

**MANILDRA GROUP**





## ABOUT MANILDRA

First established in 1952 with the purchase of a single flour mill, the Manildra Group of companies has since achieved considerable growth. The company is now the largest user of wheat for industrial purposes in Australia processing over one million tonnes of wheat per annum.

Over the last 50 years Manildra Group has vertically integrated and as a result diversified its product range to include flour, pre-mixes and products derived from flour such as modified starches, glucose syrups, maltodextrines, gluten and specialty protein products.

Our corporate philosophy of "Commitment to Excellence" is at the core of our business strategy. Our qualified staff develop, manufacture and deliver innovative products to our customers, with the aim of being the supplier that brings the most value to your industry. Manildra Group is proud to remain an Australian, privately owned company.

## MANILDRA INTERNATIONAL

Manildra has always had an international outlook which has been a key to our growth and success. Manildra exports high quality value added wheat products to over thirty countries worldwide. We have production facilities in Australia, the United States and Thailand.

### MANILDRA GROUP - ASIA

With over 20 years experience in the Asian market Manildra's reputation for quality has made it one of the largest exporters of wheat derived products to the region.

Asian expansion is continuing and is assisted by the establishment of a network of agents throughout the region.

### MANILDRA GROUP - USA

Growing export demand for our products in the United States was the catalyst for Manildra to open a division of the company in Kansas City. In addition to vital wheat gluten, Manildra Group USA provides native wheat starch, modified wheat starch, textured wheat protein and isolated wheat proteins to the premier food and industrial manufacturers throughout North America.

### MANILDRA ENERGY CORPORATION

Manildra operates a state-of-the-art wheat starch and gluten manufacturing facility, an ethanol plant and a modified wheat starch plant located in Hamburg, Iowa.

## FLOUR MILLING

In 1952 the company purchased the first flour mill in the New South Wales country town of Manildra.

Manildra now owns and operates flour mills at three locations in the heart of the Australian wheat belt.

- Manildra, New South Wales
- Gunnedah, New South Wales
- Narrandera, New South Wales

The flour mill at Manildra has extensive milling capabilities ranking the ninth largest in the world. Our three mills are comprised of six separate milling systems which allow us to produce an extensive range of flour, semolina and specialty products. Our sophisticated pre-mix plant produces bakery and food pre-mixes. These products are sold both on the domestic and international market. Manildra is Australia's largest flour exporter with approximately 60% of the export market.

All mills have fully equipped and accredited laboratory and quality control systems which guarantees delivery to our customers of quality tested, consistent products.

Test bakeries are used for performance certification and product/process developments. Our flour mills are certified by Lloyds Register for ISO9002 quality standards and HACCP.

The company is vertically integrated with industrial flour produced from our mills being further processed at our Nowra starch and gluten plant.



### DURUM SEMOLINA

Our Gunnedah mill includes a modern plant for the production of high grade semolina used in pasta products. Careful wheat selection and highly efficient purifiers in the milling process ensure a consistent quality and uniform colour for the production of the best quality pasta.





## STARCHES

Manildra Group operates three starch plants located at:

- Nowra, New South Wales, Australia
- Hamburg, Iowa, United States

The Nowra plant is the largest of our starch plants.

This plant processes the starch fraction of wheat flour into prime grade wheat starch, modified starches, glucose syrups, ethanol and carbon dioxide.

### PRIME GRADE WHEAT STARCH

Wheat Starch has a unique combination of properties that provide essential characteristics in food and industrial applications.

### INDUSTRIAL STARCHES

Manildra wheat starch is used to provide dry strength to paper and board and as an adhesive in corrugated boxes. In precooked form it is used as a lubricant and water retention aid in oil with drilling operations.

### MODIFIED STARCHES

Wheat starches are modified to enhance their inherent properties for specific applications in both industrial and food use.

The Nowra and Hamburg plants convert industrial grade wheat flour into the primary products of wheat gluten (protein) and starch (carbohydrate).

## GLUTEN

Our Starch plants produce vital wheat gluten for use in the bakery and other food industries. Gluten is a nutritious protein building block for food. Gluten is used in bread, baked products, cereals, aquaculture, pet food, snack food, noodles and meat formulations.

### WHEAT PROTEIN ISOLATES AND CONCENTRATES- GEMTEC™

Through an ongoing commitment to innovation and research Manildra has developed a wide range of functional wheat proteins suitable for use in beverage, meat and poultry applications. Gemtec™ functional wheat proteins respond to the ever increasing world demand for a nutritional cost effective source of protein.

