

Putting the spotlight on innovation



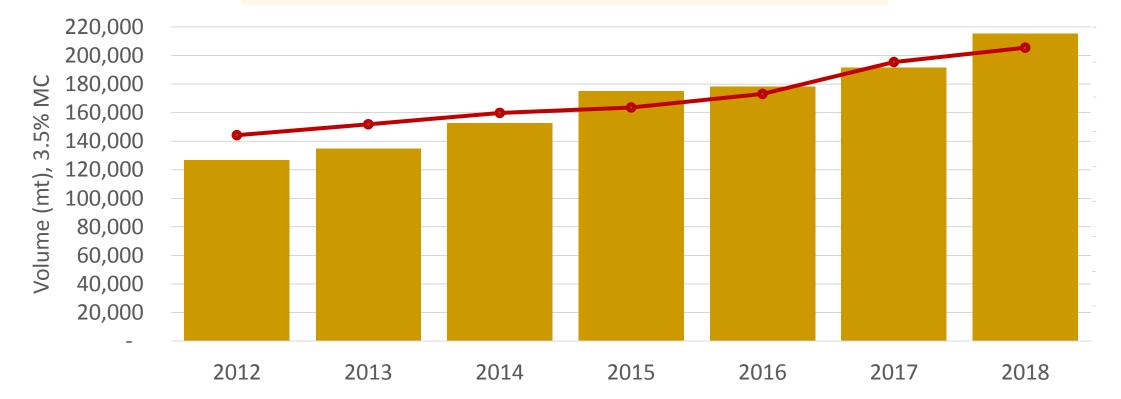
Why is innovation important?



