



MEMBER: FOOD ADELAIDE EXPORTERS GROUP



FOOD ADELAIDE IS AN INDUSTRY ASSOCIATION OF LEADING FOOD AND BEVERAGE COMPANIES.

THE ASSOCIATION, BACKED BY GOVERNMENT, OFFERS EASY ACCESS TO A COMPREHENSIVE PORTFOLIO OF AUSTRALIA'S FINEST PRODUCTS.

From dream to export business

Helmut and Ulli Spranz had a dream - to establish a totally biodynamic dairy farm that used no chemical fertilizers, no genetic engineering, hormones, insecticides, herbicides, fungicides or antibiotics to boost growth or milk production, but maintained the health of their herd with well balanced feeding techniques and herbal and mineral-based treatments.

Both were well qualified to turn that dream into reality. Helmut is an agricultural engineer with expertise in biodynamics and farm management and Ulli, a graphic designer, worked on farms in Germany and Switzerland to gain experience.

After travelling around Australia to select the best site, in 1988 they bought a 170-acre property at Paris Creek, South Australia, and established South Australia's first fully biodynamic dairy farm. The start was slow, with only 40 cows milked daily, but demand for their fresh milk grew rapidly.

Today their products - milk, yogurt and quark (a milk

product similar to cottage/fresh cheese) - are sold by all Australia's leading food chains and health shops and exported to Hong Kong and Singapore. Demand for their products is growing at more than 120% a year.

A catalyst for change

Over the past 12 years, Helmut and Ulli have added to their farm - it now totals 210 acres with a milking herd of 100, mostly Holsteins, bred for their health, not milking capacity.

The couple are members of BFA (Biological Farmers of Australia) and their products have won numerous awards. Equally significantly, their farming practices have become catalysts for change in farming techniques and growth of local businesses.

Three neighbouring farmers use their techniques to supply much needed extra fresh milk. A factory has been built employing 13 people to handle production of non-homogenised fresh milk, yogurt, quark, butter and cream and organic fruit orchards have been established nearby to supply fresh fruit.

Biodynamic preparations are produced on site from home-grown plants and natural minerals and are used as natural fertilisers. Also, with the effect of their growth





THROUGH FOOD ADELAIDE, BUYERS CAN CONNECT WITH SUPPLIERS FROM THE VARIED FOOD AND BEVERAGE OFFERING OF AUSTRALIA.

THE ORCHARDS, DAIRY PASTURES AND VINEYARDS OF THE TEMPERATE ADELAIDE HILLS;

THE EXTENSIVE HORTICULTURAL AND VEGETABLE PRODUCTION OF THE ADELAIDE PLAINS;

THE FRUITS, NUTS AND VEGETABLES PRODUCED IN THE WARM MEDITERRANEAN-STYLE ENVIRONMENT OF THE RIVERLAND;

THE WIDE STRETCHING GRAIN AREAS OF THE MID NORTH AND LUSH GRAZING LANDS OF THE SOUTH EAST;

AND THE CLEAN OCEAN WHICH CONTAINS PRISTINE FISHING WATERS AND AUSTRALIA'S CENTRE FOR AQUACULTURE OPERATIONS.



on the eco system in mind, they have installed a liquid manure conversion plant using special holding tanks and flow forms to convert liquid manure and waste water into rich organic liquid compost – the first system of its kind in Australia.

Product summary

B.-d. Farm Paris Creek biodynamic products are produced daily, free of artificial colours and flavours, bleached industrial sugars and salts, thickeners or milk powders. The products are made from non-homogenised biodynamic milk, real fruit, real vanilla pods and honey from Kangaroo Island. All these ingredients are certified organic or biodynamic. The cultures used include a blend of Lactobacillus Acidophilus, Bacterium Bifidum and Streptococcus Thermophilus.

Product Range

- Fresh, non-homogenised milk, low fat and full cream.
- Flavoured Milk - Strawberry Delight, Choc. Lat and Cafe Latte.
- Quark, a multipurpose product that can be used fresh or in a range of cooked desserts and savouries and comes in 2 varies; Swiss Stile and low fat German Style.
- Non-homogenised Butter

Distribution

By arrangement products can be on the shelf within a day of production in Australia. The company currently exports to Hong Kong, Singapore, Shanghai and Taiwan.

Shelf Life

- Fresh pasteurised, non homogenised milk, 14 days (distributed Australia wide)
- Flavoured milks - 12 days
- Yoghurt, 35 days
- Quark, 28 days
- Desert & Greek Style Yoghurt (bulk only) 35 days
- Butter, fresh 3 weeks, frozen unlimited.

Health benefits

Natural milk and milk products are the body's most important source of nutrients. Pure milk products boost the body's immune system, lower the cholesterol level and help protect against cancer, heart disease, arthritis, and osteoporosis. For good health, a person needs a minimum of 800-1000 mg of calcium a day. 1 litre of natural milk or yogurt contains about as much calcium as

5 kg of chicken, or as much as 5 litres of orange juice, or as much as 10 kg of polished rice.



Inside the B.-d. Farm Paris Creek factory.



Products contain all-natural ingredients.



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