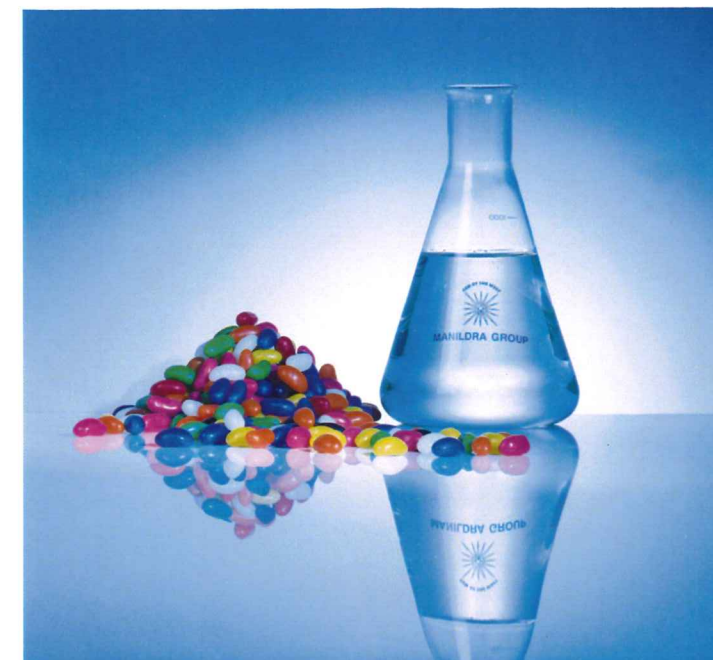


## GLUCOSE

Since 1973 Manildra Group has been producing glucose from our Nowra starch plant. This plant produces a range of glucose syrups and spray dried powders, for the confectionery, general food and beverage industries. Constant innovation has led to our glucose being fully demineralised giving it a longer shelf life.

Manildra, through being technologically advanced and efficient has grown to be the largest producer of glucose in Australia.

The company is proud to have been associated with the brewing industry since the 1970's. Our Brewer's Syrup range has significantly expanded and improved to meet our customer's requirements and modern brewing practices. Our products have benefits for beer manufacturing, which include controlled fermentability, flexibility and improved mouth feel.



## SUGAR

In 1989 a joint venture was formed between Manildra Group and the New South Wales Sugar Milling Cooperative to refine the total New South Wales output of raw sugar. Manildra Harwood Sugars produces over 250, 000 tonnes of sugar per annum.

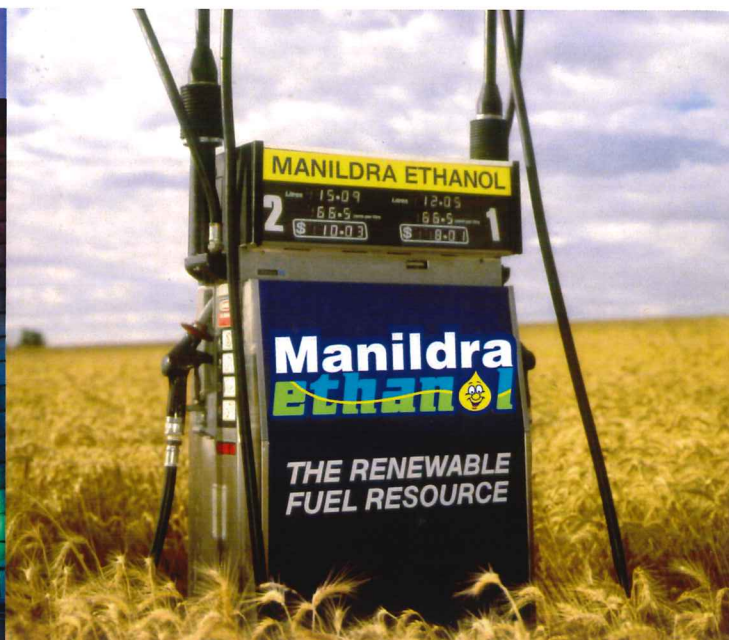
The refinery is located adjacent to the Cooperative's Harwood sugar mill in northern New South Wales. It employs the latest computerised technology for the efficient production of a range of cane sugars. Refined sugar is transported in specially built rail wagons and is available in bulk, semi-bulk, packaged or liquid forms.

## FATS AND OILS

MSM Milling was formed in 2005 in response to the growing demand for Canola Oil. It is a joint venture between the Manildra Group and Mac Smith Milling. MSM Milling supply Canola Oil for both industrial and food applications such as shallow and deep frying, salad dressings, baking, convenience foods, table margarines, and infant formulas.

