OzHarvest and helping us turn fruit into fuel for change, a partnership worth winding 1000kg of apples.</p>	 <p><b>Hoyts Group</b> Through workplace giving and cinema customer support, Hoyts turns everyday movie visits into meaningful community impact. You don't have to do anything special, just go to the movies and care a little.</p>	 <p><b>IHG Hotels &amp; Resorts</b> Since 2019, IHG and OzHarvest have worked side by side to transform young lives through the Nourish Program, creating meaningful futures and lasting impact.</p>
 <p><b>Insignia Financial Ltd</b> Insignia Financial Foundation support our Adelaide and Sydney markets allowing us to keep the market shelves stocked for the community to access nutritious food, free of charge.</p>	 <p><b>IVECO</b> IVECO's generous contribution extends our reach and enables us to deliver more meals to Australians doing it tough.</p>	 <p><b>JCDecaux</b> Thanks to JCDecaux's incredible support of in-kind media, our 'We're Here' campaign was activated in over 265 locations, connecting people with our cause across the country.</p>
 <p><b>Lendlease</b> Thanks to Adelaide Oval for supporting OzHarvest with in-kind advertising on their NRMA Plaza plasma screens and participating in our CEO CookOff!</p>	 <p><b>MCEC</b> One of OzHarvest Melbourne's very first food donors, Melbourne Convention and Exhibition Centre host our Cooking for a Cause program in kind, are the home of Melbourne Sky farm, who donate produce and volunteer connection, and joined CEO CookOff.</p>	 <p><b>McCormick</b> 224,000 meals enabled, plus spices in all our kitchens and a team that volunteers throughout the year. McCormick adds flavour to every part of what we do, in more ways than one.</p>
 <p><b>OXO</b> OXO continues to support our food rescue operations, fund our FEAST program and provide OXO sustainability kits, equipping schools with everything they need to tackle food waste head-on.</p>	 <p><b>Scully RSV</b> Scully RSV's donation of three vehicles, including our first-ever food rescue vehicle in the Northern Territory, is helping us expand our impact into new communities.</p>	 <p><b>Vittoria Coffee</b> Vittoria are a long-time partner supporting us with food rescue and providing beans, machines, and training for our teams around the country.</p>
 <p><b>Wilson Parking</b> Wilson Parking's financial support, combined with strong staff engagement, is helping us create meaningful impact across our food rescue network.</p>	 <p><b>Wipro</b> Wipro's partnership enabled us to rescue and deliver over 173,000 meals to people in need including over 1,500 meals served by Wipro volunteers as part of our community food truck event program.</p>	

## SPECIAL THANKS

- ♥ Acumen Health
- ♥ Alinta Energy
- ♥ Alteryx
- ♥ ANC Delivers
- ♥ Arise Solar
- ♥ Arlec
- ♥ Australian Fundraising
- ♥ Blackstone
- ♥ Bloomberg
- ♥ BNP Paribas
- ♥ Camelia Grove Hotel
- ♥ Candle Bark Creations
- ♥ Cartology
- ♥ Castle Cove Dental
- ♥ CHEP
- ♥ DeliDoor
- ♥ Dendy Cinema
- ♥ Dnata
- ♥ Eat Aussie
- ♥ Elato Ice Cream
- ♥ FQ Finance
- ♥ Fujitsu
- ♥ Gen Re
- ♥ GIC
- ♥ Golden Years
- ♥ Goodtel Communications
- ♥ Greenline Australia
- ♥ Hero Packaging
- ♥ Herrmann Australia
- ♥ Huskee
- ♥ JasonL
- ♥ Josh's Rainbow Eggs
- ♥ Karcher
- ♥ Kinex Health
- ♥ Landhar Homes
- ♥ Little Manly Cabinet Co
- ♥ MedHealth
- ♥ Menulog
- ♥ Muscle Sauce
- ♥ Platinum Cables
- ♥ PayPal Giving Fund
- ♥ Perfection Fresh
- ♥ Pure Planet Club
- ♥ Scratch Pet Health
- ♥ Storepro
- ♥ Stuart Alexander
- ♥ Support + Feed
- ♥ Sustainable Salons
- ♥ Technology1
- ♥ The Honest Cook
- ♥ The Powder Principle
- ♥ Toast
- ♥ Tomra
- ♥ VenueNow
- ♥ Victorinox
- ♥ Virgin Australia
- ♥ Wattle Living
- ♥ We Wander

# OUR SUPPORTERS



## Our greatest ingredients!

None of what we do is possible without our incredible family of supporters who support our mission in many remarkable ways.