Historical global supply – in shell basis

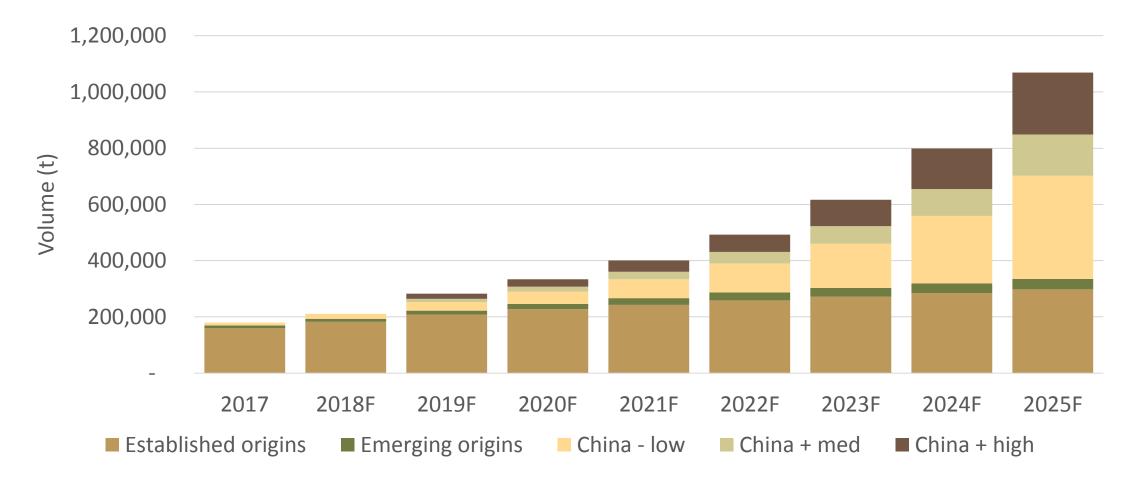
STRONG GROWTH IN GLOBAL PRODUCTION

Production up 70% vs 2012, avg 12% pa

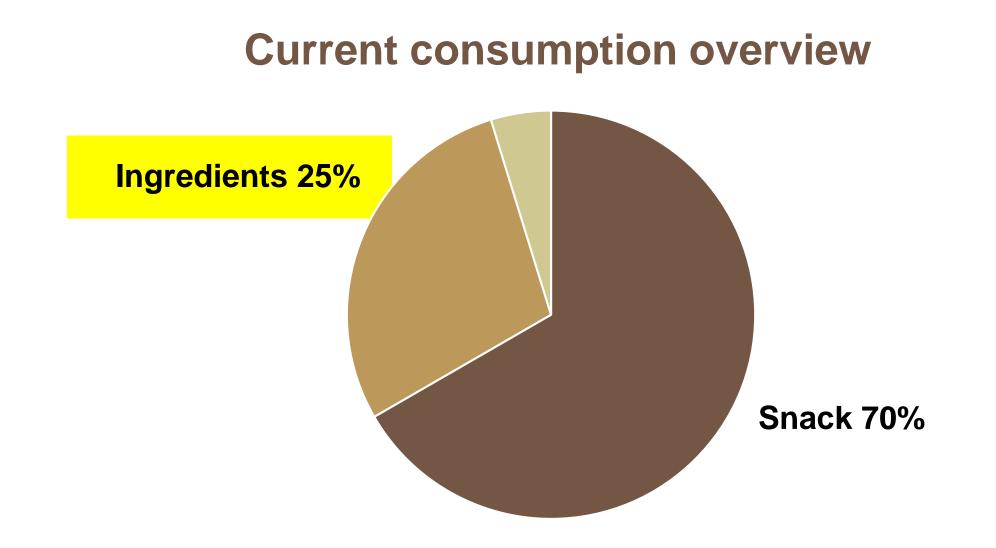




Global in shell production forecast









The opportunity to innovate



Nuts are a product for today



Unprocessed



Plant food



Vegan



Versatile



On-the-go



Protein



Texture



Healthy oils



Brain health



Performance











Macadamias are a perfect product for innovation

Add extra value

Remove barriers

Elevate experiences, products and brands



Macadamias uniquely add value and remove barriers

Luxury nut

"If you put macadamias into anything it makes it more gourmet..."

"It makes products the next level indulgence. They're no longer run of the mill."

Better for you nut

"It feels like it's healthier …with macadamia nuts, it will supply natural oil and fiber."

"It erases sense of guilt."



Macadamias elevate any Bakery product



- Create a heightened sensorial experience
- Reduce guilt consumers may feel when selecting Bakery products



Macadamias augment the benefits of nuts in snacks

What nuts bring

INDULGENCE

The added value that only macadamias can bring

As an **inherently indulgent** and **nutrient- dense ingredient**, even a small quantity of macadamias can deliver a **big impact** on taste, quality and premiumness.

HEALTH ATTRIBUTES

All nuts are known for their broad health benefits. Building greater awareness around the specific health benefits of macadamias offers a significant untapped opportunity in snacks.

TASTE

Macadamias' versatile taste and unique texture give them broad appeal. As a good flavour carrier, they offer a substantial opportunity for flavour innovation in snack products.



Macadamias have many health attributes

An excellent source of thiamine (B1)	A source of plant iron	Rich in manganese	Reduces oxidative stress	A rich source of healthy fats	Contains plant omega-3 fats
Important for the production of energy from food.	For vegetarians and vegans	Essential for bone formation and breaking down carbohydrate, cholesterol and amino acids.	Improves markers of oxidative stress important in managing chronic disease and ageing.	Macadamias have the highest content of healthy monounsatur ated fat	Macadamias are one of the few plant foods which contain palmitoleic acid



Macadamias have a unique and distinct eating experience

BITE	MOUTHFEEL	TASTE	
Crunchy but also soft and buttery	Creamy yet chewy	Balance of sweet and savoury	
"The texture is different. It's crispy but easy to bite. It tastes rich like richness of butter."	"It has texture but it's not too hard. It's chewy and nice."	"They're salty and then they're sweet."	



