

WELCOME

As a core value of all we do at Manildra Group, care has become more important than ever for our Australian family-owned business.

Our assurance to customers and consumers to continue to produce and deliver Australian-made food and industrial products to meet local and global demand, is backed by our team's tireless efforts to maintain our reliable consistency of supply, since 1952.

What remains certain during this time of global insecurity is a deep appreciation by all at Manildra Group for the ongoing loyalty and patience of our communities, customers, suppliers and contractors, along with their continued support for Australian manufacturing and local jobs.

Please enjoy this latest edition of our community newsletter and stay safe.

John Honan, Manildra Group Managing Director

GLOBAL TRANSPORT NETWORK THE BACKBONE OF OUR EXPORTS

In the 60 years that Manildra Group has been exporting Australia's finest home-grown food and industrial ingredients, our international distribution channels have been both backbone and lifeblood to ensuring deliveries from our manufacturing sites to customers around the world.

Manildra Group's offices in the Unites States, Korea, Taiwan, Philippines, Malaysia and Indonesia managed by our Country Managers – and our on-ground staff in logistics and transport globally – ensure the most effective solutions to customers of all scales, from boutique bakeries to the world's biggest brands.

"Export is at the heart of Manildra Group and is integral to the company's future," said Manildra Group Global Logistics Manager Olga Harriton, whose export team manages the international supply chain. "There are incredible opportunities for market and product expansions, particularly with the company's strong reputation for producing premium 100 per cent Australian, GMO-free food and industrial products."

Day-in-and-out, 365 days a year, Manildra Group exports value-added food and industrial products including vital wheat gluten to the United States baking industry, baking premixes to Middle Eastern bakeries, alcohol to Japanese beverage producers, canola oil to Taiwanese restaurants, wheat starch to Indonesia paper manufacturers, and animal stockfeed to Vietnamese farmers, our products are enjoyed world-wide // PHOTO: DEAN HOLLAND





PAPER DEMAND DRIVES STATE-OF-THE-ART STARCH SUPPLY

A state-of-the-art cationic starch facility being built at the Shoalhaven Starches manufacturing site will significantly boost Australian production of industrial-grade starches for the paper industry and is set to be operational from mid-2021.

High quality starch is modified using a German engineered reactor process, delivering a very consistent product that also provides excellent performance in the paper mill wetends. Cationic starches with varying degrees of modification will be available, aiming to meet the diverse requirements of modern-day paper machines.

The cationic starch products will be supplied to paper mills around the world, to provide improved internal sheet strength development, increase retention levels, and also perform effectively with sizing systems. Introduction of these starches to paper making processes will also be supported by Manildra's technical staff, providing assistance as well as performance optimisation.

MANILDRA FOUNDATION SUPPORTS LOCAL COMMUNITIES

With Christmas a time for children especially, Shoalhaven City Council's annual Mayor's Giving Box campaign, for local youth services and Bomaderry High School, were recent beneficiaries of Manildra Group support programs.

Shoalhaven Starches Site Manager Ming Leung said one contribution of \$10,000 went toward 12-seat mini-buses to take students to events including school debates, sports, camps, indigenous education initiatives and the Duke of Edinburgh's Award.

Another donation of \$10,000 went to the Mayor's Giving Box to support funding for the Cullunghutti Aboriginal Child and Family Centre, Lyrebird Preschool, Clipper Road Children's Centre, and Salt Ministries.

MANILDRA STOCKFEED AT THE HEART OF BOMADERRY

Highly nutritious feeds for beef cattle, dairy cows, sheep and goats, are produced at the Shoalhaven Starches manufacturing site are backed by Manildra Stockfeed's expert and experienced team.

At the helm is Stockfeed Manager Tim Wirth, alongside Phil Monaghan, Andrew Lloyd, Nathan Krudenier, Ron Arnold and Amanda Saxton in sales, and Montana Nile coordinating accounts from the Shoalhaven Starches site.

"Managed by experts in animal production with decades of experience, our go-to people on the ground, visit and liaise with local farmers on a day-to-day basis," said Mr Wirth.

