

South East Asia's biggest distillery of its kind is the dazzling result of ongoing innovation at Manildra Group's world-class Shoalhaven Starches manufacturing facility.



As a 100 per cent Australian family-owned business, upholding family values are just as much of a priority as growth for Manildra Group.

Led by my father, Chairman Dick Honan, alongside my sisters Caroline and Samantha and our families, we strive for sustainable local jobs, innovation and quality products at our manufacturing sites across Australia.

Our focus on sustainable growth is why we constantly reinvest in our fully integrated, state-of-the-art facility in Bomaderry, manufacturing world-class food and industrial products.

We hope you enjoy this third edition of our biannual Shoalhaven Starches Community Report.

John Honan,  
Manildra Group Managing Director

## WIN-WIN WITH SUPAGAS

Construction of our world-class Carbon Dioxide (CO<sub>2</sub>) plant has commenced in a strategic partnership between Manildra Group and Supagas Australia to transform hundreds of tonnes of CO<sub>2</sub> into food-grade products for local industries every week.

Designed and installed by industry leaders in CO<sub>2</sub> construction, Australian-owned Gas Liquid Processing (GLP), the plant will produce food-grade CO<sub>2</sub> to create dry ice for transporting frozen food, put the bubbles in carbonated drinks for the hospitality industry, and improve the shelf life of foods through Map Gas, among other uses.

"This is a win-win situation for our local industries, complementing our paddock-to-plate production processes to further value-add in a range of food and beverage products," said Manildra Group Project Engineer Aaron Ticehurst.

The CO<sub>2</sub> plant forms part of our ongoing commitment to innovation and setting the global standard for sustainable manufacturing.



Onsite turning the soil (from left) Supagas Australia Supply Chain Manager Anthony Gstalter, Manildra Group Project Engineer Aaron Ticehurst, Supagas Australian Project Engineer, Ben Vocale.



From left: Shoalhaven Starches team members Hugh Thomas, Stephen Wright, Dean Collins, Paul Daniels, Cameron Griffin, Calvin Bennett, Ming Leung.



Stephen Thompson (Irrigation Manager) at the Membrane Bio Reactor at the water treatment plant, Bomaderry.



With the generous support from the Manildra Foundation, Captain Starlight brings fun, joy and laughter to sick kids at a time when they need it the most. // PHOTO: Starlight Foundation

## AUSTRALIAN INGREDIENTS TO THE WORLD

With more than 40 years of exporting experience and our well-established international distribution channels, Manildra Group transports 100 per cent Australian-made food and industrial products to every continent.

To maintain our competitive edge internationally, a strategy of constant reinvestment and innovation at Shoalhaven Starches has positioned the group as one of the largest exporters of value-added products through Australia's largest container port at Botany in Sydney, New South Wales.

## MAKING EVERY DROP COUNT

Our advanced water treatment plant is part of our integrated 'zero waste' approach and is located next to our Shoalhaven Starches manufacturing plant in conjunction with our Environmental Farm.

Washed down water and condensate water are mixed in our balance tanks which feed by gravity into the anaerobic digester. Here the micro-organisms help to create methane which is stored for energy. During this process, waste is reduced by 97% in the water. The water is fed into our Membrane Bio Reactor for further purification. A portion of this water is moved to large storage dams for irrigation on the Environmental Farm to grow fodder, corn silage and support our beef cattle operations.

The remaining water then passes through filters into our Reverse Osmosis units which clean the water to drinkable quality which is reused for manufacturing purposes at Shoalhaven Starches daily.

## A HELPING HAND WHEN HAPPINESS MATTERS

For years, Manildra Group has been proud to help the Starlight Children's Foundation brighten the lives of seriously ill and hospitalised Australian children and young people.

The long-running support for children and families in need through the Manildra Foundation partnership with Starlight has been acknowledged with a star in the new Starlight Express Room at Sydney Children's Hospital.

Starlight Children's Foundation also provides a range of in-hospital and out-of-hospital programs, including an online community connecting teens and young people, wish-granting, and the Healthier Future Initiatives program in remote Aboriginal and Torres Strait Island communities.

## 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](http://www.manildra.com.au/ebooks/cultivator)

## STAY CONNECTED

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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](mailto: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](http://www.majorprojects.planning.nsw.gov.au)



## QUALITY FOCUS AT HEART OF BOMADERRY

At Shoalhaven Starches, our commitment to producing consistent, safe and high-quality industrial and food products is central to everything we do.

Our team of top scientists, engineers and food and industrial-technology specialists manage our environmental, health and safety obligations according to stringent international regulations and standards.

From bakery mixes, breakfast cereals and noodles to alcohol, fuel, paper and stockfeed, the quality hub's highly qualified, onsite team pioneers and puts products through their paces – with rigorous evaluation to ensure compliance with safety standards and regulatory bodies – and coordinates product samples.

The local team is also responsible for facilitating client requirements and visits to Shoalhaven Starches – including certifications and audits from grain receipt, storage, manufacturing to logistics.



Back Row (from left): Greg Langusch (National Q.A. Manager), Tim Bricklebank (Q.A. Assistant), John Studdert (Environmental Co-Ordinator), Elango Govin (Enzyme Technical Specialist)

Front Row (from left): Manuela Hartgrove (Q.A. Officer), Sarah Stapleton (Q.A. Officer), Vicki Heidermann (Q.A. Assistant), Helen Rebikov (Q.A. Officer), Katherine Brooker (Quality Technician)



The Healthy Baker flour range is available at Coles and Woolworths nationally.



Fuel up on sustainable and locally-produced E10 which improves vehicle performance, fuel economy and emissions.

# SHOALHAVEN STARCHES

## COMMUNITY REPORT EDITION 3

### CLICK TO COOK WITH THE HEALTHY BAKER

We have been a major flour miller producing superior bakery products since 1952, with flour mills in regional NSW including Bomaderry, Manildra, Gunnedah and Narrandera.

The Healthy Baker flours are produced at Australia's biggest flour mill – our state-of-the-art flagship facility at Manildra (Central West NSW) and bottled in unique 1kg reusable containers. The Healthy Baker flours are milled from premium 100 per cent GMO-free Australian wheat – carefully selected, triple-sifted, unbleached and enriched with vitamins and minerals.

Tap into a tasty range of quick and nutritious recipes at The Healthy Baker website and sign up to The Mill House blog to receive scrumptious and seasonal menu suggestions delivered direct to your inbox. Click to cook at [www.healthybaker.com.au](http://www.healthybaker.com.au)

### FUELLING AUSTRALIA

As our nation's leading producer of sustainable ethanol here at Shoalhaven Starches, we give motorists a better choice for a reliable, less costly and cleaner fuel.

Manildra Group distributes ethanol to oil companies to blend with petrol to produce E10 (94 RON) fuel and E85 (108 RON) fuel.

E10 saves motorists money at the bowser, boosts local jobs, and reduces Australia's reliance on foreign oil. More than 64 countries have already mandated ethanol in their petrol; with the USA blending a minimum 10 per cent ethanol in every drop of petrol sold for more than two decades.

More on the range of environmental, economic, health and social benefits of ethanol fuel can be found at <http://online.fliphtml5.com/lpgc/ieuh/>

