

January – March 2014 Executive Summary

The FoodPlus programme has now completed its fifth quarter of activity, and ANZCO has invested \$2.6m to date.

1. Evaluation of raw materials with improved functionality continues in test products.
2. Prototype food products have been produced in response to customer needs as determined by a process of user centred design. These products continue to be refined by an iterative process of testing with customers, followed by improvement as necessary.
3. ANZCO has determined where the next set of food product opportunities will be investigated. Market research will now be focused on customers and consumers in those markets.
4. A newly acquired production facility at Taranaki Bio Extracts has commenced commercial production of bone-derived products which were developed through the FoodPlus programme.
5. Six new products have now moved from development within the programme, to acceptance by ANZCO for commercialisation outside FoodPlus. These products are made from raw materials with lower value alternative uses, and have been developed as added value products from tissues, bones and blood.
6. The ANZCO Innovation Centre at Lincoln University has been developing prototype food and ingredient products for a number of projects within the programme.