With Manildra Stockfeed's range expanding into production of Manildra Equine Performance Horse Pellets at our flagship mill in regional Manildra, NSW, our stockfeed specialists are able to meet the specific needs of a wide range of customers, and can be contacted via stockfeed@manildra.com.au or (02) 4423 8300.

THE CULTIVATOR MAGAZINE

Manildra Group's *Cultivator* 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



ENGINEERING A STRONG FUTURE AT SHOALHAVEN STARCHES

With Shoalhaven Starches home to world-class equipment in state-of-the-art facilities and processing plants, our Project Installation Team comprises a vast array of specialist skills required to oversee Manildra Group's fully integrated manufacturing site.

Completing significant capital upgrades at the Shoalhaven Starches site, the Project Installation'Team includes mechanical engineers, electrical engineers, supervisors, draftsmen, and administration officers,

The complex nature of the facility and wide range of construction processes require the team to work closely to deliver projects on time and within budget.

While the team's engineering unit manages design, supervisors are responsible for local and outsourced construction crews to complete projects - including up to 200 external contractors on site each day - to ensure all additions at our manufacturing site are built to absolute standard.

> Shoalhaven Starches' Project Installation Team members pictured below (from left) Mark Robbins, Siegfried Clever, Paul Whisson, Laurie Byrne, Warren Poland, David Nicholls, Matt Marlow, Peter O'Neill, Jacob Clark, Tracey Armessen, David Johnston, Steve Reeves, Paul O'Neill, Heath Zabolockyi, Paul Caruana, Josh Coburn and Aaron Ticehurst





Tap into a range of simple and delicious recipes at healthybaker.com.au and subscribe to our blog for scrumptious recipe ideas direct to your inbox // PHOTO: LINDSAY FORDHAM

Manildra Group's technical sensory panellists include (from left) Ethanol Plant Manager Scott Foggo, Ethanol Laboratory Chemist Tobias Soper, Chief Chemist Tim Allen, Beverage Ethanol Laboratory Manager Peter Tallent, and Beverage Ethanol Supervisor Gunter Kreilaus operating out of the Shoalhaven Starches, state-ofthe-art manufacturing site // PHOTO: ANDREW LINTURN



SHOALHAVEN STARCHES

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PROTEIN-ENRICHED FLOUR FOR **HEALTH AND NUTRITION**

Protein-boosting pancake and muffin premixes are the lates innovation to Manildra Group's The Healthy Baker range in select Woolworths nationwide. The Healthy Baker Protein Pancake Mix has revolutionised the pancake category, with the introduction of a wholesome basic mix for all the family to add their favourite fillings to create protein-packed pancake masterpieces.

Also blended for grab-and-go convenience, The Healthy Baker Protein Muffin Base Mix makes the perfect breakfast or snack from just one base mix, by simply adding water, oil, eggs and your favourite flavourings to create tasty and mois muffins. "We are delighted to launch this range, catering for everyone from fitness enthusiasts and health-conscious consumers replenishing their bodies to parents adding extra protein to their children's diets for better growth and nutrition," said Manildra Group Director Caroline Honan.

f @TheHealthyBaker ♥ @thehealthybaker ♦ healthybaker.com.au



A SENSORY EXPERIENCE

PUREST OF SPIRITS

In conditions precisely controlled for detecting the purity of grain-neutral spirit, a state-of-the-art beverage sensory laboratory complements a world-class distillery at Shoalhaven Starches. The new sensory room has been designed to provide reliable and independent odour sampling and testing services to a range of craft and big-brand beverage clients.

Conducting sensory analysis using the scientific and industry-standard methods of discriminative, descriptive and affective or hedonic-consumer-testing, Manildra Group chemists work closely with industry and academic partners to perform studies and collect data for statistical analysis supporting production of grain-neutral spirits.

Beverage Ethanol Laboratory Manager Peter Tallent said the sensory laboratory ensured the highest-quality product prior to distribution.

