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Report Highlights:

The Australian consumer foodservice industry is valued at A\$60 (US\$44) billion. Australia's commercial foodservice sector is a competitive market and with an ageing population, the institutional foodservice sector (aged care, hospitals, etc.) continues to grow. Most industry operators in the hotel and resort sector derive a significant portion of revenue from the sale of meals and beverages prepared at onsite restaurants. COVID-19 related government restrictions have had a large impact on the HRI sector over the last two years. Information on the effects of these restrictions is included throughout the report. As a greater proportion of the Australian population is vaccinated, government restrictions are expected to ease by the end of 2021.

Market Fact Sheet: Australia

Executive Summary

Australia has proven to be an appealing and profitable market for U.S. companies for many years. Underpinning Australia's strong economy is its open and transparent trade and investment environment, and strong trade and economic links with emerging economies, particularly in Asia.

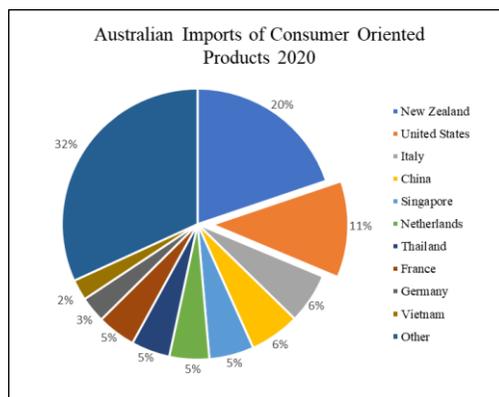
Australia is the world's 13th largest economy. Australia has one of the highest levels of per capita GDP in the world and is ranked first for median wealth per adult according to Credit Suisse's 2020 Global Wealth Report. Prior to the onset of COVID-19 the Australian economy recorded 29 years of consecutive economic growth. Australia implemented strong restrictions to COVID-19 and has had one of the lowest rates of infections globally. The economic recovery had been well under way and much stronger than expected but has been slowed with the recent outbreaks of the Delta variant and additional lockdowns in several states. The Reserve Bank of Australia forecasts that the economy will rebound towards the end of 2021 as restrictions ease, as it has from previous lockdowns.

The United States is by far the largest supplier of foreign capital to Australia. U.S. investments have risen strongly over recent years to an estimated A\$984 billion. Investment in Australia is facilitated in part by its stable macroeconomic management and ease of doing business (it is ranked 14th internationally in the World Bank's 2020 Doing Business index).

The U.S. - Australia Free Trade Agreement provides advantages for U.S. products as tariff rates for many U.S. food products exported to Australia are zero.

Imports of Consumer Oriented Products

The value of Australian consumer-oriented food imports totaled \$10.4 billion in 2020. The United States accounted for US\$1.2 billion or 12 percent of total imports. Most of Australia's imports in these sectors are sourced from New Zealand and the United States is the second largest supplier.



Retail Food Industry

Supermarket and grocery expenditures continue to account for the bulk of food retailing purchases with a share of 66 percent. The United States accounted for US\$1.2 billion (12 percent) of Australia's total food related imports in 2020. The market remains an excellent opportunity for U.S. exporters. For more information, please see the latest [Retail Food Sector](#) report.

Quick Facts CY 2020

Total Imports of Consumer Oriented Products – \$10.3 billion;

U.S. Share (12%) – \$1.2 billion

Food Industry by Channels (\$ billion)

Imports - Consumer Oriented Total	\$10.3
Imports – US Share	\$1.2
Exports – Consumer Oriented Total	\$18.6
Exports – to the US	\$2.6
Total Food Retailing	\$133.0
Food Manufacturing Turnover	\$74.1