Macadamias resolve tensions in snacking

	SATIATING	Filling but not heavy	LIGHT	AN
		Macadamias satisfy hunger without weighing you down		ED
	HEALTHY	High nutritional qualities with great taste	TASTY	
•		Nutrient dense with no compromise on taste		****
	SMALL			
A	PORTION	Indulgent even in a small amount	BIG PAYOFF	
		A small quantity of macadamias can deliver a significant payoff in terms of taste and indulgence		T
		Indulgent even in a small amount A small quantity of macadamias can deliver a	BIG PAYOFF	****



Mood Management

- Consumers snack to regulate the rhythm and mood of their day
- Macadamia's great taste, indulgence, luxury and health benefits deliver strongly to powerful emotional snacking needs: reward, excitement and mood boost via:
 - Social sharing
 - De-stressing / relaxation
 - Celebration
 - · Adding excitement to a situation





Macadamia allows for a premium price point



"As soon as you add a macadamia, you're willing to pay a few dollars more. They're a luxury ingredient, they'll cost more and you're happy to pay."



Innovation trends





Innovation trends – Snack

• Enduring

- Flavour
- Healthier snacks



NOW

- Nigh-time nutrition
- Macadamia powder
- Macadamia chips
- ++ Flavour







Innovation trends – Dairy

• Emerging

- New formulations
- Niche brands

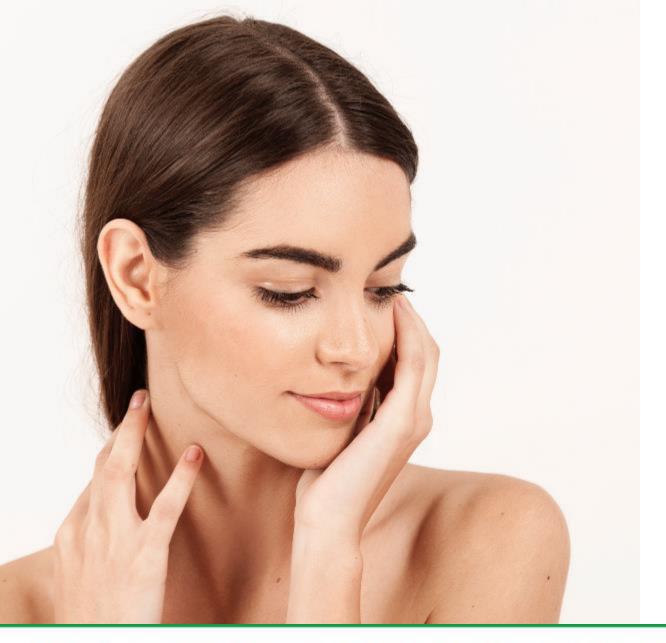


NOW

- Lactose free (Asia)
- Vegan specific
- Cheese







Innovation trends – Beauty

Established & Emerging

- New formulations
- Macadamia key ingredient



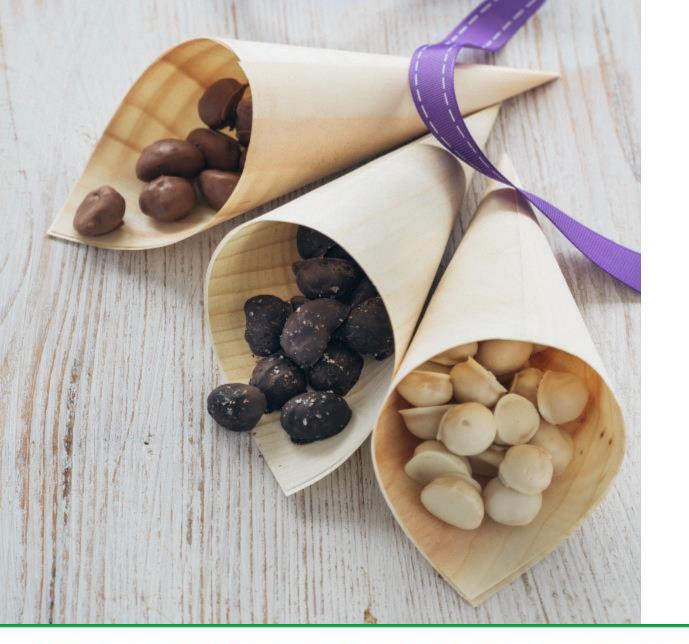
Entry into more categories



Products for Asia

LINCANG





Innovation trends – Confectionery

Enduring & Emerging

- More luxurious options
- Healthier options

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NOW

 Matching with other high-value ingredients

Origin playing a role







Innovation trends – Localisation

• Enduring & Emerging

New local food options



NOW

 New markets will find ways to incorporate in local foods







Innovation trends – other

• Emerging

Exploratory



NOW

Trial in many different
products





Driving Innovation





Strawberry and macadamia milk ice-cream





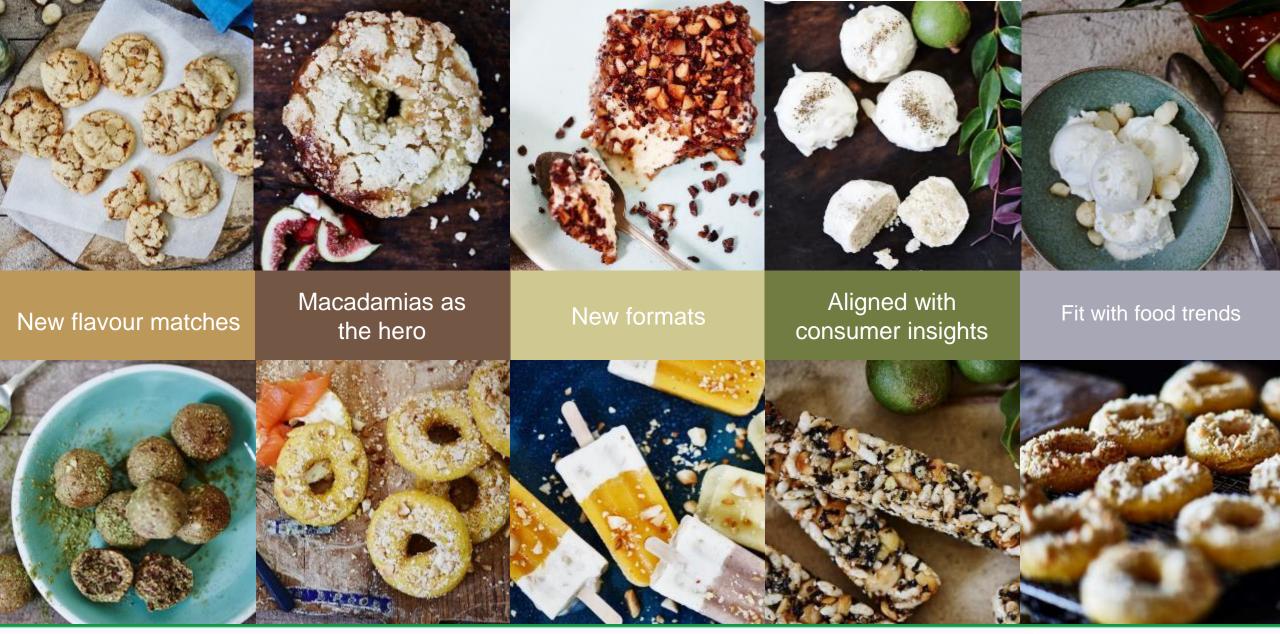
Driving innovation and new product development





