



WORLD-CLASS DISTILLERY COMPLETE

Completion of our world-class distillery at the Nowra site provides the largest facility of its kind in South East Asia to create 100 per cent pure Australian spirits with the taste of quality in every drop.

Our seven-column distillery produces grain-neutral spirits for craft and big brand beverages – including vodka, gin, blended whiskies, liquors and ready-to-drink packaged alcohol – from hand-selected, premium GMO-free wheat feedstock.



Our Australian-owned business has always been backed by strong family values, led by my father and Manildra Group Chairman, Dick Honan, alongside my sisters Caroline and Samantha driving growth at home and globally.

With the roots of our family company’s heritage in Bomaderry, we remain dedicated to the sustainability of locally made food and products through our state-of-the-art manufacturing facility at Nowra.

We hope you enjoy this second edition of the Shoalhaven Starches Community Report, following feedback about our first newsletter being well-received.

John Honan,
Manildra Group Managing Director



STARCH PACKAGING BAGGING BOOST

A state-of-the-art 25kg bagging facility is being commissioned at Shoalhaven Starches to complement packaging equipment such as the robotic palletiser production line.

The packer will increase efficiencies in our production and packaging of 100 per cent Australian food-grade wheat starch, used to make noodles, dumplings, confectionery, sauces, marinades and gravies.



MILL BOOSTS FLOUR PRODUCTION

The completion of Manildra Group’s newest flour mill as part of the diversely integrated infrastructure at the Nowra plant boosts production of our 100 per cent Australian, GMO-free flour.

Trusted as the preferred choice from family kitchens to major Australian brands, our reputation for quality, reliability, service and innovation extends globally – we export specialty flours and mixes for use in bakery goods, pasta, noodles, tortilla, batter, bread, breakfast cereal and more.

Our retail range, The Healthy Baker, is available nationally in major supermarkets.



FOODBANK BRINGS US TOGETHER

Our company has helped provide 40 million nutritious pasta meals for Australians in need through Manildra Group’s unique partnership with Rinoldi Pasta and Simplot for Foodbank’s collaborative supply program.

Since 2004, our flour has been used to make pasta for the first program of its kind in Australia. In 2017 alone, this partnership contributed 22,400 meals and over \$8 million in social return on investment.

“Our family company is proud that our relationship with Foodbank provides an example of what can be achieved for thousands of people every week when suppliers and food manufacturers work together for the collective benefit of our community,” said Manildra Group Managing Director John Honan.

THE CULTIVATOR MAGAZINE

Manildra Group's biannual magazine features stories from our producers' farms, our manufacturing facilities, our customers and your rural communities. Collect your free copy at the Shoalhaven Starches reception or view on our website at:

www.manildra.com.au/ebooks/cultivator

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If you have any questions or comments about our projects, contact Shoalhaven Starches on 02 4423 8200 or Nowra. Reception@manildra.com.au

More information on Shoalhaven Starches project approvals can be found at the NSW Department of Planning and Environment website www.majorprojects.planning.nsw.gov.au



ON THE FARM

Established in 1988, our environmental farm next to the Shoalhaven Starches manufacturing plant supports our beef cattle operations.

Growing corn chop and grass silage to feed our 1500 head (and selling excess to local dairy farmers), the mostly-black Angus cattle get a nutritious mix including Manildra Stockfeed dried distillers grain (DDG-S) wheat pellets and syrup.

The unique mix – a by-product from sustainable ethanol production – delivers a well-balanced source of fermentable proteins and non-fibre carbohydrates, plus vitamins and minerals for beef cattle.



**SHOALHAVEN
STARCHES**

**COMMUNITY REPORT
EDITION 2**

MAKING EVERY DROP COUNT

The installation of an Italian-built Mechanical Vapour Recompression (MVR) evaporator at our Nowra site is being completed by local business All Construction Engineering.

The state-of-the-art technology will significantly boost capacity in an advanced water treatment plant that already recycles tens of millions of litres of water a year for re-use and produces methane for energy.

Vapour generated by the MVR evaporator from the product stream is condensed into water for further use in a fully integrated manufacturing process.

Set to substantially enhance water savings when operational in January 2019, the MVR evaporator is part of our program of ongoing investment in innovation at the Nowra facility.

VITAL WHEAT GLUTEN AT BOMADERRY

Our vital wheat gluten is a high-protein fine powder extracted from premium 100 per cent Australian, GMO-free modified wheat flour at Shoalhaven Starches.

Manildra Group has grown to become one of the world's largest exporters of vital wheat gluten – which enhances flour quality, strength, elasticity and gas retention in dough, and improves the texture in baked goods.

Our vital wheat gluten is also used globally in:

- noodles
- bread
- breakfast cereals
- weight management bars and beverages
- nutritional beverages
- meat replacement products
- egg powder replacer
- protein-fortified foods
- commercial fish feed
- pet food