Top Australian Food Retailers

Woolworths; Coles (Wesfarmers); Aldi; Metcash/IGA

GDP/Population

Population – 25.7 million

GDP (\$ trillion) – \$1.4

GDP per capita – \$57,000

Strengths	Weaknesses
<ul style="list-style-type: none"> U.S. culture well accepted and similar to Australia. No language barriers U.S. products have excellent image and acceptance. Northern hemisphere seasonal advantage for fresh foods, e.g. fruit and vegetables. 	<ul style="list-style-type: none"> Australia has strict quarantine requirements for fresh products. Import permits are required for fresh produce and some products are prohibited. Australia is a significant producer of a similar variety of agricultural products. Australian labeling and advertising laws are different from the United States, which may require some changes to food labels.
Opportunities	Threats
<ul style="list-style-type: none"> The U.S./Australia Free Trade Agreement enables many U.S. products to enter Australia tariff free. Australian consumers are experimental and desire new and innovative products. Opportunity to trial innovative products and capture/gain market share. Opportunity to enter into private label arrangements as major players expand their private label offerings. 	<ul style="list-style-type: none"> “Buy Australian” campaign is significant. A focus on fresh food presentation by the major supermarket chains provides advantages to local producers. Most categories have substantial market leaders. Country of origin labeling is compulsory and many Australian made products bear the “Australian Made” logo.

Data Sources: Trade Data Monitor; Australian Bureau of Statistics; Euromonitor; IBISWorld
 Contact: FAS Canberra, Australia; AgCanberra@fas.usda.gov

SECTION 1 – MARKET SUMMARY

The Australian consumer foodservice industry is valued at A\$60 (US\$44) billion. By far the largest proportion of the Australia’s foodservice industry is the consumer foodservice sector. An ageing population is likely to fuel faster growth in the institutional foodservice sector (aged care, hospitals, etc.) compared to the commercial foodservice sector.

Australia’s multicultural population is fueling increased demand for an ever-expanding menu of ethnic foods and specialty ingredients while at the same time asking for simpler and healthier choices.

Dining out is a way of life for most Australians and it is estimated that more than one-third of Australian households’ total food and non-alcoholic beverage budget is spent on eating outside of the home. Australians eat out on average two or three times a week for breakfast, brunch, lunch, or dinner. Australia offers an eclectic mix of cuisines, which are fully embraced into national culture.

Independent limited-service restaurants, full-service restaurants and cafes/bars make up most consumer foodservice establishments in Australia. This differs from other countries such as the United States and the United Kingdom where franchises and chains dominate. Australian consumers prefer the more eclectic mix of food offerings via independents, a trend borne out of historical immigration mixes, with this type of business less dependent on population or macroeconomic growth. Consumer preferences are also leading to a rise in the popularity of casual dining, where growth is being experienced by bars/pubs and restaurants in suburban locations. As dining out is so deeply entrenched in Australia’s culture, during times of economic downturn consumers trade down rather than stop eating out. As the market becomes increasingly competitive the focus among independents will be on offering menus that are unique while many will also focus on differentiating via ambience and level of service.

Consumers are increasingly aware of health issues associated with poor diets, excess weight, and obesity. This awareness is likely to result in a decline in demand for food and beverages containing high levels of fat, salt and sugar, which have traditionally been sold by fast food establishments.

Advantages	Challenges
<ul style="list-style-type: none"> • U.S. culture well accepted and similar to Australia. • No language barriers. • U.S. products have excellent image and acceptance. • Northern hemisphere seasonal advantage for fresh foods, e.g., fruit and vegetables. • The U.S./Australia Free Trade Agreement enables most U.S. products to enter Australia tariff free. • Australian consumers constantly seeking new tastes and cuisines. • Strong dining out culture provides opportunities to supply the consumer foodservice sector with new products. • Ageing population presents opportunities in the institutional foodservice sector. 	<ul style="list-style-type: none"> • Australia has strict quarantine requirements for fresh products. Import permits are required for fresh produce and some products are prohibited. • Australia is a significant producer of a similar variety of agricultural products. • Australian labeling and advertising laws are different from the United States, which may require some changes to food labels. • “Buy Australian” campaign is significant. • A focus on purchasing fresh local food by many restaurants and cafés provides advantages to local producers and suppliers.

COVID-19 - The COVID-19 outbreak has continued to significantly affect operators in the HRI sector. In March 2020, the Australian Government announced several measures aimed at slowing the spread of COVID-19 in the Australian community including mandating the closure of all food and beverage service operators, except for those offering delivery or takeaway services. At the same time, the Australian government also implemented a ban on all non-Australian citizens and residents entering the country which removed a key market for HRI operators – tourists. These restrictions contributed to a sharp downturn in demand.

