

## BURRA FOODS OVERVIEW

- 1. Who we are
- 2. What we do
- 3. Heritage
- 4. Categories and markets





### **BURRA FOODS — OUR JOURNEY**



### **ABOUT BURRA FOODS**







### PARTNERING TO BRING THE BEST OF AUSTRALIAN DAIRY TO THE WORLD

For over 30 years, Burra Foods has been a leader in the global dairy market, known for its commitment to partnership, quality and innovation. Specializing in the manufacture of premium dairy ingredients, Burra Foods has established itself as a trusted name in the industry.



### **OUR HISTORY**

1991

Grant and William Crothers founded Burra Foods in Korumburra, starting with a small butter factory and six employees.



2001-2009

Accelerated growth leading to Itochu Corporation becoming minority shareholder.



2014-2015

Infant formula wet mix commissioned allowing for production of Nutritional Milk Powders. Opening of HK office.



2017-2018

Significant capacity upgrade to Korumburra manufacturing site to meet increasing sales demand, particularly in food preparation.



2024

Cream Cheese expansion



2025



2000

Development of Japanese business and Tokyo office establishment.



2010

New spray dryer commissioned.



2016

International dairy company, Fuyuan becomes majority shareholder of Burra foods.



2022

Burra Foods introduces Cream Cheese product.



### GIPPSLAND – AUSTRALIA'S PREMIUM DAIRY REGION

We proudly source 100% of our milk from dedicated farming families in Gippsland, where healthy dairy cows enjoy the freedom to graze on nutrient rich grass all year round.

We work closely with our famers to ensure every farm produces high quality milk and remains sustainable for future generations.

- 97% A Grade milk quality
- Gippsland 2.0BL milk stable supply
- 162 dedicated dairy farmers

Milk Quality Grade	Industry Average	Burra Foods
Α	80%	97%
В	15%	3%
С	5%	-





# Fertile land and favourable climate

Gippsland's rich soil and conducive weather create optimal conditions for growing high-quality forage. This supports robust dairy farming, as cows have access to nutritious grass year-round.

# Premium supply of raw materials

The combination of high-quality milk and reliable production makes Gippsland an important source of premium raw materials for dairy processing. This ensures a consistent and top-notch supply for producing various dairy products.

# Grass fed and outdoor grazing

Cows in Gippsland are grass-fed and graze outside throughout the year. This natural diet and lifestyle contribute to the high quality of milk produced, as grass-fed milk is often richer in nutrients and has a better flavour profile.

# Low spores and high grade

The term "low spores, high grade" means that Gippsland's milk has a low level of bacterial spores, which reduces spoilage and contamination risks. This results in a higher quality product, both in terms of safety and taste. The low spore count is a sign of excellent handling and processing practices.

# **Experienced farmers and infrastructure**

Gippsland's long history in dairy farming means that the region has developed a deep reservoir of expertise and a skilled workforce. The established infrastructure also supports efficient dairy operations, benefiting companies that tap into this local knowledge and resources.



QUALITY

## Committed to our quality promise

We take great pride in the quality of our products, with 89% of our customers citing it as the primary reason they choose us. Our rigorous production standards, unwavering commitment to food safety, and dedication to innovation have allowed us to excel in the manufacture of specialised dairy ingredients.

INGENUITY

## Innovative and unique solutions

We continue to innovate and earn our reputation for ingenuity. With renowned technical expertise, we pride ourselves on partnering with our customers with unique and tailored solutions.

Our wealth of experience and knowledge enables us to be flexible with our customers' requirements and agile in the ever-changing marketplace. **PARTNERSHIPS** 

### Putting our customers at the heart of what we do

Burra Foods, a key player in the dairy industry, proudly holds a Net Promoter Score (NPS) of 61%. This score reflects a high level of customer satisfaction and loyalty, underscoring the company's commitment to delivering exceptional dairy products.

The strong NPS highlights Burra Foods' effective customer engagement and quality assurance, as well as signifies customers are not only satisfied but likely to recommend Burra Foods.