To the chef legends who gave their time and talent at CEO Cook Off and the CEOs and business leaders who chopped, stirred and served with heart, to raise more than \$1.5 million, which enabled us to deliver 3 million additional meals to people in need.

To the ABC Gives team of presenters, producers and listeners across the country, who turned airwaves into action. Your generosity rippled far beyond the studio.

To the organisations who wove giving into the fabric of their work, through workplace giving, fundraising campaigns, percentage-of-sales partnerships and invaluable in-kind support. We are so grateful for all the businesses that choose us to create a powerful force for good.

To the communities who laced up their runners, fired up their ovens and rallied their neighbours, every marathon run and bake sale held was a reminder that change starts local.

And to every individual who gave – your contribution moved us deeply. To the philanthropists who stepped up with matched funding on our Giving Day appeal, amplifying every dollar donated. To the public who responded to our call. To our faithful regular givers, whose steady commitment means we can plan, grow and reach further. And to those who have remembered OzHarvest in their bequest, a final, profound act of generosity that will nourish people for years to come. No matter how you give, every dollar counts and every dollar makes a difference.

This is what it looks like when people come together. Thank you.



## IMPACT IN ACTION

### A single phone call can change thousands of lives.

When ABC Radio Perth listener Ken heard the ABC Gives appeal, something stirred in him. He made the first donation of the day! Then he called back and donated again, a total of \$25,000, enough to deliver 50,000 meals to people who need them most.

The volunteers who took his call had tears in their eyes. So did OzHarvest's WA State Manager when she shared the news on air.

Ken is 72. He sees his gift simply.

**“This is my inheritance. I don't need any more money than I've got. I just hope to make other people happy – a lot of people get into awkward situations, and this sounds like something that will help pretty much everyone.”**

The WA team have named their latest yellow truck 'Ken'.

## SPECIAL THANKS

- ♥ AK Ramakrishna
- ♥ Alejandra Saravia
- ♥ Andy Allen
- ♥ Andrew McConnell
- ♥ Blaze Young
- ♥ Brendan Pang
- ♥ Cameron Matthews
- ♥ Christine Manfield
- ♥ Colin Fassnidge
- ♥ Corey Costelloe
- ♥ Craig Will
- ♥ Darren Robertson
- ♥ Guillaume Brahimi
- ♥ Jacqui Challinor
- ♥ Jake Nicolson
- ♥ Jason Barratt
- ♥ Jason Staudt
- ♥ Jessica Liemantara
- ♥ Justine Schofield
- ♥ Karima Hazim
- ♥ Matt Adams
- ♥ Matt Moran
- ♥ Miguel Maestre OCM
- ♥ Mindy Woods
- ♥ Neil Perry
- ♥ Parwana Afghan Kitchen
- ♥ Peter Gilmore
- ♥ “Big” Sam Young

# AUSTRALIAN CAPITAL TERRITORY



**719,354**  
kgs food rescued

**1,451,133**  
Meals delivered

**719**  
tonnes CO<sub>2</sub>e avoided



**107**  
food donors

**65**  
charities supported

**3**  
yellow vans



**189**  
NEST participants

**24**  
FEAST schools

**82**  
volunteers

## OzHarvest ACT

The small but mighty ACT team runs with great consistency, with three food rescue runs in and around Canberra delivering 50,000kg of good food to local charities every single month. The team rescues from supermarkets, primary producers, and increasingly, direct from farms. A local egg farmer's generous donations have become a valued part of the mix, bringing much-needed protein to people who need it most.

## Inspiring change

NEST made a welcome return to the ACT in 2025 after a short hiatus, and the community responded. Two passionate dietitians delivered 18 programs across Canberra, reaching 189 participants with the nutrition knowledge and practical cooking skills to nourish themselves and their families. It's great to have it back.

FEAST reached 24 schools across the ACT this year and one moment stood out. At Marist College Canberra, already running FEAST with Years 7 and 8, our National Program Manager and ACT FEAST Coordinator were invited to join the Year 9 Day of Service. Students spent the day exploring food waste, food insecurity and practical solutions, then put it all into action, preparing 80 meals for OzHarvest. Classroom learning transformed into community impact, in a single afternoon.

## Connecting people to our cause

CEO CookOff came to Canberra, for the first time, in style this year, hosted at the stunning COMPA restaurant by celebrated chef Matt Moran. Business leaders swapped boardrooms for the kitchen, cooking shoulder to shoulder with the kind of energy and generosity that only this event produces. It was a night of great food, new friendships and real connection to our cause, and one that left everyone in the room changed.

When ABC Radio's Gives Appeal came around in November, the ACT's own voices took centre stage. Local stories from our team, our volunteers and the communities we serve were shared on air, connecting new audiences to the work happening right on their doorstep.

