



Manildra Group's John and Dick Honan. // PHOTO: TAYLAH HUDSON

To protect the health of our people, our communities and the continuity of our business, Manildra Group has implemented proactive measures to prevent the spread of coronavirus in the pandemic.

From our world-class distillery, Manildra Group has been in a position to produce the pharmaceutical-grade ethanol at a minimum 70 per cent alcohol required for sanitisers and disinfectants aiding in the frontline fight by our health and essential service workers. The launch of our Stay Safe™ range has been met with unprecedented demand for locally produced sanitisers and disinfectants. Our 100 per cent Australian flour, sugar and oil ranges also continue to be produced at a rapid rate to meet surging demand.

But throughout this time of global instability, one thing remains certain; our business greatly appreciates the community's ongoing loyalty and support for Australian manufacturing and local jobs.




John Honan,
Manildra Group Managing Director

STAY SAFE™ SANITISER IN FIGHT AGAINST PANDEMIC

Amid the global uncertainty of a pandemic, a secure local supply of sanitiser sprays and gels has been helping Australians stay safe from the spread of COVID-19. As demand for disinfectants surged nationwide, the Stay Safe™ sanitiser range was released in early 2020 by Manildra Group. The full range of surface, hand, spray and gel sanitisers was created to meet the diverse needs of people at work, at home and on-the-go. Stay Safe™ has become even more accessible for Australian businesses and households with the launch of a website for quick and direct access to securing sanitisers for employees and customers.

“We are able to provide a secure and sustainable supply of Stay Safe™ sanitisers, sprays, gels and disinfectants all locally made in New South Wales,” said Manildra Group Director, Caroline Honan.

“The pandemic has emphasised the need for Australian-made ingredients such as ethanol for hand sanitisers as a key part of the plan to protect individual and public health,” she said.

  @staysafesanitiser  staysafesanitiser.com

Manildra Group's Stay Safe™ range of locally produced, multipurpose sanitiser sprays and antibacterial hand sanitisers are available for purchase online and through our customer service team by calling 1800 227 862.



Inside Shoalhaven Starches state-of-the-art flour mill.
// PHOTO: CATH MUSCAT



Our Environmental Farm Manager Greg Smith ensures all cattle receive the right daily mix of nutritious animal stockfeed, produced through our state-of-the-art DDG-S dryer.
// PHOTO: PETER IZZARD



At Shoalhaven Starches we produce maltodextrin to improve the texture and mouthfeel, and to balance sweetness in products like ice cream.

FLOUR PRODUCTION BOOM

Manildra Group's third flour mill at the Shoalhaven Starches plant is set for completion at the end of 2020 and will further diversify our integrated infrastructure and boosted production of our GMO-free flour.

Flour from the new mill will be processed into vital wheat gluten for domestic and export markets, as well as wheat starch used further in our production for other food and industrial uses.

Competing on a global stage has required our processes to continuously evolve into world-best practice with our flour mills boasting fully equipped and accredited laboratories and quality control systems.

MANILDRA BEEF OUTRANKS HERD

Beef cattle ranked in New South Wales' top one per cent for eating quality and grading standards are sustainably produced at Manildra Group's environmental farm as part of our fully integrated Shoalhaven Starches manufacturing facility.

Tapping into the site's world-class water treatment plant, cattle farmed in 2019 scored 50th place from 6000 Meat Standards Australia (MSA) producers in New South Wales, for excellence both in eating quality and grading compliance. Environmental Farm Manager, Greg Smith said average daily weight gain increased from 1.6kg to 1.8kg with the extremely palatable Manildra Stockfeed DDG-S Wheat Pellets for Beef Cattle as part of the daily ration.

For details on the full range of Manildra Stockfeeds, contact our specialist sales team on 02 4423 8300 or stockfeed@manildra.com.au

OUR MALTODEXTRIN TO THE WORLD

Manildra Group uses premium Australian GMO-free wheat to produce a full range of syrups including maltodextrin powders.

We continually improve refining techniques to achieve ultimate clarity and sweetness in maltodextrins, commonly used to carry flavours and seasonings. Additionally, it improves the texture and mouthfeel in various beverages (including non-dairy creamers, sweetened beverages and brewed beverages), desserts and ice cream.

Our maltodextrins balance sweetness, act as a bulking agent and provide a firmer texture for dairy-based foods and frozen desserts.

For a full range of our products visit manildra.com.au

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

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

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



GRAIN STORAGE HOLDS KEY TO SECURITY OF SUPPLY

On reprieve from years of drought and in anticipation for a prosperous harvest season for the eastern Australian wheat industry, Manildra Group is continuing to strategically invest in grain storage facilities in the heart of the New South Wales wheatbelt.

Manildra Group has purchased and will fully own and operate four major grain storage sites in New South Wales from Stockinbingal in the South-West Slopes, to Manildra in the Central-West, and North to Moree and Bellata in the State's Central-North.

Leading the project, Head Grain Buyer, Peter Sloan is looking forward to the opportunities that four storage sites will provide for Manildra Group's flour milling operations and thousands of Australian wheat farming families.

"This significant investment in grain storage assets is the backbone for bringing our finest Australian-grown wheat from the paddocks to storage and then to our flour mills, guaranteeing customers absolute confidence in our supply chain," said Mr Sloan.

Thousands of growers will benefit from more flexible and curated storage services thanks to Manildra Group's significant investment in well-designed grain storage assets including at Stockinbingal, New South Wales. // PHOTO: RACHAEL LENEHAN



Former Manildra Group Starch Plant Supervisor, Stuart Lucas enjoys retirement with his family, after 43 years of service at the Shoalhaven Starches manufacturing plant. // PHOTO: SIMONE PIGNATARO

RECOGNISING FOUR DECADES OF SERVICE

Joining Manildra Group on the 15th August 1977, Stuart Lucas has retired after 43 years of service. Working alongside the 40 members of the wheat starch division, Starch Plant Supervisor, Mr Lucas was integral to the processing of vital wheat gluten and starches at the Shoalhaven Starches manufacturing plant.

One of the longest serving employees at the Nowra site and an invaluable asset to the team, Mr Lucas has been described by Manildra Group General Manager, Peter Simpson "as hard working, loyal and a person who gave his all to Manildra Group."

"Stuart has been a fixture and the backbone of our starch and gluten production, and we thank him for his contribution which has ensured our products have met the high standards our customers demand. We all wish Stuart a happy and healthy retirement," said Mr Simpson.



Manildra Group partnered with Breast Cancer Network Australia (BCNA) to match every dollar raised in the 2020 55 Hours of Giving campaign which aims to draw attention the 55 Australians who are diagnosed with breast cancer every day and support them through their journey. // PHOTO: BCNA

55 HOURS OF GIVING SUCCESS

The Manildra Foundation partnered with Breast Cancer Network Australia (BCNA) to participate in the '55 Hours of Giving' campaign, matching all public donations made over a 55-hour period. According to the BCNA, it is predicted that 19,998 women and 170 men will be diagnosed with breast cancer in 2020.

That's 55 Australians each day who will be told they have breast cancer. Manildra Group Director, Caroline Honan said that the campaign would make a real difference in keeping Australians affected by the disease connected to BCNA's vital support services.

An extraordinary effort of \$121,939 was raised during the campaign, and Manildra Group was proud to donate a further \$120,000 to match the public donations. For more information on BCNA's services and support visit bcna.org.au

 @breastcancernetwork  [bcnapinklady](https://www.instagram.com/bcnapinklady)  bcna.org.au

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