### PRIDE IN WHAT WE DO AND HOW WE DO IT



## Committed to our quality promise

Ideally situated in Australia's premium dairy region of Gippsland, we source the best quality milk from farms where cows enjoy the freedom to graze on lush green pastures all year round.



## Innovative and unique solutions

We continue to innovate and earn our reputation for ingenuity. With renowned technical expertise, we pride ourselves on partnering with our customers with unique and tailored solutions.



# Valuing people and our community

For more than 30 years, we've been a valued part of our regional community. Nestled in the beautiful rolling hills of Gippsland, Australia, we love where we live and work.



## Putting our customers at the heart of what we do

Customer partnerships are central to our business. We ask, listen and collaborate with our customers to make sure we deliver on our promise.



PARTNERSHIP FARM MILK SUPPLY



# Nurturing our farmer relationships

Farm milk supply partnerships are fundamental to our business. Based on integrity and transparency, these personal relationships reflect our local origins and trusted connections with local people. We genuinely value these partnerships, ensuring that we treat each of our farm suppliers with honesty, care and respect. We consider the success of our farmers to be the foundation of our success.



### **BURRA FOODS TODAY**













\$431

AUD Revenue (\$Millions) 2024 162

Farm Milk Supply
Partners 97% Grade A
Milk

B<sub>2</sub>B

80% of our sales are 20% of customer base 300

Million litres of fresh milk collected annually

170+

**Employees** 

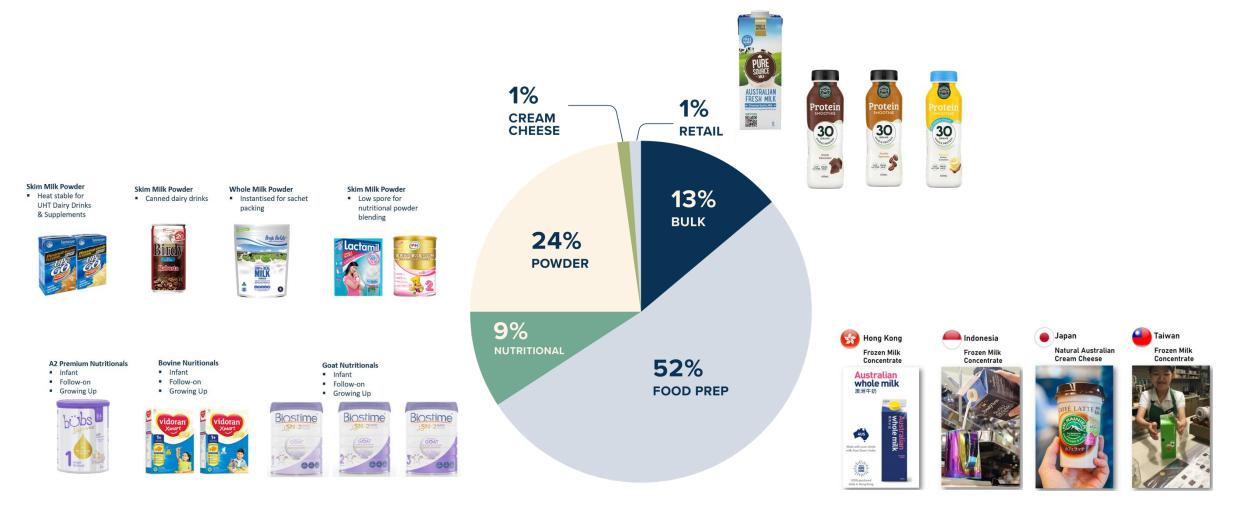
>75k