While Australia outperformed many nations in 2020 by nearly eliminating local cases of COVID-19, the arrival of the Delta variant and ongoing delays in the delivery of vaccines has meant that the Australia has lagged other countries in a return to normalcy. Several Australian state governments have now accepted that trying to maintain zero cases before opening, which has been the thinking up until recently, cannot be sustained. The slow rollout of vaccinations and the ongoing returns to lockdown measures also represent ongoing threats to performance in the HRI sector.

After a strong blitz on vaccination awareness, and a high uptick in cases relating to the Delta strain over the past couple of months eliminating most vaccine hesitancy in parts of the population, the country is finally heading towards 70-80 percent of the population being double vaccinated by the end of 2021. This is the level at which the Australian Government is saying will allow them to open more, despite ongoing cases. It is possible that international tourism will open in the early months of 2022 to those who are fully vaccinated. It is highly possible that ‘vaccination passports’ will be introduced for restaurants and tourism to open fully.

Since the second half of 2020, most Australian states allowed food and beverage service operators to reopen for dine-in services if they have sufficient space to maintain social distancing. However, sporadic lockdowns and returns to tougher restrictions due to the Delta outbreak in 2021 has constrained customer volumes, lowering demand overall. Additionally, with tourists making up a substantial market for HRI operators, revenue has remained subdued.

While demand for takeaway services has risen since the beginning of the pandemic, in the end it is not expected to outweigh the loss of revenue to the HRI sector from people not eating at restaurants. Additionally, takeaway services are increasingly being conducted through operators in the Online Food Ordering and Delivery Platforms industry who can charge commissions of over 30 percent, which substantially reduces the margins available to operators.

SECTION 2 – ROAD MAP FOR MARKET ENTRY

ENTRY STRATEGY

It is recommended that exporters enter the market through a distributor, importer, agent or broker who has a good understanding of the Australian market and targets specific food categories or merchandise managers at major wholesalers and major supermarket chains. Specialist distributors or wholesalers may also be approached.

Due to Australia’s large geographic size and high transportation costs, exhibiting at trade shows is the most cost-effective way for U.S. companies to meet potential partners and customers in Australia.

- [Fine Food Australia](#) is the largest international food, drink, and equipment exhibition in the region and in the southern hemisphere. The show is endorsed by the U.S. Department of Agriculture and is held each September, alternating between Sydney and Melbourne. Major manufacturers, buyers, and importers from all over the country and region attend. Due to the show being cancelled in 2021, there will be two shows in 2022 – one in March in Sydney, and one at the usual time in September in Melbourne. It is likely that there will be a large USA Pavilion at the September show in Melbourne.
- [Foodservice Australia](#) is a show targeted specifically at the foodservice industry which also alternates between Sydney and Melbourne in the opposite years to Fine Food. Again, due to cancellations due to COVID, there will be two shows in 2022 – late February in Melbourne, and late October in Sydney.

MARKET STRUCTURE

Consumer Foodservice: Independent vs Chain Restaurants by Percent Value

	2015	2016	2017	2018	2019	2020
Chain Foodservice	27.3	27.3	27.0	26.2	25.9	28.5
Independent Foodservice	72.7	72.7	73.0	73.8	74.1	71.5
Total	100.0	100.0	100.0	100.0	100.0	100.0

