



Welcome to our first edition of the Shoalhaven Starches Community Report, a local newsletter to share stories from Manildra Group's state-of-the-art manufacturing facility in Bomaderry, on the NSW South Coast.

Here, we produce industrial and food products, which are distributed nationwide and overseas, and employ hundreds of staff directly, plus thousands more people indirectly through construction, transport, administration and maintenance services.

We hope you enjoy this newsletter about Shoalhaven Starches and where our produce goes – from your local regional communities into worldwide industries including confectionary, baking, fuel, stockfeed, paper and much more.

John Honan,
Managing Director

DISTILLERY FOR PUREST OF SPIRITS

A world-class distillery producing the purest of grain-neutral spirits for craft and big brand beverages – including vodka, gin, blended whiskies, liquors and ready-to-drink packaged alcohol – has been installed at the Shoalhaven site.

Manildra has mastered a truly neutral-tasting and odourless premium spirit as a 'blank canvas' base used by craft and large-scale distillers to create superior spirits.

Our seven-column distillery – the largest of its kind in South East Asia – will facilitate full-scale production of beverage-grade, grain-neutral spirits for personal care, pharmaceutical and food and beverage industries globally.

STATE-OF-THE-ART STARCH DRYER INSTALLED

We have significantly increased our dry starch capacity for food, paper, packaging, mining and construction industries – and enhanced refining techniques to tailor products to customer requirements – with our new wheat starch dryer at the Shoalhaven site.

Manildra has grown with the food, paper and packaging, and mining and construction industries throughout Australia, Asia and New Zealand to expand our range of wheat starches for value-adding uses such as brightening paper, strengthening cardboard or making food from lollies to sauces to noodles.

PELLET MILL PURPOSE-BUILT FOR FARMERS

We have built a state-of-the-art plant at the Shoalhaven site to transform dried distillers grain (DDG) into highly nutritious and tasty pellets that maintain freshness and are easier to store and handle than loose livestock feeds.

Our unique processing methods deliver a range of extremely palatable pellets for all ruminants, for a balanced source of fermentable proteins and non-fibre carbohydrates, with vitamins and minerals added appropriately.

Formulated from Manildra's unique dried distillers grains and syrups, with the addition of cereals, starches and nutritional additives, our DDG Wheat Pellet is an excellent supplementary feed for sheep, lambs, beef and dairy cattle.

FLOUR MILL UNDER CONSTRUCTION

Manildra has commenced commissioning of a newly constructed flour mill to complement our existing mill that was commissioned in 2011, to increase production of our premium 100 per cent Australian, GMO-free flour.

A major flour miller of superior bakery products since 1952, Manildra produces a full range of wheat flours, bakery mixes, and associated specialty products, which are sold from Australian supermarket shelves to major international brands.

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/Autumn2018/

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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



PAPER MILL SITE SERVES NEW PURPOSE

In late 2015, Manildra Group purchased the former Shoalhaven Paper Mill site, along Bolong Road at Nowra.

Today, it provides a warehousing facility, in accordance with planning regulations, for the storage of plant equipment and materials being used for approved Shoalhaven Starches operations and projects.

Our administration, information technology and finance teams are also located here.



SHOALHAVEN STARCHES

COMMUNITY REPORT

GLUCOSE SYRUPS AT BOMADERRY

As part of our world-class, diversely integrated manufacturing processes at the Shoalhaven site, we use premium 100 per cent Australian, GMO-free wheat to produce a complete range of glucose syrups.

Manildra is Australia's market leader in glucose production – including premium syrups for ice-cream, baked products, chocolate, confectionery, nutritional products, and a wide range of beverages.

Key benefits of Manildra syrups include:

- balancing sweetness
- enhancing flavours
- controlling the crystallisation process
- creating a firm structure
- improving mouthfeel
- increasing product shelf life

IN OUR COMMUNITY – SCHOOL BREAKFASTS

Manildra is proud to be helping hungry students get a healthy start to their day through our six-year partnership with PCYC and other local not-for-profits for the Shoalhaven Breakfast Program.

Serving up fresh food, including fruit and toast, for about 300 local students in need on school days assists all our school kids to achieve their best in class and the playground, while also promoting positive interactions with adult role models on healthy eating and good hygiene.

This community initiative, for which Manildra contributes \$30,000 annually, provides a safe and welcoming environment for students from Bomaderry Public, Nowra High and Nowra East Public schools.