MT p/a produced at Korumburra plant

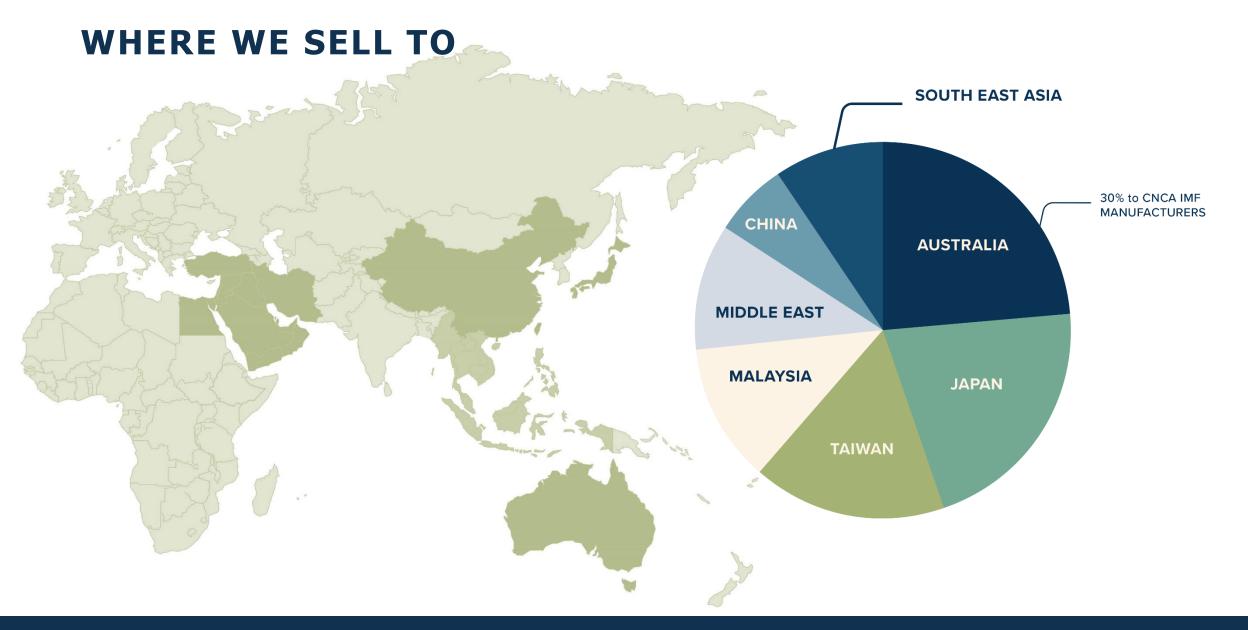




### **DIVERSE PRODUCT MIX ACROSS 6 CORE CATEGORIES**









# OUR OPERATIONAL CAPABILITY

### **Korumburra site**

- Peak season process over 1.3M litres / day
- Storage of 900,000 litres whole milk
- Cold-bowl separation
- 3-6 MT/Hour GEA (Niro) MSD Spray Dryer (product dependent)

### **Production capacity per category**

We manufacture 70,000 MT's capacity of product per annum

- 10,000 MT nutritional milk powder
- 20,000 MT specialty milk powder
- 60,000 MT food preparations
- 30,000 MT milk and bulk ingredients
- 6,000 MT Cream Cheese



### **OUR PRODUCTS**



## FOOD PREPARATION

This range of products contains highly concentrated milk solids, at up to 70%. Products include -

- Frozen Skim Milk Concentrate
- Frozen Cream
- Frozen Milk Concentrate
- Natural Australian Cream Cheese
- MCM
- UCM
- Cream Cheese



## NUTRITIONAL POWDERS

Using the highest quality ingredients & state of the art wet-blending technology, Burra Foods is a market leader in specialised infant nutrition.

Products include –

- Burra Bovine Steps 1, 2 & 3
- Burra Bovine OPO Steps 1, 2 &
   3
- Burra Goat Steps 1, 2 & 3
- Burra Bovine Standard
- Burra Bovine OPO
- Burra Goat



## SPECIALTY MILK POWDERS

Burra Foods Specialty Milk Powders are gently spray dried from fresh milk for exceptional dairy flavour and functionality.

Products include -

- Instantized SMP & FCMP -Vitamin & Mineral Fortification
- High Heat/ High Stable
- Low & Medium Heat
- Low Spore, UHT Grade



## BULK LIQUID INGREDIENTS

Burra Foods works collaboratively with our customers to develop products that meet their specific dairy ingredient needs.