## SPECIAL THANKS

- ♥ ACT Health & Community Services Directorate
- ♥ Canberra Airport Group
- ♥ Dendarii Charitable Trust
- ♥ Fairbairn Golf Club
- ♥ Geocon
- ♥ Hands Across Canberra
- ♥ Icon Water
- ♥ MTP Services
- ♥ Snow Foundation



# NEW SOUTH WALES



**6,481,303**  
kgs food rescued

**12,797,390**  
Meals delivered

**6,481**  
tonnes CO<sub>2</sub>e avoided

**823**  
food donors

**557**  
charities supported

**26**  
yellow vans

**973**  
NEST participants

**319**  
FEAST schools

**1,204**  
volunteers



## OzHarvest NSW

2025 was a huge year for food rescue in NSW. The opening of our Greater Western Sydney Hub in March was a gamechanger, bringing food closer to the communities that need it most, reducing driver travel time, and strengthening our capacity right across the Sydney network. Donor and charity partners have embraced it as a trusted anchor point, and the impact is already being felt.

In Northern NSW, from Coffs to Port, Newcastle to the Central Coast, our teams are setting the gold standard for reliability, delivering with less than 1% cancellations. That kind of consistency isn't just operational excellence; it's dignity and trust for the charities and communities who count on us.

At the heart of Sydney, our OzHarvest Market in Waterloo and Refettorio in Surry Hills continue to be places of genuine warmth and care, welcoming hundreds of community guests every week with food, connection and a sense of belonging.

## Inspiring change

Nourish celebrated its 10th year in Sydney with full classes, a waitlist of eager students, and 22 proud graduates in Sydney. The program has never been stronger and neither have the people it produces.

In Newcastle, 19 students completed the program this year. Two of our 2025 female graduates independently secured apprenticeships at different businesses, a testament not just to the program, but to their own extraordinary self-belief and courage. Our growing partnership with Belmont 16 Footers has now placed three graduates into apprenticeships and two into casual employment. These are careers being built, lives being changed.

NEST reached almost 1,000 participants in 2025, with growing demand, particularly in Western Sydney and Newcastle – matched by increased funding and an expanded team.

FEAST continues to go from strength to strength, with 319 schools completing the program across NSW. A highlight was the student-created cookbook launched at Gardeners Road Public School, a beautiful example of the creativity and leadership FEAST inspires. The program also deepened its relationship with the NSW Department of Education through the Data Hack initiative and the Food Technology Teachers Conference, expanding its influence across the state.

## Connecting people to our cause

Our Sydney kitchens have been buzzing. Cooking for a Cause ran at full tilt, sometimes three sessions a day, welcoming corporate teams, new friends and returning champions through our doors. A standout moment: 90 international IMC interns for the largest single-night group we've ever hosted at HQ. Cooking for a Cause Kids is building serious momentum, and the newly launched G5 Event Space opened in June, offering premium private sessions wrapped in a big yellow hug, anchored by a stunning 12-metre Indigenous artwork.

In November, our HQ transformed into a telethon centre as ABC Radio's Gives Appeal brought the whole state together, with stories flowing in from Newcastle, Illawarra, Coffs Harbour, the Central Coast and Sydney, raising vital funds for the people who need us most.

And then there was not one but two CEO CookOff events! Our friends at Three Blue Ducks in Roseberry helped us host over 200 guests who enjoyed a giant paella and other culinary delights. Our HQ became a gourmet restaurant for the night as top chefs and business leaders cooked with heart and purpose, before being delighted by a surprise performance from Aussie legend Jimmy Barnes. The room included guests from the charities we support, and the energy was unforgettable.

## SPECIAL THANKS

- ♥ AVI Black Forest Smokehouse
- ♥ City of Sydney
- ♥ Cumberland City Council
- ♥ Gift of Bread
- ♥ Healthy Cities Australia
- ♥ JasonL
- ♥ Kids Gourmet Food
- ♥ NIB Group
- ♥ NSW Department of Communities & Justice
- ♥ NSW EPA
- ♥ Pladis Global
- ♥ Primary Health Network
- ♥ Port Waratah Coal Services
- ♥ R3SUP
- ♥ South Eastern Sydney Local Health District

# NORTHERN TERRITORY



**6,880**  
kgs food rescued

**30,249**  
Meals delivered

**6**  
tonnes CO<sub>2</sub>e avoided



**4**  
food donors

**7**  
charities supported

**24**  
FEAST schools



## OzHarvest NT

In the Northern Territory, food rescue is about consistently supporting communities in need with access to fresh, nutritious food, in a way that respects and reflects the cultures and knowledge of First Nations people.