Source: Euromonitor International

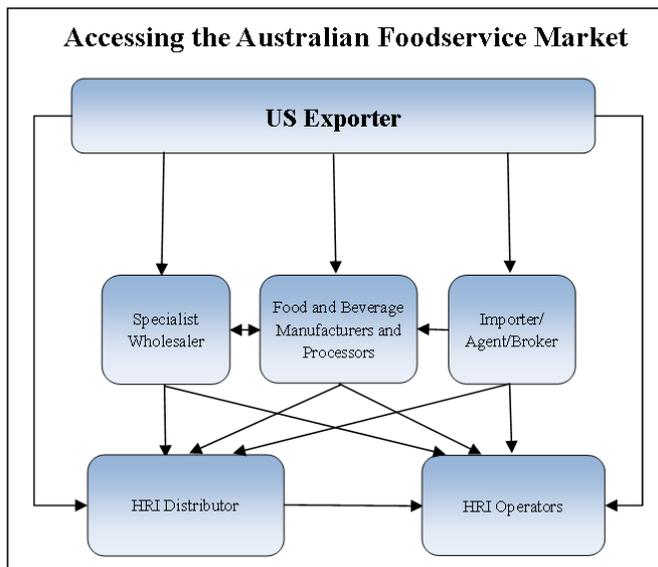
Consumer Foodservice: Independent vs Chain Restaurants by Type (Number) 2020

Outlet Type	Independent	Chain	Total
Cafés/Bars	12,012	2,785	14,797
Full-Service Restaurants	22,271	348	22,619
Limited-Service Restaurants	13,806	10,989	24,795
Self-Service Cafeterias	16	10	26
Street Stalls/Kiosks	3,268	361	3,629
Total Consumer Foodservice	51,373	14,493	65,866

Source: Euromonitor International

DISTRIBUTION

- Distribution centers and wholesalers are the two main distribution channels. Distribution points in Australia are centralized.
- Major players are: [Metcash Ltd](#); [Bidfood Australia Ltd](#); and [PFD Food Services Pty Ltd](#).
- Food products will be stored in warehouses prior to delivery.
- Transport between distribution centers in Australia is predominantly by road.



SECTOR TRENDS AND MAJOR PLAYERS

Restaurants –The Australian restaurant industry is highly fragmented and dominated by many small operators. Consumer demand for quality food and dining experiences has fueled restaurant industry revenue growth over the past five years. The success of popular cooking TV shows has encouraged consumers to eat at restaurants, boosting industry performance. Australia’s developing foodie culture, combined with increasing consumer health consciousness and a focus on quality, is expected to provide further growth opportunities. Restaurant operators have sought to take advantage of consumer desire for informal dining, with casual, healthier menu options driving sales. Operators are also focusing on higher quality meals and ingredients, for which many consumers are willing to pay a premium price. Rising discretionary income and growing consumer demand for quality food options are projected to support industry revenue growth over the next five years. However, restaurateurs are anticipated to face tough competition as other foodservice operators, such as fast-food retailers, try to capitalize on consumer trends that favor eating out. Pubs, cafes and prepared meals from supermarkets are also potential competitive threats to the industry.

COVID-19 – Continued government restrictions on non-essential business activity and tourism has meant that many operators in the restaurant sector have had to temporarily close over the lockdown periods to minimize operating costs. These restrictions limited all types of restaurants to takeaway only and the banning of inbound tourists has placed further pressures on industry revenue. Restaurants that have a greater focus on takeaway options or were able to quickly introduce takeaway options have been less affected but even as restrictions are lifted, the number of customers able to be in a premise is limited and social distancing requirements are expected to be kept. As vaccination rates increase and government restrictions on both venue capacities and tourism lessen, the sector is expected to begin to recover.

Chain Restaurants – The Australian chain restaurants industry operates on a specialized business model that represents a hybrid between traditional restaurants and fast-food services. The concept has been fairly successful in Australia over the years, although demand is estimated to remain subdued over the next few years. Rising discretionary income and increased expenditure on recreation and culture (which tends to boost visits to chain restaurants) have supported growth. As consumers spend more at entertainment and sporting events, they are more likely to dine at restaurants in conjunction with these activities. The industry faces intensifying competition from independent restaurants and cafes. There are 27 businesses in this sector with the major ones being: [Hog’s Breath Café](#); [Lovely Pancakes Pty Ltd](#); [La Porchetta Holdings](#); and [Taco Bill Mexican](#).

COVID-19 – Revenue for the Chain Restaurants fell in 2020/21 due to trading restrictions that have limited industry operators to takeaway and food delivery services. With many chain restaurants having to rely on online food delivery platforms downward pressure on profitability has also been exacerbated due to high commission fees of up to 30 percent charged on each delivery. As the economy reopens and venues can open to full capacity, profitability will rise.

