



**A2EP – 2xEP Energy Productivity Summit**  
**04-05 April, 2017**  
**Australian National Maritime Museum**  
**Darling Harbour, Sydney**

**Session 11**

**The next wave: 2xEP**

**Innovation: Food value chain**

Mirjana Prica

Tim Penderleith

*Richard Magney > presentation follows*

Geoff Andrews

*Chair: Angus Crossan*



*Doing more. Using less.*

# 2xEP ENERGY PRODUCTIVITY SUMMIT

## INNOVATION : FOOD VALUE CHAIN

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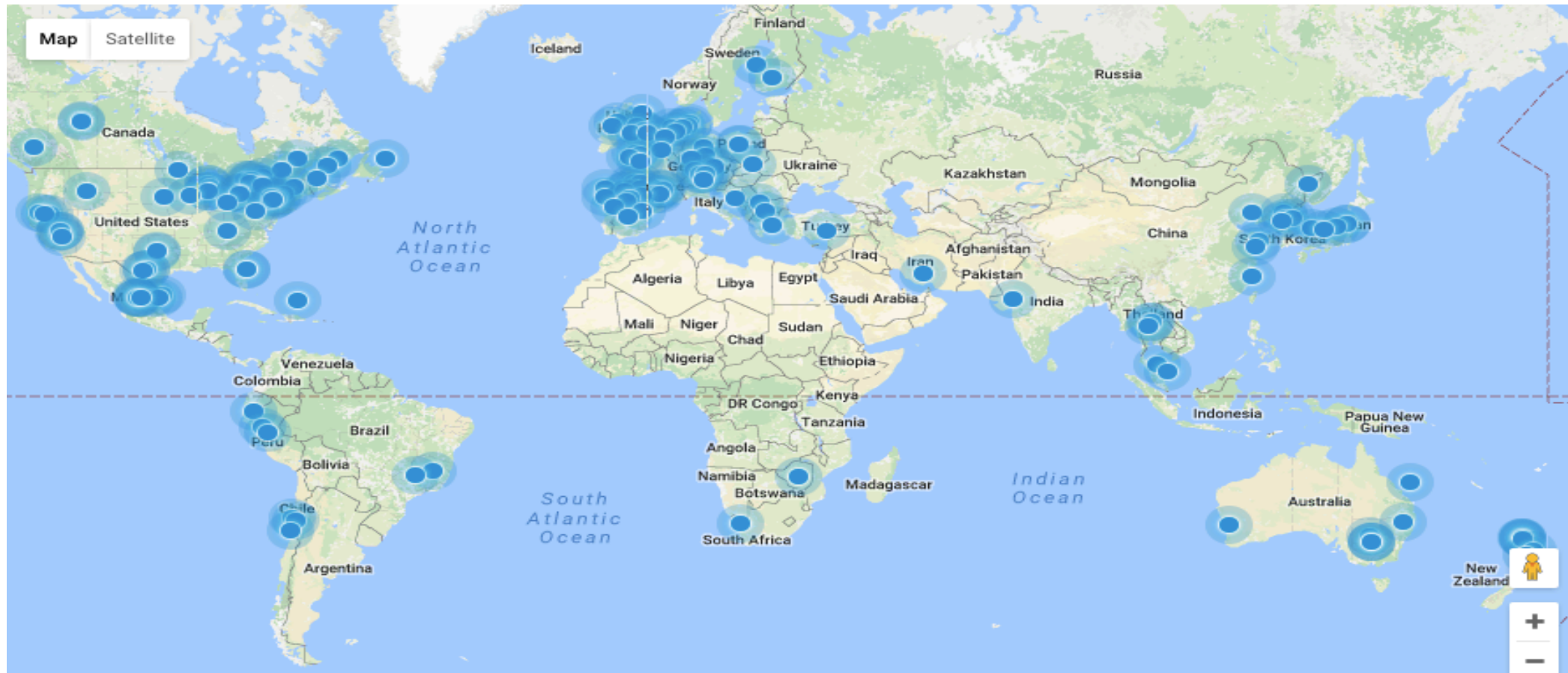
# INNOVATION: FOOD VALUE CHAIN

- **INNOVATION?** Revolutionary + Transformational
- **Food?** Consumption of preservative free and synthetic free with retail shelf life +30 days
- **CHAIN?** Chilled + Frozen
- **VALUE?** High Pressure Processing (HPP), alternatively Cold Pressure Pasteurisation
- **FIAL - 'FOOD INNOVATION AUSTRALIA LIMITED'**
  - *"FIAL is a **catalyst and facilitator of a competitive market** through cultural, business and **transformative** change. It takes a position in the industry as the only organisation that has a holistic, integrated and national approach".*
    - Source: [www.fial.com.au](http://www.fial.com.au)



# HIGH PRESSURE PROCESSING (HPP)

- GLOBAL PERSEPECTIVE
- 87% HPP in Northern Hemisphere



# CHANGING OF THE GUARD

- USA and Europe - **REVOLUTIONARY**
  - cold chain logistics
  - Example - <http://hpp.lineagelogistics.com/>
  - Retail – Costco, Wholefoods, Kroger, Albertsons, Sprouts, Sessels
- Canberra International Airport
  - Murray Darling & Lachlan River regions
- Toowoomba/Wellcamp International Airport
  - Lockyer Valley region
- Both airports have unrestricted frequency



# CLOSING COMMENTS

- WHERE IS AUSTRALIA MOVING WITH INNOVATION IN THE FOOD VALUE CHAIN?
- HPP INTERNATIONAL FORUM
  - COLD PRESSURE VERIFIED
  - SOUTHERN HEMISPHERE FOCUS
- ENERGY - Ambient vs Chilled
  - Warehousing + transport