Throughout 2025, OzHarvest NT deepened its partnerships with First Nations-led organisations across the region. Regular deliveries to Marlkawo Homelands in West Arnhem, made possible through our collaboration with Malbak Aboriginal Corporation, ensured consistent access to fresh food in communities that need it most. Through Families as First Teachers, food became a practical tool for connection, drawing families in and strengthening engagement. And through Team Health, fresh produce found its way into classrooms as a bridge between healthy eating and learning.

## Inspiring change

In education, FEAST had one of its strongest NT years yet. 24 schools completed the program in 2025, supported by a dedicated week of on-the-ground engagement in Darwin, including meetings with the Department of Education, teacher briefings, and six food waste presentations reaching 266 students. A further 33 eligible schools were connected with the program, and the NT primary finalist of the Use It Up competition was celebrated for their leadership.

What made this year stand out was how deeply FEAST's learning was rooted in local culture. Teachers reported strong outcomes from the program's integration of Aboriginal and Torres Strait Islander Histories and Cultures, none more vivid than Holy Family Catholic Primary School, where a local Larrakia man who cooks with native foods was invited in to share his knowledge with students.



# QUEENSLAND



**3,871,735**  
kgs food rescued

**7,572,054**  
Meals delivered

**3,871**  
tonnes CO<sub>2</sub>e avoided



**602**  
food donors

**317**  
charities supported

**18**  
yellow vans



**526**  
NEST participants

**255**  
FEAST schools

**479**  
volunteers

## OzHarvest QLD

This year, team Queensland were able to make a significant shift from vans to trucks, increasing capacity and reliability, to put more food on the table for people in need across Brisbane, Gold Coast, Sunshine Coast and Cairns. Thanks to a grant-funded 6-pallet truck, a new bulk run found its rhythm, growing steadily with a sharper focus on nutrient-dense kilos and we added new Warehouse Coordinators in Brisbane and Gold Coast to the team.

It wasn't without its challenges. A rain event in Cairns and Townsville was followed by a cyclone that swept through the south-east, affecting every remaining site. The team responded with weekend collections in Brisbane and Gold Coast, turning disruption into opportunity. Alongside this, Queensland undertook what may have been its biggest ever recruitment drive, seeking drivers across Brisbane, Townsville, Toowoomba, Gold Coast and Cairns. The Sunshine Coast team consolidated its hybrid model of paid and volunteer drivers growing local operations.

## Inspiring change

In 2025, Queensland's education programs reached further than ever before. FEAST was delivered to 255 schools, while NEST welcomed 526 participants across the state, its biggest year of growth yet, with a landmark expansion onto the Gold Coast and a deepening presence in Sunshine Coast and Brisbane, enabling 51 programs in total.

A FEAST highlight was seeing St Ita's Catholic Primary School in Dutton Park, Grade 3 students mark the end of their 10-week FEAST journey with a parent long lunch, preparing vibrant dishes, sharing favourite recipes, and reflecting on what it means to waste less.

## Connecting people to our cause

We welcomed many corporate groups into the kitchen for Cooking for a Cause, creating over 16,000 meals made with love. Kids Cooking for a Cause landed with impact! In Brisbane, the launch session was a hit!

Thanks to incredible support from ABC Radio across the state for bringing our message far and wide during their ABC Gives appeal. And to Pub Choir for connecting their passionate audience to our cause!

Bringing CEO CookOff to life at Brisbane's Powerhouse was a true highlight. With the help of some incredible business leaders and celebrity chefs, we created a night to remember for special guests from the charities we support, whilst raising crucial funds to keep our wheels turning.



# SOUTH AUSTRALIA



**1,336,398**  
kgs food rescued

**2,547,348**  
Meals delivered

**1,337**  
tonnes CO<sub>2</sub>e avoided



**180**  
food donors

**120**  
charities supported

**5**  
yellow vans



**203**  
NEST participants

**100**  
FEAST schools

**264**  
volunteers

## OzHarvest SA

Our Adelaide food rescue network continues to grow where it's needed most. A fifth run now stretches through the Adelaide Hills to Murray Bridge, and the addition of the Woolworths CFC has brought a valuable new stream of high-quality rescued food into the mix.

A very special mention for Jim, our dedicated volunteer from the Victor Harbor chapter, who celebrated his 100th birthday this year. One hundred years young and still giving back to his community. An inspiration to all of us!

The OzHarvest Market in Adelaide has just marked its first anniversary and what a year it has been. What opened as a response to urgent local need has grown into a lifeline for over 600 families every week. Extended Wednesday evening hours mean working parents can access the market too, because food dignity shouldn't have a time limit.

