# Dr Steven Lapidge Director, Food Safety & Innovation Deputy Chair, Food Innovation Taskforce

SOUTH
AUSTRALIAN
RESEARCH &
DEVELOPMENT
INSTITUTE
PIRSA

# Qualifications

BSc (Hons) - Flinders University PhD - Sydney University

MBA - University of South Australia
GAICD - Australian Institute of Company

**Directors** 

## Role

Dr Steve Lapidge is the Director of Food Safety & Innovation at SARDI, Deputy Chair of PIRSA's Food Innovation Taskforce, and is a member of the SARDI senior executive team. Steve is also the Bid Leader and Interim CEO of the proposed Fight Food Waste & Fraud Cooperative Research Centre (CRC) and a Non-Executive Director of the Australian Institute of Food Science & Technology.

### Research focus

Prior to joining SARDI, Steve spent 10 years working for the Invasive Animals CRC, seven of them based at the University of Canberra as an Associate Professor. With over 70 publications and patents, and three inventions commercialised, Steve is an acknowledged leader in the field of agricultural land protection and associated product development, commercialisation and extension. Steve's research saw him awarded the prestigious Fulbright Professional Business/ Industry (Coral Sea) scholarship in 2010, which he undertook at the United States Department of Agriculture.

Steve has worked throughout Australia, New Zealand, USA and the UK, collaborating closely with both governments and small to mediumsized enterprises, building businesses through innovation and developing international commercial opportunities.

## Major projects

Throughout 2017-18 Steve's major projects have been the establishment and ongoing success of

PIRSA's Food Innovation Taskforce, along with the leadership of the PIRSA-led Fight Food Waste & Fraud CRC bid. The proposed \$170 m 10 year CRC involves 75 participants working together to profit and protect the Australian food and wine industry through fighting food waste & fraud.

Steve's recent roles with SARDI have included being the Research Director of the Great Australian Bight Research Program, the Functional Food Focus Program and the Transforming Riverland Food Loss & Industry Waste into Profit project.

The Great Australian Bight Research Program was a four-year, \$20 million research program to improve our understanding of the environmental, economic and social values of the Great Australian Bight. It was a collaboration between BP, CSIRO, SARDI, the University of Adelaide and Flinders University.

SARDI's Functional Food Focus Program worked with the food industry to develop and promote food with health benefits beyond standard nutrition. This \$1.1 million, two-year research program is currently commercialising outcomes, including vitamin D, iodine and carotenoid enhanced eggs, 'gluten-free' oats, and grape marc enriched abalone aquafeeds designed to increase survival rates.

The Transforming Riverland Food Loss & Industry Waste into Profit project was a \$640k 15-month project aimed at understanding and transforming horticultural food loss and industry waste into productive value-added outputs. The project was part of a larger focus on R&D aimed at reducing food loss and waste in Australia, where Steve has been assisting the Federal Government and recently attended G20 and OECD discussions on the topic.



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