

WELCOME

In 2022 Manildra Group is celebrating its 70th birthday with the rich history of our family-owned Australian business, and all that we are proud of, be it our people, farming families or the communities who support us.

Our long history stretches back to 1952, when our first flour mill was purchased in the historical NSW township of Manildra. After seven decades, Manildra Group has grown to become a world-leading manufacturer - expanding and diversifying year-on-year.

As we reflect on these 70 years of business, operated by three generations of our family, we remain ever grateful for the generous support, loyalty and kindness of our employees, business partners, suppliers, customers, and the Bomaderry community.

We look forward to sharing a bright future.

John Honan, Manildra Group Managing Director

CLEAN FUEL POWERS SHOALHAVEN STARCHES SITE

Clean fuel, manufactured locally at the Shoalhaven Starches site, represents a huge innovative step taken in low-emission manufacturing.

With sustainability at its core, a state-of-the-art \$190 million co-generation project is currently in construction, consisting of turbines and a dedicated pipeline. Predicated on stable, reliable, and affordable energy, the project will power the site round-the-clock with low carbon fuel.

Operational in 2023, the ground-breaking project strengthens the site's manufacturing capabilities, boosts local industries and creates hundreds of jobs, including 170 construction workers across both projects.

Manildra Group Managing Director, John Honan said, "Remarkably the project will generate 100 per cent of the site's electricity, reduce our greenhouse gas emissions by 40 per cent, eliminate coal from our supply chain and fundamentally, secure the site's energy future."

Foundations were completed in September 2022, with installation starting on the 60-megawatt gas-fired cogeneration plant, complete with advanced turbines. The turbines burn natural gas to drive two 30-megawatt generators, utilising the waste heat to create steam to power the site.

Construction is soon to commence on a pipeline which will deliver gas directly to the site from Pestells Lane, with the project currently employing 50 construction workers.





AMBITIOUS GROWTH DRIVES DISTILLERY FOR PUREST OF SPIRITS

Predicated on impeccable consistency, exceptional quality and great customer partnerships, production is set to start on Manildra Group's highest-quality grain neutral spirits at their innovative new world-class ethanol distillery at Shoalhaven Starches.

Building on its global reputation as a leading alcohol producer the new cutting-edge five-column distillery is a remarkable feat of engineering – the largest distillery of its kind in Southeast Asia – impressively standing at 53-metres-high.

"From grain to glass, we are very proud to expertly craft the highest-quality grain neutral spirits, making our alcohols synonymous with excellence," said Manildra Group Head of Ethanol, Debbie Forster.

Made from the finest GMO-free Australian wheat, Manildra Group's grain neutral spirit is bound for domestic and international industries from food and beverages, cosmetics and beauty, cleaning and industrial, to pharmaceutical. For more information on Manildra Group's ethanol range

contact ethanol.orders@manildra.com.au.

NEW PACKING PLANT PRODUCES PRODUCTIVITY GAINS

Construction has commenced of the Shoalhaven Starches' state-of-the-art packing plant, employing more than 60 construction workers during the build phases.

Operational by 2023, phase one of the project includes two modern 25kg packing lines, one tonne bag packing line, plus pneumatic tank filling capabilities which will reduce congestion on-site and see fewer train crossings across Bolong Road, Bomaderry.

Shoalhaven Starches Head of Capital Engineering (Projects), Aaron Ticehurst, said, "the plant design features high speed packing lines which increases capacity, flexibility, and diversifies product capabilities. From next year, the lines will start packing our Australian-grown and made vital wheat gluten, and from there expanding to other products.

Our packing department is excited to be soon working in an innovative manufacturing environment, with the plant also enabling us to better serve our customers and sustain future growth."

MODERN WORKSHOP FOR MAINTENANCE FOCUS

The recently completed modern maintenance workshop at the Shoalhaven Starches site has become a central hub for coordinating maintenance strategies and is home to our top mechanical maintenance team.

Shoalhaven Starches Maintenance Manager, Daniel O'Dempsey leads the team of 70 workers. "Our team is responsible for the maintenance of equipment and infrastructure – at times world-first – across the site, from mechanical repairs, scheduled plant asset overhauls, fabrication to machining".