The market exists thanks to the vision and generosity of philanthropists Richard Collins AM and Joanna Collins AM, proud OzHarvest Ambassadors. Just a week after joining us to celebrate the market's first anniversary, Richard passed away. His decade of friendship, belief and commitment to OzHarvest leaves a legacy of kindness that will be felt for years to come. We are deeply grateful.

## Inspiring change

FEAST reached 100 schools across South Australia in 2025. One particularly meaningful application saw the program used as a targeted support tool for a young mums' group, building food literacy and practical life skills to help participants confidently feed their families. That's FEAST doing exactly what it was designed to do.

Our NEST team delivered 19 programs across Adelaide, reaching more than 200 participants with nutrition knowledge and hands-on cooking skills. The team are also loving their electric van, generously gifted by Jarvis Peugeot.

Nourish Adelaide celebrated 20 graduates this year. Now settled into a new kitchen and training space, the team has been building fresh local partnerships and creating stronger pathways into employment. Watching these young people step confidently into careers and follow their dreams, there is nothing quite like it.

## Connecting people to our cause

Adelaide's new kitchen threw open its doors to corporate teams this year, with Cooking for a Cause sessions running with real energy. The Adelaide setup has a magic that's all its own – teams cook together, then walk next door to deliver the meals directly to the OzHarvest Market. From kitchen to community in minutes.

Adelaide Oval continues to be a magnificent partner, hosting Cooking for a Cause sessions and lighting up their plaza screens with our yellow billboards. The city has never looked more OzHarvest.

ABC Radio's Gives Appeal came to our office and warehouse, as presenters broadcast against a wall of yellow, community guests and supporters who shared stories of hope and impact. Thanks to our wonderful volunteers, who manned the phones, we raised over \$100,000 for the people who need us most.

CEO CookOff brought 18 local business leaders together in our Adelaide warehouse for an unforgettable night alongside the extraordinary Parwana family and our chef team. The space came alive with food, stories and genuine human connection, exactly what this event is all about.

## SPECIAL THANKS

- ♥ Adelaide Central Markets
- ♥ Adelaide Oval
- ♥ Adelaide PHN
- ♥ Adelaide Venue Management
- ♥ Advance Transport Refrigeration
- ♥ Australia Malaysia Business Council
- ♥ Data#3
- ♥ DHS
- ♥ Foodland SA
- ♥ Hecand Private Ancillary Trust
- ♥ Jarvis Cars
- ♥ Jeffries Jenson Plus
- ♥ Joanna Collins AM
- ♥ Lactalis
- ♥ Mitolo Family Farms
- ♥ Newtons Landscape Supplies
- ♥ Peugeot Australia
- ♥ Richard Collins AM
- ♥ SA Power Networks
- ♥ SAHMRI
- ♥ SIG
- ♥ TCL
- ♥ Terracotta Foundation

# TASMANIA



**242,582**  
kgs food rescued

**484,934**  
Meals delivered

**242**  
tonnes CO<sub>2</sub>e avoided



**31**  
food donors

**28**  
charities supported

**1**  
yellow vans



**38**  
FEAST schools

**29**  
volunteers

## OzHarvest TAS

From our first van to full operations! Team Tasmania goes from strength to strength, as our yellow truck is now a fully embedded food rescue operation, with dedicated drivers Shane and Seb (supported by casual driver Dean) on the road every day in Launceston.

The numbers tell a powerful story: 31 food donors, 28 local charities. 242,582 kilograms of rescued food finding its way to people who need it most, strengthening food security and making sure good food does not go to waste.

## Inspiring change

In 2025, 38 Tasmanian schools completed the FEAST Program, including 20 through a landmark partnership with the Department of Natural Resources and Environment. That's nearly four dozen classrooms where young people are learning to cook, reduce waste, and think differently about food. The ripple effects will last far longer than a school year.

## Connecting people to our cause

So many firsts! Our first-ever CEO CookOff, first pop up Cooking for a Cause and first volunteer night.

CEO CookOff was a magical night hosted at Design Tasmania supported by culinary legends Craig Will and Matt Adams who cooked up a storm with local business leaders. This was closely followed by our first Cooking for a Cause session at Fermentation Tasmania, bringing community members together in a pop-up kitchen to cook and connect with our cause.

We can only do what we do with the help of wonderful volunteers and OzHarvest Tasmania is off to a great start recruiting passionate members of the community!