Products include -

- Fresh Cream
- Fresh Milk
- · Skim Milk Concentrate
- Whole Milk Concentrate



## CREAM CHEESE

Burra Foods have developed a traditional, all-round versatile cream cheese for all your applications. Products include -

• 20kg Cream Cheese



### **OUR QUALITY ASSURANCE**

Burra Foods is an approved manufacturer with Certification & Accredition Administration China (CNCA). Burra Foods has FSSC 22000 certification.









### **OUR QUALITY ASSURANCE**

Burra Foods is an approved manufacturer with Certification & Accredition Administration China (CNCA). Burra Foods has FSSC 22000 certification.







KC# 410432 - 1 15 Menachem Av, 5783

August 2, 2023

The following products sold by Burra Foods Pty Ltd are certified Kosher with the listed restrictions.

Name	K-ID	Status		Restriction	Size
200000 Raw Farm Milk	ZND-VGFC	Dairy	חלב סתם	No Marking Required	
200001 Cream Pasteurised	FPV-BBLM	Dairy	חלב סתם	Bulk	
200002 Cream	ZGK-DMXJ	Dairy	חלב סתם	No M arking Required	
200002 Cream Raw	BFW-BKVH	Dairy	חלב סתם	Bulk	
200003 Skim Milk (Bulk)	RHD-RSRP	Dairy	חלב סתם	Bulk	
Note: Tanker Deliveries only approved in dedicated milk trans	ports				
200043 Bulk Skim Concentrate 35%	GLD-QHWL	Dairy	חלב סתם	Bulk	
200044 Bulk Skim Concentrate 35%	VRM-WQSW	Dairy	חלב סתם	Bulk	
200050, 200051, 200052 Frozen Cream 44%	CSC-SLGX	Dairy	חלב סתם	No M arking Required	
200057, 200058, 200059, Frozen Cream 69	BDH-KMJC	Dairy	חלב סתם	No M arking Required	
200064, 200065 FMC45 Frozen Milk Concentrate	SKL-CHRW	Dairy	חלב סתם	No M arking Required	
200066 Whole Milk Concentrate 45 WM C45	MRJ-NDCB	Dairy	חלב סתם	No M arking Required	
200080, 081, 082, 083, 084, 085, 086 Natural Australian Cream Cheese	LDM-MDTT	Dairy	חלב סתם	No Marking Required	
200091, 200092 SMC47 Froz en Skim Milk Concentrate	DCD-FFHH	Dairy	חלב סתם	No M arking Required	
200106, 200107 Unsweetened Concentrated Milk	JNL-SMSZ	Dairy	חלב סתם	No Marking Required	

This certificate is VALID UNTIL September 1, 2024

Verify authenticity by entering K-ID at www.digitalkosher.com

23.437 Tanker deliveries only approved in dedicated milk transports.



Rabbi Mordechai Gutnick, Rabbinic Administrator

Product Not Approved for Pesach/Passover Unless Otherwise Stated Kosher Australia Pty Ltd (ABN 22 074 523 999) St Balactava Road Caulfield 3161 Australia Phone +613-8317-2500 Fax: +613-9527-5665 Web: www.kosher.org.au Kosher Australia Pty Ltd is a member of the **Association of Kashrus Organisations**, www.akokosher.org



### **OUR SALES TEAM**



Jo Rees
General Manager
Sales & Marketing
Jor@burrafoods.com.au



Haiming Xu Sales Manager China Haimingx@burrafoods.com.au



**Ken Horie**Sales Manager
Japan
kenh@poplar.ocn.ne.jp



**Des Reilly**Sales Manager
Ingredients
Desr@burrafoods.com.au



Ivan Cook
Business Manager
Cream Cheese
Ivan.Cook@burrafoods.com.au



Harvey Dwyer
Business Manager
Domestic
HarveyD@burrafoods.com.au



**Hishey Vohra**Business Manager
Nutritionals
Hishey.vohra@burrafoods.com.au





#### **Australia Office**

Level 1, 80 Dorcas St, South Melbourne, Victoria 3121, Australia sales@burrafoods.com.au T: +61 3 5658 0000