In 2006, Manildra started the supply of margarines to the baking industry. They were developed to be used in a full spectrum of applications such as pies, puff pastry, cakes and general baking applications.





## STOCK FEED

Manildra supplies a range of stock feeds to the livestock, poultry and aquaculture industries. Our product range includes dried distillers grain with solubles and distiller condensed solubles, both co-products from our Nowra ethanol facility.

Our Manildra, Narrandera and Gunnedah flour mills produce mill mix, a blend of bran and pollard. Mill mix is a valuable source of protein and fibre suitable for all livestock rations.

## ETHANOL

### ALCOHOL AND BIOFUEL PRODUCTION

Since 1992, the Manildra Group has been producing ethanol from its modern leading-edge technology distillery, which is integrated with the Nowra plant. The primary feedstock for ethanol production is the residual carbohydrate and starch discharged from the manufacturing facility at Nowra. The efficient utilisation of these starch streams is a critical part of the overall production process.



## INDUSTRIAL AND FOOD GRADE ALCOHOL

Manildra Group is a major Australian producer of food grade and industrial alcohol for the chemical and pharmaceutical industries. Alcohol is widely used in personal care products, pharmaceutical products, industrial inks and cleaning products. Alcohol is also an efficient carrier for a wide range of pressurised spray products such as perfumes, hair sprays, deodorants and insecticides.

## ETHANOL

With the commencement of fuel ethanol production in 1992, the Manildra Group pioneered the production, distribution and sale of ethanol in the Australian transport fuel market.

In 2000, Manildra entered into a joint venture with a private fuel distributor Park Petroleum to facilitate the supply of ethanol blended fuel to the Sydney/Wollongong basin. Manildra Park Petroleum and other independent oil companies currently supply over 200 service stations with fuel ethanol on a daily basis in the Sydney/Wollongong area in addition to the North and South Coast regions in NSW.



## RETAIL

For a number of years Manildra Group has been a supplier to major corporations who produce some of the most recognised brands in the world. It was therefore a natural progression for Manildra to venture into consumer products and the retail channel to supply both branded and private label products.

In 2002 Manildra established a Retail Division dedicated to selling directly into the retail industry. The Healthy Baker Flour is Manildra's retail flour brand. It is conveniently packaged in a plastic container that keeps the flour fresh and the container is re-usable.

The product is also the only calcium and folate fortified flour product on the market.

Manildra is also committed to being an efficient supplier to private label supermarket brand. Our Retail Division work closely with our technical staff and marketing team to continually explore product and packaging improvements. Our aim is to position Manildra as an innovator in the categories which we supply.

The Retail Division aims to diversify the retail product range and strengthen our relationship with retailers.

## QUALITY AND INNOVATION

Manildra operates a fully resourced research and development facility with a balanced commitment to product and process. Our R&D team focus their expertise on developing wheat derivatives that are either multifunctional or tailor made to meet specific customer requirements.

Our range of wheat protein isolates have been the product of many years of development. Our patented protein products are highly regarded as leading innovations in the industry.

Quality assurance control programmes operate continuously 7 days per week to guarantee compliance with customer requirements.

Our largest production facilities are certified by ISO9002 Quality Standards and HACCP. Through continuous quality improvement we set goals that exceed normal standards of product excellence.

## Our Healthy Baker Flour is Not so Plain...



The Healthy Baker Flour has 10 times the calcium of normal flour for healthier teeth and bones. It is also enriched with folate for healthy meats and fish. Our Flour is a convenient plastic, easy-pour pack which keeps your flour fresh. Our flour is milled from the highest quality Australian wheat. It is perfect for use in your favourite recipes, cakes, breads and more. For more recipes log on to: [www.healthybaker.com.au](http://www.healthybaker.com.au)

### Garden Critter Cup Cakes

**Batter Mixture**  
 125g butter, softened  
 1/2 cup caster sugar  
 2 eggs  
 1 1/2 cups Healthy Baker Self-Raising Flour  
 2 tablespoons cane  
 1/2 cup lemon juice  
 2 tablespoons milk

**Frosting**  
 125g butter, softened  
 1 1/2 cups icing sugar mixture  
 1 tablespoon vanilla extract  
 pink food colouring  
 1 tablespoon water

**For Decoration**  
 3 Chopped Apple slices, crushed - for dirt  
 10 small paper jellyfish (3 halves)  
 10 chocolate freckles (3 halves)  
 - for wings  
 1 Square stick, cut into thin strips - for antennae

**For the Critter**  
 4. Make frosting. Place butter, sifted icing sugar and vanilla in a small bowl and beat with an electric mixer for 1 minute on until pale and light. Reserve half the icing in a small bowl. Cover one bowl of icing with a few drops of pink food colouring. Add colour to the other bowl and stir to combine. Spread icing over cupcakes. Then decorate.