## SPECIAL THANKS

♥ Cape Hope Foundation   ♥ Elphinstone Group   ♥ Island Fresh Loaves & Fishes   ♥ Rotary Club of Tamar Sunrise   ♥ SeaRoad   ♥ Sypkes Foundation  
♥ TasICT   ♥ Tasmanian Government - Department of Premier and Cabinet   ♥ Thyne Reid Foundation   ♥ WD BOOTH Charitable Trusts



# VICTORIA



**2,741,062**  
kgs food rescued

**5,503,971**  
Meals delivered

**2,741,062**  
kgs ghgs



**375**  
food donors

**157**  
charities supported

**13**  
yellow vans



**455**  
NEST participants

**275**  
FEAST schools

**1,075**  
volunteers

## OzHarvest Victoria

2025 was a landmark year for OzHarvest Melbourne. We scaled dramatically, growing our food rescue fleet from 9 to 13 yellow vans reaching communities from Werribee to Craigieburn and down the peninsula to Rye.

Our brand-new Southeast Melbourne Hub brought us closer to communities that need us most, running five yellow van routes alongside expanded operations from Port Melbourne. Together, this created a 44% increase in capacity.

Taking on 56 Woolworths stores from SecondBite was a massive leap forward. It enabled us to connect 21 new charities with essential food and deliver an additional 760,000 meals.

## Building the future

OzHarvest is piloting an innovative approach using new technology, we've connected 26 Woolworths stores directly with 20 charities, creating a bridge between surplus food and ongoing need. It's early days, but the potential is extraordinary.

## Inspiring change

Our NEST nutrition team is connecting communities and building new life skills across Victoria. With 44 programs delivered in the last year, reaching as far as Nillumbik, Cardinia and Geelong and impacting the lives of 455 participants.

Our curriculum aligned FEAST program is now in over 275 schools in Victoria and continues to expand through regional engagement with Bendigo and Shepparton tours, while at St Louis De Montfort's School, a FEAST hero teacher delivered a standout masterclass. Teacher Thomson Wood later shared the impact of FEAST in a compelling ABC interview, amplifying the program's reach beyond the classroom.

## SPECIAL THANKS

- ♥ ABC Radio Melbourne
- ♥ Amazon
- ♥ Dineamic
- ♥ F1 - Grand Prix Australia
- ♥ Fancy Plants
- ♥ Farmers Pick
- ♥ First Class Hampers
- ♥ Luv a Duck
- ♥ Melbourne Chef
- ♥ Motor One Group
- ♥ Remedy
- ♥ Simplot
- ♥ Sky Garden
- ♥ Sustainability Victoria
- ♥ VIC Department of Families, Fairness and Housing
- ♥ Victorian Farmers Direct



# WESTERN AUSTRALIA



**2,215,636**  
kgs food rescued

**4,709,064**  
Meals delivered

**2,215**  
tonnes CO<sub>2</sub>e avoided



**338**  
food donors

**274**  
charities supported

**9**  
yellow vans



**131**  
FEAST schools

**192**  
volunteers

## OzHarvest WA

This year, our food rescue network in WA keeps getting stronger, delivering over 4.7 million meals to 274 charities and schools. Our fleet of 9 yellow vans serve communities from Yanchep to Armadale and beyond, with our Mandurah Hub extending our support to an additional 26 charities across the Peel and South West region.

School communities across WA are supported thanks to funding from the Channel 7 Telethon Trust, which brought 18 new schools into the fold, delivering rescued food for breakfast and lunch programs, plus pantry hampers for vulnerable families. And the Festive Food Drive added another layer of generosity, with 8,000 kg of food donated and over a thousand hampers created for families doing it tough over the holidays.

When the Ashes Test in Perth wrapped unexpectedly after just two days, OzHarvest didn't miss a beat. We coordinated a joint rescue effort with Foodbank and SecondBite, recovering over 20 pallets of fresh food from Optus Stadium and getting it to charities supporting thousands of Perth families.

## Inspiring change

FEAST reached 131 schools in 2025, with long-term impact captured beautifully in an ABC Gives radio interview featuring Tambrey Primary School in Karratha, who are now three years into the program and still going strong. Regional schools like Tambrey are proving the value of FEAST being a regular food education fixture.

## Connecting people to the cause

ABC Gives Day gave us a day of on-air awareness that raised vital funds, opened doors to new audiences and brought in a wave of new food donors who heard the broadcast and reached out wanting to help. The phones were ringing all day, with volunteers taking call after call. The very first donation set the tone: Ken, who graciously gave his inheritance of \$25,000.

October brought Perth City Farm to life for our inaugural CEO CookOff – one magical night, 20 remarkable leaders cooking for 100 guests, with chefs Miguel Maestre, Colin Fassnidge and Blaze Young leading the way. Cooking for a Cause inspired local organisations throughout the year, and getting kids into the kitchen during school holidays was pure joy.

