



The Shoalhaven Starches manufacturing facility at Bomaderry
// PHOTO: DEAN HOLLAND

PELLETS A GAME-CHANGER FOR DAIRY PRODUCTION

Produced at Shoalhaven Starches, our Manildra Stockfeed supplementary feeds are ideal for dairy cows and calves.

An excellent source of protein and energy in the herd's diet, Manildra Stockfeed's range includes Dried Distillers Grain (DDG) Wheat Pellets, Dairy Pellets and Calf Pellets, all specifically formulated to maximise milk production and enhance calf growth, health and wellbeing.

We work hand-in-glove with leading dairying nutritionists and local farmers to develop our range of premium performance feeds most-suited for the NSW South Coast region.

With its spectacular natural environment, the South Coast is ideal for the dairy industry, with carefully selected herds nurtured on some of the richest pastures found anywhere in Australia.

Phone our local team on the ground for orders or inquiries on 02 4423 8300.



Fifth-generation dairy farmer Paul Condon on his family property, Sea Breeze Holsteins, located in Dunmore, north of Shellharbour. The Condon family use Manildra Dairy Pellets specially formulated for maximum milk production
// PHOTO: TIM WIRTH

Since establishing our family business in 1952 with a flour mill in NSW, we've understood the invaluable contribution of our local producers, suppliers, customers and communities to the sustainability of our shared success.

At Shoalhaven Starches, ongoing innovation has driven Manildra Group's growth over the past 40 years into one of the largest exporters of value-added ingredients through Australia's largest port.

We remain committed to working alongside the Bomaderry community, where our local team proudly delivers premium Australian ingredients to the world, as featured in this fourth edition of our biannual *Shoalhaven Starches Community Report*.

John Honan,
Manildra Group Managing Director



Manildra Group Energy and Suitability Manager, Brian Hanley, Nurse Unit Manager, Emergency Department, Wendy Fletchet, and Manildra Group Nowra Site Manager, Ming Leung with the donated monitor at the Shoalhaven District Memorial Hospital
// PHOTO: JEFF LI



Manildra Group Technical Manager Mark Baczynski with University of Queensland School of Chemical Engineering Research Fellow Paul Luckman
// PHOTO: JUDIT LOSH



Pia Winberg, Saskia Auer and Precious Mugadza at the Fine Food Australia 2019 trade show sharing the award-winning PhycoHealth products made with Manildra Group's durum semolina
// PHOTO: VENUS SHELL SYSTEMS

HOSPITAL MONITOR ENHANCES PATIENT CARE

At Shoalhaven District Memorial Hospital, Manildra Foundation recently contributed a Phillips monitor for the Paediatric Bay in the Emergency Department, to improve patient care and clinical performance.

This life-saving monitoring system enables rapid identification of patient deterioration and aids intervention by providing ready access to ongoing assessment of temperature, heart rate, blood pressure and oxygen levels.

The monitor's portability also enables children to play and interact while being clinically observed.

Manildra Foundation was established to support important causes in the communities where we operate and beyond, through valued partnerships with trusted organisations.

BIO-FERTILISER A SWEET RELIEF FOR REEF

A groundbreaking fertiliser that improves sugar cane farming efficiencies and environmental benefits for our Great Barrier Reef is being developed in a partnership between Manildra Group, Queensland universities and the State Government.

A technologically advanced wheat-based starch produced at Shoalhaven Starches, the major component of the controlled-release fertiliser, is central to the project to develop a commercially viable next-generation fertiliser targeted at Australia's sugar industry.

Manildra Group Technical Manager Mark Baczynski said the time-release formulation of the wheat starch would be responsive to differing soils and temperatures for the fertiliser to break down better, reducing nutrient run-off to the reef.

SEAWEED SUPERFOOD MAKES A SPLASH

It was a natural fit for Shoalhaven Starches to host a project combining estuarine systems and aquaculture to cultivate seaweed for nutraceutical, pharmaceutical and food products – the brainchild of Venus Shell Systems Chief Scientist Dr Pia Winberg.

The nutrient-rich wastewater recycled through our fully integrated manufacturing processes accelerates seaweed growth, creating an industrial ecology.

Dr Winberg's vision can be seen today in a range of food products – including the bright green PhycoHealth Sea C's corn chips, boasting wide appeal from a healthy kids' snack to the menu at NSW Government House and judges in the Australian Food Awards.

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 mechanical maintenance team (from left) Glenn Pugh, Shaun Seymour, Peter Healey, Luke Thoroughgood, Carlo Bramani, James Mitchell, Sean Taylor, Dale Richardson, Max Carney, Wayne Herbert, Troy McGinn, Craig Holbrow, Garry Holbrow, Daniel O'Dempsey, David Nicholls, Jessie Wilson, Brad Shaw, Cameron Schreiber, Cameron Taylor and Angela Radonich // PHOTO: Jeff Li

MAINTENANCE A FOCUS AT BOMADERRY

At Shoalhaven Starches, maintaining our world-class equipment and facility is central to our commitment to quality.

Our team of top industrial electricians and mechanical fitters are trained in all facets of the business – from hydraulic, rotating and high-voltage to automated, steam and water systems.

Our maintenance crew work closely with our production and quality assurance teams to ensure equipment is kept in perfect condition under constant maintenance programs, from greasing motors to changing rollers in flour mills and replacing wearable components.

The maintenance crew are responsible for ensuring all customer specifications and expectations are met, by guaranteeing our machinery is in exceptional condition. They also respond to breakdowns so our world-class facility can process high-quality food and industrial products 24 hours a day, seven days a week.

Local staff can also gain trade qualifications in their chosen field through our on-site, four-year electrical and mechanical apprenticeship programs.



A flock of lambs enjoying Manildra Stockfeed DDGS Wheat Pellets // PHOTO: TIM WIRTH

DDGS DRYER UNDER CONSTRUCTION

Construction has begun on Manildra Group's new dried distillers grain syrup (DDGS) dryer, to complement infrastructure for Manildra Stockfeed production at our manufacturing plant in Nowra.

Steam from the DDGS dryer will remove moisture from syrups and wet insoluble solids, to produce highly nutritious supplementary feed that is excellent for sheep, lambs, beef dairy cattle, and horses.

This unique processing method delivers an extremely palatable stockfeed range for all ruminants, providing a balanced source of fermentable proteins and non-fibre carbohydrates, with vitamins and minerals added appropriately.

As part of the fully integrated technology, air captured in biofilters is treated to reduce odours at our world-class Shoalhaven Starches manufacturing facility.



Manildra Group brewers syrup is supplied to some of the most recognisable beer brands // PHOTO: ISTOCK

BREWERS SYRUP AT BOMADERRY

As our nation's leading producer of brewers syrup, Shoalhaven Starches supplies customers from boutique breweries to some of the world's most recognised beer brands.

Key benefits of our brewers syrup include balancing sweetness, enhancing flavour and improving mouth-feel.

We also partner with individual brewers to produce 100 per cent GMO-free brewers customised for flavour and fermentability to meet end-product specifications, to enable beers with lower alcohol content to maintain their mouth-feel.

Our brewers syrup also reduces the alcohol through lower fermentability compared to alternative raw materials, for manufacturing mid-strength and low-alcohol beers.

SHOALHAVEN STARCHES

COMMUNITY REPORT EDITION 4