Cafes and Coffee Shops – Australia’s coffee culture and its growing number of specialty cafes and coffee shops have contributed to high industry competition. Coffee quality is crucial, with the coffee brand, texture, temperature, milk, and even crema in an espresso becoming increasingly important to customers. Strong demand for coffee has led to an influx of new operators, with many artisan bakeries and patisseries establishing cafe operations. Australian consumers demand high-quality, convenient food and beverages, premium ingredients and gourmet cafe-style meals in this sector. Strengthening economic conditions and ongoing consumer interest in health and ethical consumerism also play a large part in the success of businesses in this sector.

COVID-19 – Industry revenue is expected to rise in this sector over the coming year, supported by continued easing of COVID restrictions. Many players in this sector were already set up for take-away prior to the pandemic, so were much better placed when government restrictions limiting customers to takeaway only were introduced. Bans on non-essential activities did impact sector revenue as premium dine-in food options were canceled. Social distancing requirements and self-isolation measures will also limit demand as consumers have

shifted to homemade coffee, such as instant coffee or coffee pods. Profit is expected to be constrained in the current year but will pick up over the next few years as the country reopens to tourism.

Fast-Food and Takeaway – Consumer health awareness has transformed this sector with increased awareness of the nutritional content of fast food and a conscious effort by consumers to choose healthier options affecting industry demand. Industry operators have responded by introducing a range of healthier, premium choices with less fat, sugar and salt. The shift towards healthier options, combined with a “foodie” culture, has led to an increased number of smaller operators differentiating themselves based on quality. This trend has led to more gourmet options in the fast-food market and new food options that were previously considered restaurant meals. Major players have sought to benefit from the food culture shift, introducing premium menus with higher quality ingredients. Major players such as McDonald’s and KFC have struggled to keep up with the rapid growth of smaller premium operators. Fast-food operators also face strong competition from external sources. Supermarkets have expanded their ranges of home-cooked meal replacements and heat-and-serve products such as pastas and pre-packaged mini meals. These retailers have emerged as one-stop shops that provide consumers with fast, affordable and high-quality food. Many of these products substitute traditional fast-food. Traditional convenience stores have also attempted to access this market by expanding their fast-food options such as pre-made sandwiches and salads, and baked goods. Major players are: [McDonalds Australia](#); [Domino’s Pizza Enterprises](#); Competitive Foods Australia ([Hungry Jack’s](#) which is the name of the Burger King franchise in Australia); [Yum! Restaurants Australia](#) (KFC); [Subway Systems Australia](#).

COVID-19 – The pandemic has continued to have a modest effect on the fast food and takeaway food services industry during the past year. The Australian Government bans on food industry operators offering dine-in services has forced operators to focus almost solely on drive-through services at the restaurant. They have also increased their reliance on online food delivery platforms with high commissions.

Pubs, Bars and Nightclubs – Declining per capita alcohol consumption is putting pressure on many traditional pubs and clubs, but small bars are continuing to open up throughout the nation’s capital cities. Small bars with refined food and beverage offerings perform well. Many pubs have improved food and beverage options in response to changing consumer preferences, converting establishments to gastro-pubs. To remain competitive, operators need to continue responding to changing consumer trends by running more family friendly establishments, offering high-quality menus, and diversifying their liquor offerings to include craft beverages. Australia also has many what are referred to as ‘clubs’ which are run by community sporting and service organizations. These operations usually include bars, restaurants and poker (slot) machines and patrons are required to pay a membership fee to join. Food and beverages in these establishments are usually available at a much-reduced price to members.

COVID-19 – The Australian government’s forced closure of these businesses during the pandemic has led to a decline in revenue over the past year. Liquor for off-premise consumption, and takeaway meal sales have been allowed to continue which has provided some relief. Revenue in the sector is expected to increase as discretionary incomes rise and restrictions ease.