## SPECIAL THANKS

- ♥ Ascot Satellite Rotary
- ♥ 4 Ways Fresh Produce
- ♥ Bannister Downs Dairy
- ♥ Big Yellow Mining
- ♥ Bidfood
- ♥ Fine Food WA
- ♥ Brownes Food Operations
- ♥ Channel 7 Telethon Trust
- ♥ Djinda Produce
- ♥ Newton Orchards
- ♥ Optus Stadium
- ♥ Ponant
- ♥ St David Dairy
- ♥ The Department of Communities
- ♥ The Lockwood Foundation
- ♥ The McCusker Charitable Foundation
- ♥ WAUC



# TREASURER'S REPORT



We would like to thank our incredibly generous partners, donors, and supporters in a year where the need for food relief continued to increase with the ongoing cost of living crisis impacting an ever-growing cohort of people.

With this financial support, it is very pleasing to report that OzHarvest was able to achieve total revenue for the year ended 30 June 2025 of \$31,880,971 (FY24: \$31,474,145).

Our food rescue operations continued to see growing demand from recipient charities. We worked closely with all our food donors to increase the quantity of food rescued and the efficiency of food rescue collection, whilst continuing to focus on the quality and mix of food provided to our charities. This led to an increase in the organisation's total food rescue expenses.

OzHarvest rescued 16.0 million kilos (FY24: 14.4 million) of food and, together with food purchased utilising Government and other grants, supplied the equivalent of 31.8 million meals (FY24: 28.5 million meals) to charity agencies and direct to the community in the year ended 30 June 2025.

We continue to invest in and expand our education programs and sustainability initiatives to drive action towards the Australian national goal of halving food waste by 2030.

The increase in food rescue, education and sustainability expenses resulting in an increase in overall expenses to \$33,375,185 (FY24: \$28,319,549).

We noted in last year's report that a major portion of the increased revenue in FY24 was received towards the end of the financial year, and this was being invested in increased program delivery costs in FY25. The timing of receipt for this increased revenue meant we achieved a financial surplus in FY24 of \$3,154,596. Almost 50% of this surplus has been invested into program delivery in FY25 and will continue to be invested in FY26 and beyond.

The net result for the year was a deficit of \$1,494,214 (FY24: Surplus \$3,154,596).

I wish to thank Graham Jowett (CFO) and the finance team for their dedication and professionalism. I also acknowledge the continued work and guidance of the auditors, Ernst & Young.

**Guy Brent**

**Treasurer**

**OzHarvest Board Director**

# AUDITOR'S REPORT



## Opinion

The summary financial statements, which comprise the summary statement of financial position as at 30 June 2025, the summary statement of comprehensive income, summary statement of changes in equity and summary statement of cash flows for the year then ended, and related notes, are derived from the audited financial report of Oz Harvest Limited (the Company) for the year ended 30 June 2025.

In our opinion, the accompanying summary financial statements are consistent, in all material respects, with the audited financial report, in accordance with Australian Charities and Not-for-Profits Commission Act 2012.

## Summary Financial Statements

The summary financial statements do not contain all the disclosures required by Australian Accounting Standards and Australian Charities and Not-for-Profits Commission Act 2012. Reading the summary financial statements and the auditor's report thereon, therefore, is not a substitute for reading the audited financial report and the auditor's report thereon.

## Audited Financial Report and Our Report Thereon

We expressed an unmodified audit opinion on the audited financial report in our report dated 14 November 2025.

## Responsibility of the Directors for the Summary Financial Statements

The directors of the Company are responsible for the preparation of the summary financial statements in accordance with the Australian Accounting Standards and Australian Charities and Not-for-Profits Commission Act 2012.