AUSTRALIAN MACADAMIAS INNOVATION INNOVATE * Develop * Win







Media



全球首届澳洲坚果创新挑战赛展示全新美食概念

来源:中华美食网|发表时间:2018-03-09|浏览:676次

全球首届澳洲坚果创新挑战赛展示全新美食概念

澳洲坚果种植投资旺盛,生产将蓬勃发展,产品将行销全球。

作为一种正宗、自然和纯粹的高品质坚果,澳洲坚果能够很好地满足如今的消费者需求。

澳洲坚果产业营销项目推出了一个为期三年的子项目,旨在让澳洲坚果列入全球食品生产商的创新日程。创新挑 战赛便是其中的一项重要举措。



来自台湾的 Han Chung 和来自韩国的 Hung HsinKe 进入了决赛,他们的作品"澳洲坚果共心奶油面包(Macadamia Infused Bricche Delight)"在海洗带式面包的基础上进行创新,从而荣获大奖。

管任台湾面包也给理的 Han Chung 表示,你们的概念算于这样一个想法:将便即"编辑 (Beesting)"面包和取例起题 圈的特点结合起来,以提升很大利亚人对于多元文化食品的兴趣。

"澳大利亚美在开放创新,尤其是澳大利亚的亚龟人目仍在不断潜长。所以为于这个新的产品概念,我们决定从韩国 的各类组织面中汲取员适,而将演测坚早莫油夹入小面面包,以增添类似于演测坚果的乳状黄油口味。我们相信大家一走 会喜欢我们的演测坚果实心奶油面包。"

澳洲坚果市场开发经理 Lynne Ziehlke 女士表示,创新挑战赛的目的基推动全球供应链对于澳洲坚果的新索求。

Ziehke女士说道:"我们知道,全球的欧洲坚果生产发展迅猛,消费者也希望尝试更多采用表洲坚果的食品。此次挑战宾肯在敏励世界各地的食品制造商充分把握这一机会。"

"讓人利亚一马当先,我们的行业在这个方面真的非常积极且敢于创新。我们不断地推动着需求和创新汉展,这对于 漂大利亚和全球的漂洲坚思全业来说向大有铸造。"

"令人兴奋的是,创新挑战赛的决赛在演大利亚规模最大的演测坚果种擅区举办。我们也很完幸,有众多的种植业者 从忙碌的权效准备工作中抽出时间来参加我们的活动。"

含肽澳洲坚果精仲底般情吧(Macadamia Mind Food Bars)的专业人士 Adaline Wong, 独创味噌焦煸拼干的学生 Kinga Wojciechowski, 分别赢得了参加世界最大食品度"SIAL Paris 2018"的机会。Macci 冰淇淋背后的团队 Ashna Gobin 和 Leonardo Bohorquez, 则高得了 5000 美元的现金采购。

Wong、Cobin、Bohorquez 和 Wojciechowski 之所以跟领而出,是因为他们在答项评估标准上表现出色,包括:产品的口味和疾情。创新肯片的洞察力以及在市场上的原创性。

参杂作品由四位业界代表进行评选,他们是:澳人利亚领先的澳洲坚果、谷物和零食产品生产高 Brookfarm 的联合创 给入 Pam Brook, Gelato Messina 的创始人死共同拥有人 Nick Palumbo, 食品技术专家、食品科学博士、Innevation FIAL 总经理 Barry McGookin, 以及 Infinity Bakery 的拥有人 William Peterson。





Launched July 2018 Open to entries from Australia, China, Japan 4 categories - Confectionery, Cereals, Snacks, Future Foods



The opportunity to innovate





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Add extra value

Remove barriers

Elevate experiences, products and brands



Australian macadamia marketing is made possible with the support of a dedicated marketing committee



Green & Gold Macadamias – Brian Loader Macadamias Australia – Trevor Steinhardt Macadamias Direct – Steve Dubber Macadamia Marketing International – Charles Cormack MWT Macadamias – Michael Waring Pacific Farms – Richard Ray Stahmann Farms – Richard Sampson-Genest Global Macadamia Council – Larry McHugh





