



Advanced Food Manufacturing grants program

PREMIUM
FOOD AND WINE FROM OUR
CLEAN
ENVIRONMENT



Government
of South Australia

Primary Industries
and Regions SA

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Primary Industries and Regions South Australia (PIRSA) facilitates collaboration between industry, researchers and government. Food Innovation programs focus on translating new and existing research into practical outcomes as well as raising the technical and business capabilities of food manufacturers.

Grants supported through PIRSA programs provide much needed support for the South Australian food manufacturing industry. These programs have been developed to encourage ongoing partnerships between food manufacturers and research and development providers, creating links that will lead to future opportunities.

The first round of Advanced Food Manufacturing (AFM) grants were awarded on 30 June 2014 for nine projects totalling \$1.23 million. This included \$694,000 of State Government funding through the AFM grants program and industry co-funding of \$542,000.

New products and processes being delivered through these projects are helping to make transformational change to the food manufacturing sector and helping businesses to become more competitive. This booklet shows some of the delicious ideas coming out of South Australian food manufacturing companies, with the support of their new partners in the research and technical fields.

FOODplus – Adelaide University

The FOODplus research group has been working to increase the nutritional quality of Australian foods. A key target is to increase long chain Omega-3 fat consumption without increasing demand for wild fish.

Under current commercial conditions, chickens are fed diets that are rich in Omega-6 fats from grains which leads to meat and egg products that have low Omega-3 fats. By changing the balance of vegetable oils in favour of sustainably-sourced plant-derived Omega-3 fats in diets, they have shown that chickens can convert some of these into long-chain Omega-3 fats that are more commonly associated with fish and fish oil. Using this approach, the level of long-chain Omega-3 fats in chicken meat and eggs can be increased several fold - but without any fishy flavour. Including as little as two eggs per day into the diet can help people reach their recommended Omega 3 intake.

“ In collaboration with our colleagues at SARDI in Roseworthy, we have been working to make this approach as cost-effective as possible, but now it’s time to see how well it translates to industry; this project with Solar Eggs will do just that. ”

Professor Bob Gibson,
Director FOODplus Research Centre



Solar Eggs

Solar Eggs grows and supplies over 50,000 fresh eggs in South Australia weekly. They received a \$100,000 grant for the development of a new range of eggs featuring an enhanced level of Omega 3. In collaboration with scientists from the FOODplus team at the University of Adelaide, the research will be commercialised to increase the level of Omega 3 in eggs by incorporating selected natural plant oils into the diet of laying hens. Once the eggs are available for purchase they will contribute to higher intake of the much important Omega 3 oils.

“The AFM grants program gives us an opportunity to work with researchers that would otherwise be hard to access, and combine our expertise with their insights to innovate in a new direction for this business.”

Jonathan Attard, Managing Director, Solar Eggs



The South Australian Research and Development Institute (SARDI)

SARDI is a part of PIRSA and is the State Government's leading primary industries research institute. Scientists at SARDI create opportunities to position South Australian agricultural, food, aquatic and bioscience industries as internationally competitive and ecologically sustainable. SARDI food technology scientists are working closely with a number of AFM supported projects including Barossa Pizza to help them develop their frozen pizza range. Research undertaken across the projects including microbiological testing, packaging and shelf-life testing, as well as sensory evaluation, ensure that products meet consumer expectations.

“ This work is a great example of scientists working closely with industry to understand and respond to their needs with the aim of helping them grow their business. This grant scheme allows these relationships to be developed and drive effective research partnerships to boost the value of the South Australian food industry. ”

Dr Tom Madigan, Research Scientist -
SARDI Food Safety and Innovation

A wooden cutting board is the central focus, featuring a slice of pizza with melted cheese and toppings. Surrounding the pizza are fresh ingredients: a row of sliced mushrooms, several green basil leaves, and strips of pink ham. In the background, there are red chili peppers and a yellow pepper. To the left, a white plate holds a tomato slice and some sauce splatters, suggesting a fresh, gourmet preparation.

Barossa Traditional and Gourmet Pizza

Barossa Traditional and Gourmet Pizza have seen a steady growth in sales of its fresh pizza lines in South Australia – supplying their products to a hundred independent supermarkets every week. They received a \$25,000 grant for their frozen pizza range initiative. Through research and development with SARDI, and the implementation of new systems and production methods, Barossa Traditional and Gourmet Pizza will double their current production levels. Supplying South Australian and interstate retailers with a regionally recognised product and greater production and distribution will create more job opportunities for South Australians.

“The grant program has meant a great deal to Barossa Pizza and my team of employees. It has allowed us to have the opportunity and possibility to broaden our distribution throughout Australia. We would not have been able to achieve our goals this promptly without this grant.”

Donna Noble, Managing Director,
Barossa Traditional and Gourmet Pizza

Savannah Farm

Savannah Farm has a focus on raising stress-free and ethically treated livestock. The Clare-based farm received a \$100,000 grant to investigate and develop a small scale mobile processing plant to help them rebuild local and sustainable food systems. Savannah Farm is collaborating with engineers and experienced butchers to establish the most beneficial designs for on-site processing that meet all necessary regulatory and biosecurity requirements.