Hotels and Resorts – Most industry operators in this sector derive a significant portion of revenue from the sale of meals and beverages prepared at onsite restaurants with hotels promoting their restaurant and dining establishments as a major attraction. Some of Australia’s major hotels, particularly upscale brands, are attached to high-end restaurants and other food-service options that aim to provide guests with onsite dining selections. Rising discretionary income and increasing inbound and domestic tourism boosted revenues in this sector prior to the pandemic. Many hotels and resorts in Australia are locally owned and operated, but there are several large foreign companies with large portfolios in the market. These include: AAPC Ltd (trading as [Accor Asia Pacific](#)) is the industry’s largest operator; [Event Hospitality and Entertainment Ltd](#) (Rydges, QT, and Atura brands); [Hilton International Australia](#); [Holiday Inns Holdings \(Australia\) Pty Ltd](#) (Australian subsidiary of InterContinental Hotels Group); [Marriott International Inc.](#)

COVID-19 - Revenue in the Hotels and Resorts industry has declined drastically as the Australian Government's ban on inbound tourism continues. State Government border closures has also had a large impact blocking domestic tourism between states. Revenue is forecast to start rising over the next five years, as the economy recovers. As vaccination rates increase in the Australian population, the Australian Government will likely ease its international border controls, boosting demand from inbound tourists.

Corporate Catering – This sector provides a range of catering services to airlines, businesses, government, hospitals, aged care facilities, defense forces, and correctional institutions. Industry operators also engage in full-service contracts, where operators manage company catering and canteens. Services also include one-off catering for events such as seminars, meetings and conferences, but most of these activities have been cancelled for the last two years due to the pandemic. Larger industry operators dominate business contracts, while smaller operators tend to focus on catering lunches for small businesses within a narrow geographical region. Large players in this sector are: [Spotless Group Holdings](#); [Compass Group \(Australia\) Pty Ltd](#); [Sodexo Australia](#); and [Dnata Catering](#) (previously Alpha Flight Services).

COVID-19 – The catering service industry has been severely affected by pandemic over the past two years. Government mandated restrictions on public gatherings have led to major events being cancelled or postponed, affecting industry players that cater for these events. In addition, the shift towards working and studying from home disrupted the need for on-premises catering and contributed to a fall in industry demand. Demand for catering services is projected to rise over the next five years, aiding recovery from the negative effects of the pandemic. Ongoing demand from mining operations, the education, health and defense sectors, along with growing demand from domestic and international airline travel as borders open, are all forecast to benefit sector recovery.

SECTION 3 – COMPETITION

Imported products must compete with “Australian Made” products and Australians generally have a keen awareness and affinity for buying Australian made goods, although this is less of a factor in HRI than retail where country-of-origin labeling of foods is required. Over two-thirds of Australian consumers indicate they believe it is important for food products to be sourced locally and there has been a recent push for restaurants and fast-food outlets to indicate where their products originate. Higher prices continue to be a major drawback of local offerings and imported products need to be competitively priced to compete.

Australia’s quarantine regulations are stringent, and other import regulations and food labeling have different requirements than in the United States. Full details of Australia’s quarantine, import, and food labeling regulations can be found in the Food and Agriculture Import Regulations and Standards (FAIRS) report which is updated each year. The latest copy of the FAIRS report is available on the [FAS website](#).

The value of Australian consumer-oriented food imports totaled \$10.4 billion in 2020. The United States accounted for US\$1.2 billion or 12 percent of total imports. Most of Australia’s imports in these sectors are sourced from New Zealand and the United States is the second largest supplier. U.S. products are well regarded as safe and good value for money. See the Exporter Guide Report for Australia available on the [FAS website](#).

The U.S.-Australia Free Trade Agreement signed in 2005 allows most U.S. products to enter the Australian market tariff free.

Due to economies of scale in the United States, U.S. manufacturers can develop a range of products far beyond that which can be achieved by smaller manufacturers in Australia. This enables U.S. exporters to deliver innovative product lines that are otherwise not available from Australian manufacturers.

The Australian market is very ‘Americanized’, and most food categories are compatible with Australian tastes. Many categories are dominated by American brands that have been very successful in the Australian market.