"The sophisticated workshop is equipped with brandnew machines, equipment and tools, which increases our departments flexibility, enhances efficiencies, and boosts productivity by repairing more work inhouse," he said.

The maintenance department has also been bolstered with an additional overhead crane, ensuring safer handling of equipment and efficient overhauls for the team. Capital works for phase two of the project are expected to commence in early 2023, which include offices and meeting rooms.

THE CULTIVATOR MAGAZINE

Manildra Group's *The 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/the-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 mpweb.planningportal.nsw.gov.au/major-projects



FOR THE LOVE OF FLOUR MILLING

The Shoalhaven Starches flour milling team are the crème de la crème in producing the highest-quality, best-performing Australian-grown and made flour, at out three state-of-the-art flour mills on site – all equipped with advanced, cutting-edge milling technology.

Producing more than 80 per cent of the sites' flour requirements, our expert milling team delivers an exceptionally consistent flour – the foundation where our Shoalhaven Starches manufacturing process begins.

Attention to detail is paramount, and the highly skilled team boasts more than a century of combined global milling experience, working revolving shifts onsite whilst operating the flour mills 24/7 to deliver a remarkable 96 per cent throughput rate.

From processing wheat grain through to premium flour, the team is responsible for cleaning and tempering incoming wheat, managing consistent milling processes and extractions, maintaining equipment, and overseeing food, health, and safety.

With consistency their topmost concern, the team is dedicated to the best milling practices, adhering to the tightest tolerances and strictest flour specifications in the industry.

Under the watchful eye of a Head Miller, the team of flour millers, senior milling specialists, mechanical maintenance workers and cleaners, seamlessly work together to deliver superior quality flour at an optimised milling time.

Inside one of the site's world-class flour mill with the Shoalhaven Starches flour milling team including (from left) Shoalhaven Starches Head Flour Miller Guillermo Riviere, Shoalhaven Starches Mill and Pellet Mill Supervisor Terry Cain, Shoalhaven Starches Technical Specialist (Milling) Gunther Klenke, and Shoalhaven Starches Flour Miller Dray Sermonia // PHOTO: PETER IZZARD





(from left) Australian Red Cross Partnerships Executive Belle Gallop and Manildra Group Director Caroline Honan discuss Manildra Group's contribution to the Australian Red Cross floods appeal. To donate to Australian Red Cross visit redcross.org.au/floodsappeal or call 1800 RED CROSS (1800 733 276) // PHOTO: TIM WIRTH

THE PORT OF GROWTH FOR ETHANOL

Aerial view of Port Kembla, south coast New South Wale

Port Kembla could soon be fitted with a state-of-the-art ethanol export facility on Foreshore Road, providing economic, trade and growth opportunities in the Illawarra region.

If Manildra Group's proposal is approved, the Port Kembla based Manildra Ethanol Storage facility will temporarily store the highest-quality grain neutral spirit range, produced locally at world-class distilleries at the Shoalhaven Starches site.

From Port Kembla, the spirits would be distributed globally and would deliver significant economic, social, trade and environmental benefits employing 30 workers during construction, and 15 once operational.

As part of the Port Kembla project development and consultation process, Manildra Group is committed to engaging with the community and stakeholders throughout the planning and assessment process.

Visit planningportal.nsw.gov.au or call 1800 266 076 to review documents and have your say.

AUSTRALIAN RED CROSS BRINGS US TOGETHER

Devastation befell on Queensland and New South Wales, with deadly flooding in early 2022 ravaging communities, damaging more than 50,000 homes, and affecting more than one million people.

Australian Red Cross has been coordinating a disaster appeal across both states, helping people impacted by the floods by providing care, comfort, and supporting long-term recovery.

In 2022, Manildra Group generously donated \$100,000 to support Australian Red Cross' on-the-ground support, care, and relief to flood-affected communities in the aftermath and through the recovery process.

"We are proud to support the Australian Red Cross team and the vital work they do. Our donation helped to provide services to those in need, from helping with evacuations, managing relief centres and outreach services, delivering psychosocial support to the provision of bereavement grants, and immediate cash assistance," said Manildra Group Director, Caroline Honan.



SHOALHAVEN STARCHES

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