## Auditor's Responsibility

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

**Ernst & Young**

**Sydney**

**14 November 2025**

# STATEMENT OF COMPREHENSIVE INCOME



	2025 \$	2024 \$
<b>REVENUE</b>		
Donations and sponsorships	26,167,968	28,040,502
Government grants	3,695,847	2,255,865
Interest income	430,909	402,969
Products & Events	1,181,272	756,053
Other revenue	404,975	7,071
<b>Total Revenue</b>	<b>31,880,971</b>	<b>31,474,145</b>
<b>EXPENSES</b>		
Depreciation and amortisation	(2,038,341)	(1,684,989)
Education Costs	(461,322)	(465,575)
Employee benefits	(21,748,314)	(18,652,473)
Engagement and events	(703,330)	(225,580)
Food relief costs	(1,310,757)	(925,278)
Fundraising, marketing and advertising	(1,380,629)	(331,863)
Insurance expense	(824,546)	(1,017,223)
Lease finance costs	(276,997)	(216,347)
Motor vehicle expenses	(1,724,523)	(1,739,007)
Occupancy costs	(772,532)	(699,606)
Travel costs	(345,495)	(316,972)
Other expenses	(1,788,399)	(2,044,636)
<b>Total Expenses</b>	<b>(33,375,185)</b>	<b>(28,319,549)</b>
<b>RESULT</b>		
(Deficit)/Surplus before income tax	(1,494,214)	3,154,596
Income tax expense	-	-
<b>(Deficit)/Surplus for the year</b>	<b>(1,494,214)</b>	<b>3,154,596</b>
<b>OTHER COMPREHENSIVE INCOME</b>		
Other comprehensive income for the year, net of tax	-	-
<b>Total comprehensive (loss)/income for the year</b>	<b>(1,494,214)</b>	<b>3,154,596</b>

# STATEMENT OF FINANCIAL POSITION



	2025 \$	2024 \$
<b>CURRENT ASSETS</b>		
Cash and short-term deposits	5,295,713	9,329,689
Trade and other receivables	2,845,612	2,017,732
Financial assets	4,000,000	3,500,000
Prepayments	723,772	407,016
<b>Total Current Assets</b>	<b>12,865,097</b>	<b>15,254,437</b>
<b>NON-CURRENT ASSETS</b>		
Property, plant and equipment	4,440,862	3,226,869
Right-of-use leased assets	2,593,898	2,295,832
Intangible assets	-	4,247
Financial assets – Related Parties	1,050,000	450,000
Other non-current assets	249,695	158,898
<b>Total Non-Current Assets</b>	<b>8,334,455</b>	<b>6,135,846</b>
<b>Total Assets</b>	<b>21,199,552</b>	<b>21,390,283</b>
<b>CURRENT LIABILITIES</b>		
Trade and other payables	4,722,911	4,338,631
Lease liability	791,470	545,541
Provisions	1,788,467	1,409,957
<b>Total Current Liabilities</b>	<b>7,302,848</b>	<b>6,294,129</b>
<b>NON-CURRENT LIABILITIES</b>		
Lease liability	2,201,544	2,146,800
Provisions	539,840	299,820
<b>Total Non-Current Liabilities</b>	<b>2,741,384</b>	<b>2,446,620</b>
<b>Total Liabilities</b>	<b>10,044,232</b>	<b>8,740,749</b>
<b>Net Assets</b>	<b>11,155,320</b>	<b>12,649,534</b>
<b>EQUITY</b>		
Sustainability reserve	4,000,000	3,500,000
Retained surpluses	7,155,320	9,149,534
<b>Total Equity</b>	<b>11,155,320</b>	<b>12,649,534</b>

# STATEMENT OF CASH FLOWS



	2025 \$	2024 \$
<b>OPERATING ACTIVITIES</b>		
<b>Cash flows from operating activities</b>		
Receipts from donors and customers	31,157,112	31,524,664
Payments to suppliers and employees	(30,753,281)	(25,469,696)
Lease Finance Costs	(276,997)	(216,346)
Interest received	430,909	402,969
<b>Net cash flows from operating activities</b>	<b>557,743</b>	<b>6,241,591</b>
<b>INVESTING ACTIVITIES</b>		
<b>Cash flows from investing activities</b>		
Purchase of property plant and equipment	(2,439,423)	(1,534,508)
Proceeds from sale of plant and equipment	3,500	6,045
Payments for Rental Bonds	(80,156)	(71,117)
Financial assets invested	(500,000)	(500,000)
Loans to Ozharvest Ventures	(600,000)	(450,000)
<b>Net cash flows (used in) investing activities</b>	<b>(3,616,079)</b>	<b>(2,549,580)</b>
<b>FINANCING ACTIVITIES</b>		
<b>Cash flows from financing activities</b>		
Payment of principal portion of lease liabilities	(975,640)	(804,680)
<b>Net cash flows (used in) financing activities</b>	<b>(975,640)</b>	<b>(804,680)</b>
<b>CASH SUMMARY</b>		
<b>Net (decrease)/increase in cash held</b>	<b>(4,033,976)</b>	<b>2,887,331</b>
Cash at beginning of financial year	9,329,689	6,442,358
<b>Cash at end of financial year</b>	<b>5,295,713</b>	<b>9,329,689</b>

## OZHARVEST

OzHarvest acknowledges the Aboriginal and Torres Strait Islander peoples as traditional owners of the land on which we live and work, and we pay our respects to their elders, both past and present.

For more information or to get in touch please email us at [info@ozharvest.org](mailto:info@ozharvest.org)