SECTION 4 – BEST PRODUCT PROSPECTS

Food market trends in Australia include:

- **Positive nutrition:** The drive to make food and beverages healthier continues to gain momentum in Australia. Australian consumers do not want to be told what not to eat and are instead looking for more constructive guidance to assist their food and beverage purchases. This encompasses a movement from food avoidance (such as products with reduced fat and sugar) to positive nutrition and the inclusion of healthy food and ingredients.
- **Healthy indulgence:** Australians aren’t really interested in strict diet plans, but there is a huge spike in people trying to control their portion sizes. They don’t want to cut out certain food groups or flavors, but they are willing to control the amount they eat. Therefore, the quality over quantity mentality is an important consideration for marketers. Claim terms such as “portioned indulgence” or “treat size” convey the message that sensory benefits have not been foregone for the sake of health.
- Demand for **healthy food** is being boosted by demographic shifts. An aging population and rising birth rates have had a positive impact on the development of the health and wellness market since 2005. Middle-aged or elderly consumers and parents with young children tend to be better informed about health and dietary matters than other groups, and thus represent a key target for health and wellness manufacturers.
- **Packaging:** Packaging has grown in importance in recent years and innovative packaging is a valuable selling point in the Australian market. It is often the packaging that conveys convenience to the consumer, and snazzy packaging attracts the attention of consumers. Packaging ensures that offerings conform to market trends by communicating unique selling points and offering freshness and convenience. By being lightweight, packaging can reduce the product’s carbon footprint. Consumers expect that packaging will also be recyclable. Studies have found that half of Australians think food and drink products are over-packaged and three quarters of them would consider boycotting a product if it didn’t meet their environmental criteria.
- **Freshness** is an important area of concern for packaged food sales. Foodservice players and consumers appreciate the peace of mind from knowing the offerings are in good condition. This can be achieved with single-serve pack sizes, re-sealable packaging, and clear on-pack communication.
- **Australia’s top food priorities:** eating more fresh fruit and vegetables; smaller portion sizes; reducing sugar intake; eating healthier snacks; and cutting down on fat.

SECTION 5 – POST CONTACT AND FURTHER INFORMATION

POST CONTACT

Office of Agricultural Affairs, U.S. Embassy, Canberra, Australia

Tel: +61 2 6214 5854

E-Mail: AgCanberra@fas.usda.gov

IMPORT REGULATIONS

- See the Department of Agriculture and Water Resources biological import conditions ([BICON](#)) database to identify whether your product is permitted entry to Australia.
- Information on Food Law and Policy in Australia can be obtained from the www.ausfoodnews.com.au website.

AUSTRALIA'S FOOD REGULATIONS

- The Foreign Agricultural Import Regulations and Standards (FAIRS) report from this office contains detailed information on the Food Standards Code and other food regulations. This report is updated each year and a copy is available on the [FAS website](#).
- The entire Australia New Zealand Food Standards Code is available through [FSANZ website](#).

OTHER RELEVANT REPORTS

Copies of other relevant reports from this office can be found by searching at: <https://gain.fas.usda.gov/#/search>.

- Food and Agriculture Import Regulations and Standards (FAIRS) – contains detailed information on Australia's food labeling and quarantine requirements.
- Exporter Guide (search in the Exporter Assistance category).
- Food Ingredients Report (search in the Exporter Assistance category).
- Retail Report (search in the Exporter Assistance category)

USDA ENDORSED TRADE SHOWS

- **Fine Food** is the largest food, beverage and equipment show in Australia and this region and presents U.S. exporters with the most efficient and cost-effective way to enter the Australian market. See Exporter Guide above for details.

INDUSTRY INFORMATION

- [*Foodservice Suppliers Association of Australia Inc.*](#)
- [*NAFDA – Australian Foodservice Distribution*](#)
- [*Food and Beverage Importers Association*](#)

REFERENCES

Euromonitor International, Consumer Foodservice in Australia
IBISWorld, Hotels and Resorts in Australia
IBISWorld, Chain Restaurants in Australia
IBISWorld, Fast Food and Takeaway Food Services in Australia
IBISWorld, Restaurants in Australia
IBISWorld, Cafes and Coffee Shops in Australia
IBISWorld, Catering Services in Australia
IBISWorld, Pubs, Bars and Nightclubs in Australia

Attachments:

No Attachments