**For the Critter**  
 4. Make frosting. Place butter, sifted icing sugar and vanilla in a small bowl and beat with an electric mixer for 1 minute on until pale and light. Reserve half the icing in a small bowl. Cover one bowl of icing with a few drops of pink food colouring. Add colour to the other bowl and stir to combine. Spread icing over cupcakes. Then decorate.





**MANILDRA GROUP – HEAD OFFICE**

29 Tavistock Street  
 Auburn NSW 2144  
 Telephone: +61 2 8863 6261  
 Toll free: 1 800 224 591  
 Facsimile: +61 2 8863 6262  
 Email: manildra@manildra.com.au

**MANILDRA HARWOOD SUGARS**

Harwood Refinery  
 Harwood Island NSW 2465  
 Telephone: 02 6640 0400  
 Facsimile: 02 6646 4550  
 Email: harwood@nswsugar.com.au

**MANILDRA HARWOOD SUGARS**

Clyde Warehouse Facility  
 Parramatta Road  
 Clyde NSW 2142  
 Telephone: 02 9682 5522  
 Facsimile: 02 9682 5079  
 Email: clyde@manildra.com.au

**MANILDRA FLOUR MILLS PTY LTD**

Kiewa Street  
 Manildra NSW 2865  
 Telephone: 02 6364 5003  
 Facsimile: 02 6364 5127  
 Email: mfm@manildra.com.au

**MANILDRA GROUP - ALTONA SITE**

89 Pinnacle Road  
 Altona Nth VIC 3025  
 Telephone: 03 9360 3600  
 Facsimile: 03 9369 6970  
 Email: altona@manildra.com.au

**MANILDRA GROUP - MELBOURNE**

1 Lennon Street  
 West Melbourne VIC 3003  
 Telephone: 03 9376 3055  
 Facsimile: 03 9376 4830  
 Email: admin.kensington@manildra.com.au

**NAMOI FLOUR MILLS PTY LTD**

93 Barber Street  
 Gunnedah NSW 2380  
 Telephone: 02 6742 2344  
 Facsimile: 02 6742 3708  
 Email: namoi@manildra.com.au

**SHOALHAVEN STARCHES PTY LTD**

36 Bolong Road  
 Bomaderry NSW 2541  
 Telephone: 02 4423 8200  
 Facsimile: 02 4421 7760  
 Email: nowra@manildra.com.au

**MANILDRA GROUP - ROCKLEA**

Manildra Group - QLD  
 Rocklea Warehouse  
 1640 Ipswich Road  
 Rocklea QLD 4106  
 Telephone: 07 3277 3700  
 Facsimile: 07 3272 9135  
 Email: rocklea@manildra.com.au

**MANILDRA GROUP – PERTH**

Unit 7, 42 Ladner Street.  
 O'Connor WA 6163  
 Telephone: 08 9312 4700  
 Facsimile: 08 9312 4701

**NARRANDERA FLOUR MILLS**

CNR Whitton & Cadell Street  
 Narrandera NSW 2700  
 Telephone: 02 6959 1999  
 Facsimile: 02 6959 3100  
 Email: narrandera@manildra.com.au

**MSM MILLING**

PO Box 30 Manildra, NSW, 2865  
 Telephone: +61 2 63645999  
 Facsimile: +61 2 63645333  
 Email: petemacsmith@msmmilling.com.au  
 bobmacsmith@msmmilling.com.au

**MANILDRA MILLING CORPORATION**

Suite 312A  
 4210 Shawnee Mission Parkway  
 Shawnee Mission  
 Kansas 66205 USA  
 Telephone: 913 362 0777  
 Facsimile: 913 362 0052  
 Email: info@manildrausa.com

**MANILDRA ENERGY CORPORATION**

100 George Street  
 Hamburg IOWA 51640 USA  
 Telephone: 712 382 2265  
 Facsimile: 712 382 1649

**MANILDRA INDONESIA - JAKARTA**

Suite IO-07, Rasuna Office Park  
 The Epicentrum Kuningan  
 Jl. Taman Rasuna Selatan  
 Jakarta 12960  
 Telephone: +62 21 83780453  
 Facsimile: +62 21 83780452  
 Email: dyah.farmasita@manildra.com.au

**MANILDRA INDONESIA - SURABAYA**

Telephone: +62 811328499  
 Email: timotius-w@indo.net.id