“Our finished product will open up more options for farmers, increased farm to plate branding opportunities for smaller producers and offers the consumer a closer link to their food and where it’s coming from. It will also contribute to increasing regional jobs and nurturing the art of butchery.”

Michele Lally, Director, Savannah Farm





Pangkarra

Pangkarra farm is known for the production of high quality stone-milled wholegrain products including pasta, flour and lavosh. Pangkarra received a \$66,500 grant to develop a range of paddock to farm pulse products including roasted and ready to serve chickpeas as well as a lentil snack bar range. Working with SARDI and food consultants, the Clare-based business is creating a healthy, nut-free, low-fat paddock to plate natural snack. Pangkarra hopes the development of these new products will increase the daily intake of pulses and the overall health of South Australians.

“The Advanced Food Manufacturing grant has enabled our business to research, develop and distribute new products for our brand. We will be able to expand our existing Pangkarra Foods product range, by looking various options around value adding pulses in a niche market. We will be able to tap into the snack food market, which is an emerging position within the health sector.”

Katherine Maitland, Manager, Pangkarra Foods

Natural Fractions

Natural Fractions is a manufacturer of natural flavour ingredients from essential oils based in Denmark. They have successfully developed new products to replace imported and artificial products. Natural Fractions received a \$100,000 grant for the development of a fractionation system to recover natural oils for use in food products. The research and development will be conducted together with the Oenology Group at the University of Adelaide's School for Agriculture, Food and Wine to establish a more efficient way of recovering natural oils.

“The program has enabled us to fund the development of a new high efficiency distillation plant to explore the development of new high value natural components derived from essential oils. This project would not have been possible without the help from the AFM grant funding and technical assistance and training from the Adelaide Uni.”

John Selga, Managing
Director Natural Fractions





Tuckers Natural

Tuckers Natural creates award-winning savoury gourmet crackers and sweet dessert biscuits, gourmet and wholegrain bites and fruit pastes. They received an \$86,000 grant for the development of new and healthy snack products and packaging, with their sights set on reaching more export markets. Tucker's new snack product range is being developed in collaboration with some of South Australia's recognised brands, including condiments from Beerenberg Farm.

“ Participation in the AFM project allows us to build on and develop new product ranges, as well as increase production efficiency and capacity, each in turn generating growth and revenues for the business and brand – enabling us to continue to provide great security for our local workforce, grow employment in South Australia and grow distribution both in Australia and overseas markets. ”

Sam Tucker, Managing Director, Tuckers Natural

Carême Pastry

Carême Pastry in the Barossa Valley specialise in production of high value, high quality, frozen, ready rolled pastry dough. They supply retailers and food service businesses in every Australian state. Carême Pastry received a \$66,000 grant for the development of a customised atomised packing process that hinders cross-contamination between products. A new gluten-free ready rolled pastry will open new market opportunities and ensure growth for the business. Through research and development with an engineering partner, Carême Pastry hopes to increase efficiency to sell this high value South Australian product internationally.

“This has allowed us to undertake vital Research and Development engaging the services of an engineer to thoroughly assess and map our processes. Improvements in efficiencies and the ability to upscale without compromising quality, allowing us to pursue new export markets. Increased economic benefit through the creation of new jobs and increases in purchase of local inputs.”

Claire Wood, Director, Carême Pastry





South Australia Cattle Co

South Australia Cattle Co. has been dry ageing Hereford beef from its Lucindale farm and from other Limestone Coast farmers. They received a \$75,000 grant to develop new production methods and create more export opportunities for their dry-aged Hereford Beef. They are partnering with research agencies in South Australia and Denmark, engaging the services of a local engineering firm to help develop a unique high value product that will be distributed internationally.

“While South Australia and Australia more generally has a good reputation for the quality of our beef, our initiative will help to grow the market for high value, niche beef exports in addition to existing, largely commodity-based export activity.”

Tim Burvill, Managing Director South Australia Cattle Co

Robern Menz

Robern Menz is known for their confectionery range — including South Australia's very own fruchoc. They received a \$25,000 grant and are working with SARDI's sensory area to perfect the recipes for an innovative new range of snack products that will build on their existing national retail presence and open new international market channels.

“Acceptance and growth of this new food product will build on the sustainability of the business in the years ahead and create opportunities for employment locally.”

Phil Sims, Chief Executive Officer, Robern Menz



Program information

The Advanced Food Manufacturing (AFM) grants program will support co-funded projects with industry and research or technical partners that strengthen the food industry's innovation capabilities and improve productivity, profitability and export competitiveness.

A grant of between \$25,000 and \$100,000 for jointly funded projects will be awarded on a competitive basis.

AFM grants may support the following activities:

- The development of innovative food products that feature novel food sources, higher value food performance such as health or nutritional benefits.
- The development of high value food products designed for specialist domestic or international markets, or specific performance or regulatory requirements.
- Improved or alternate food processing technologies including engineering design, production engineering, inline process controls, energy efficient manufacturing.
- New food packaging or preservation technologies.
- Sustainable food production including optimisation of raw materials, utilisation of waste streams as by-products, technology for decreasing solid and liquid waste, technology for energy efficiency.
- The commercialisation of market-ready research from University research programs and the wider South Australian research sector.



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