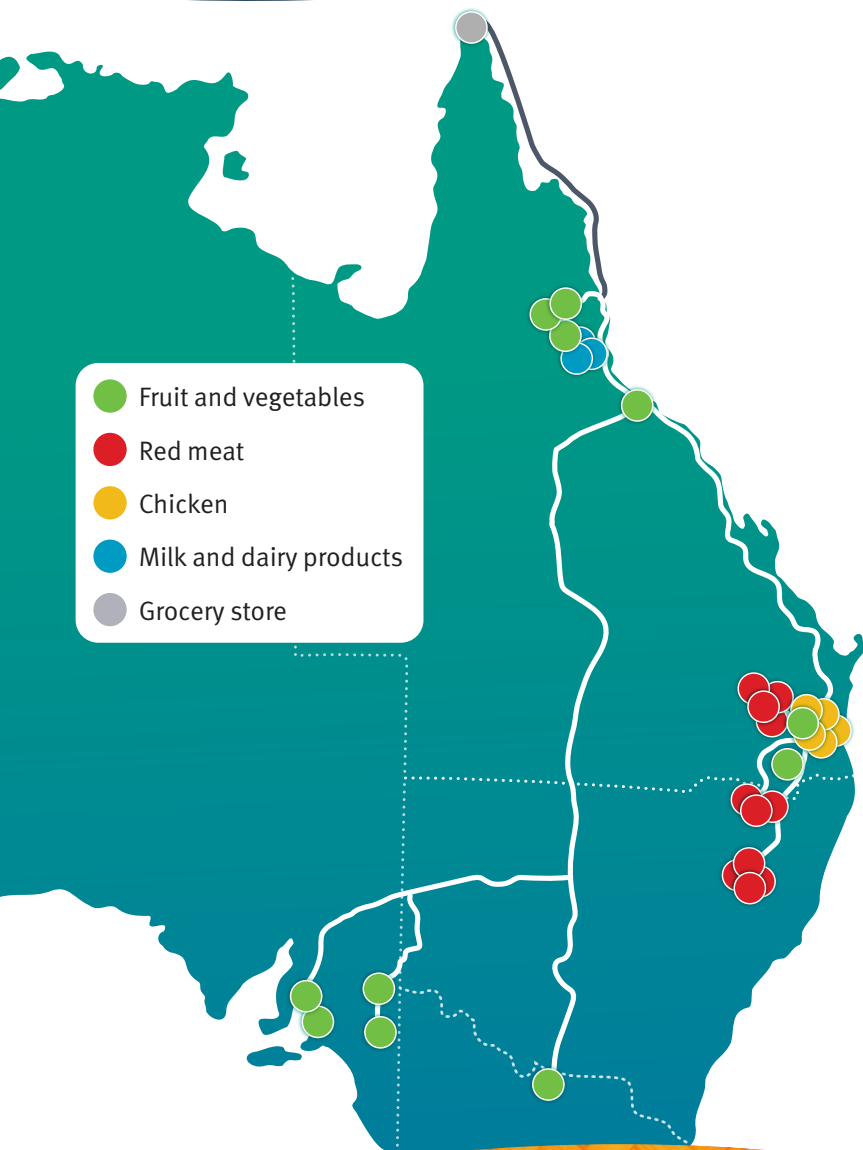


Remote Queensland Healthy Food Supply Chain Study Bamaga

The Remote Queensland Healthy Food Supply Chain Study aimed to establish the role of supply chains in remote food security and identify opportunities, risks and solutions for their improved performance. The study was led by Health and Wellbeing Queensland in partnership with the Torres and Cape Indigenous Council Alliance (TCICA) and Arup Australia, as part of Gather + Grow.



Distance

Up to 3,840km

Due to community demand, Bamaga sources produce from throughout Australia based on growing seasons. Sometimes this means sourcing food from as far away as South Australia and Victoria. Food arrives in Cairns at various distribution centres before travelling via sea freight to Horn Island, and then on to Bamaga. The longest supply chain covers almost 4,000km from producer to store, ~35 times the length of a sample supply chain servicing an urban centre.



Time

Up to 8 days

Food that is sourced outside of Queensland, can travel for up to 8 days in the supply chain to reach Bamaga. As a result, food sometimes arrives closer to its use by or best before date.



Handling

Up to 13 touch points

Long supply chains, and the use of sea freight, result in high levels of handling, adding to the cost of food and risks disrupting the cold chain.



Disruption

Roads between suppliers and Cairns are often disrupted due to weather. The sea route between Cairns and Bamaga is also heavily reliant on good weather and is regularly disrupted due to inadequate wharf and marine infrastructure.

