

Our world-class Shoalhaven Starches manufacturing facility in Bomaderry, NSW // PHOTO: DEAN HOLLAND



With the New Year bushfires devastating large tracts of Australia's south-east and the drought continuing to ravage the state, our thoughts and prayers are with those people and communities impacted.

We continue to support our staff and customers that have been affected by road closures and fires and continue to work towards getting our valuable products to customers in areas of dire need.

Our Australian family-owned agribusiness remains committed to supporting Manildra Group's dedicated staff and the regional communities in which we operate through these challenging times.

John Honan,
Manildra Group Managing Director

RUNNING SMOOTHLY ON RAIL

Logistics and transport are a full-time operation at our Shoalhaven Starches manufacturing plant, where specialised modes of transport are required for our vital wheat gluten, industrial and food-grade starch, syrups, fuel, industrial and beverage-grade ethanol and stockfeed.

Making sure our whole supply chain runs smoothly, National Transport and Logistics Manager Mark Owens said having our own rail lines meant Manildra Group trains could deliver wheat directly, and our end-products straight to Port Botany for export or distribution across Australia.

Shoalhaven Starches averages 17 trains with 40 wagons each in and out every week, with runs timed to avoid peak periods in Sydney as part of our on-time performance model.



A Manildra Group train enters the Shoalhaven Starches facility
// PHOTO: DEAN HOLLAND

CELEBRATING CWA CENTENARY

As we count a century of our regional women banding together to bring essential services to remote areas, we are proud to celebrate Manildra Group's decades-long partnership with the Country Women's Association (CWA).

Iconic CWA fundraisers such as the annual Royal Easter Show scone drive – where our locally produced scone mix contributed to the more than 50,000 scones sold last year – have helped generate millions of dollars for NSW regions doing it tough in drought.

 @cwaofnsw //  cwaofnsw.org.au



Scones made by the NSW Country Women's Association using premium Manildra Group Scone Mix // PHOTO: TAYLAH HUDSON

DDG-S DRYER IN FULL SWING

The completion of construction on our new dried distillers grain syrup (DDG-S) dryer at our Bomaderry manufacturing plant has improved production of our highly nutritious Manildra Stockfeed.

Made through moisture removal from syrups and wet insolubles our DDG-S pellets deliver a balanced source of digestible protein and non-fibre carbohydrates, with vitamins and minerals added appropriately, and are extremely palatable for sheep, lambs, dairy cattle, beef cattle and horses.

Our new state-of-the-art dryer also uses biofilters that treat captured air to reduce onsite manufacturing odours.



Manildra Group's DDG-S stockfeed pellets produced at Shoalhaven Starches

NEW SENSORY LABORATORY

Construction of our new beverage ethanol sensory laboratory has been completed in conjunction with our state-of-the-art grain-neutral distillery at Shoalhaven Starches.

Using scientific and industry-standard methods for sensory analysis through discriminative, descriptive, and hedonic (consumer) testing, our chemist's work closely with our industry and academic partners to design studies, collect data, and produce statistical analysis supporting the production of premium grain neutral spirits.

The new sensory laboratory features:

- five individual panellist booths;
- precision-controlled multi-option booth LED lighting;
- sensory data collection iPad workstations;
- a focus group / panel training room;
- an isolated, controlled sample preparation laboratory;
- a water filtration system; and
- controlled ventilation.



Manildra Group's new state-of-the-art ethanol sensory lab records full statistical analysis of beverage grade ethanol samples
// PHOTO: JEFF LI

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 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 majorprojects.planning.nsw.gov.au



The Shoalhaven Starches electrical maintenance team includes (from left) Lou Real, Grant James, Daniel Bennett, Paul Whisson, Josh Coburn, Dyllan Ware, Kane Chapple, Jon Glanville, James Hancock, Rhys Arnold, Kane Allen, Aaron Bramley, Jack Stuart, Daniel Bates, James Gaffey, Pierre Olivier and Darryl Green. Absent are Hamish Chapman, Stuart Nash and Michael G William
// PHOTO: BRONTE ARMSTRONG



MAINTENANCE IN FOCUS

Our electrical engineers and maintenance team work round-the-clock to ensure equipment at Shoalhaven Starches is kept in top condition under constant maintenance programs.

The team manage preventative maintenance and planned work throughout the Bomaderry site – including our environmental farm, water treatment plant and paper mill – as well as providing support to our remote sites in Gunnedah, Narrandera and Manildra.

Ranging from simple general power systems to high-voltage, complex control circuits, industrial networks, instrumentation and control systems, the highly capable individuals comprising our electrical maintenance department include nine rostered electrical team members, two leading hands, a supervisor and reliability engineer.

Working in conjunction with three electrical engineers and a construction supervisor, they ensure all modifications and installations are completed reliably and on-time, without impacting plant processes.



Raymond Soekianto and John Palmer (left to right) work at the newly finished Supagas site at Shoalhaven Starches
// PHOTO: JEFF LI

SUSTAINABLE CO₂ PLANT

The completion of construction on Supagas's world-class carbon dioxide (CO₂) plant complements our paddock-to-plate production processes at Shoalhaven Starches, where we have a strong focus on setting the global standard for sustainable manufacturing.

Transforming hundreds of tonnes of CO₂ into food-grade products for local industries every week, the plant was commissioned in a strategic partnership between Manildra Group and Supagas Australia and designed Australian-owned industry leaders Gas Liquid Processing (GLP).

Our food-grade CO₂ is used for end products such as dry ice for transporting frozen foods, the bubbles in carbonated drinks, and Map Gas for improved shelf life of foods, to name a few.



Manildra Group's premium food-grade starch is used to make batters, dumplings, and noodles, to name a few

OUR STARCHES TO THE WORLD

As part of our fully integrated process at Shoalhaven Starches, highly advanced technology extracts 100 per cent of the wheat grain to produce a range of all-Australian products for global markets.

The building blocks for confectionery, baking and food products, the range of starches produced at Bomaderry are used:

- as a binding and thickening agent in foods including sauces, marinades and gravies;
- for making noodles, dumplings and fried or battered foods;
- to reduce kilojoules and increase dietary fibre;
- as an extender in various meat and seafood products; and
- as a carrier of flavour, spice and extract products.

SHOALHAVEN STARCHES

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