

# 2023 CHR HANSEN SCHOLARSHIP.

M e l a n i e S t r a y ,  
B a r a m b a h O r g a n i c s



# GOAL of the trip

An opportunity to understand and develop a greater knowledge of how dairy products are produced, common trends across European dairy categories and inspiration for new and innovative dairy products suitable for the Australian market.

Particularly getting a deeper understanding of the cheddaring process and hard cheese manufacturing

# First Stop

## DUBAI – GULFOODS 2023

The WORLD'S largest food and beverage sourcing annual event!

Over 5,000 stands from the world's leading F&B companies an opportunity to network and build relationships around the world with collaborations, signings and announcements.

Alongside the many market halls was the opportunity to listen to talks on sustainability and the focus on this from a global perspective.





Gulfood

Gulfood

INSPIRE

## What does sustainable food production look like?



Moderator: Paul Newnham  
Executive Director  
SDG2 Advocacy Hub (AU)



The Honourable David Marit  
Minister of Agriculture of  
Saskatchewan (CA)



Ruben Brunsveld  
Deputy Director EMEA  
Roundtable on Sustainable Palm Oil  
(SE)



Kamesh Ellajosyula President  
and Chief Innovation & Quality  
Officer  
Olam Food Ingredients (IN)

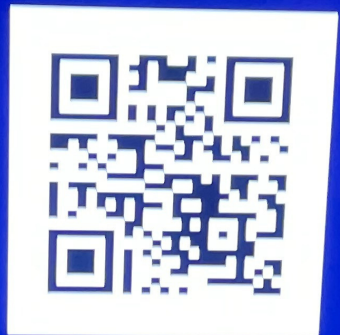


Pratheepan Karunakaran  
Executive Director  
Apical (SG)



**FOOD  
VERSE**  
#666 IN METAVERSE

START YOUR FOODVERSE NFT JOURNEY  
SCAN BARCODE



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oveit CREATI humans DOV



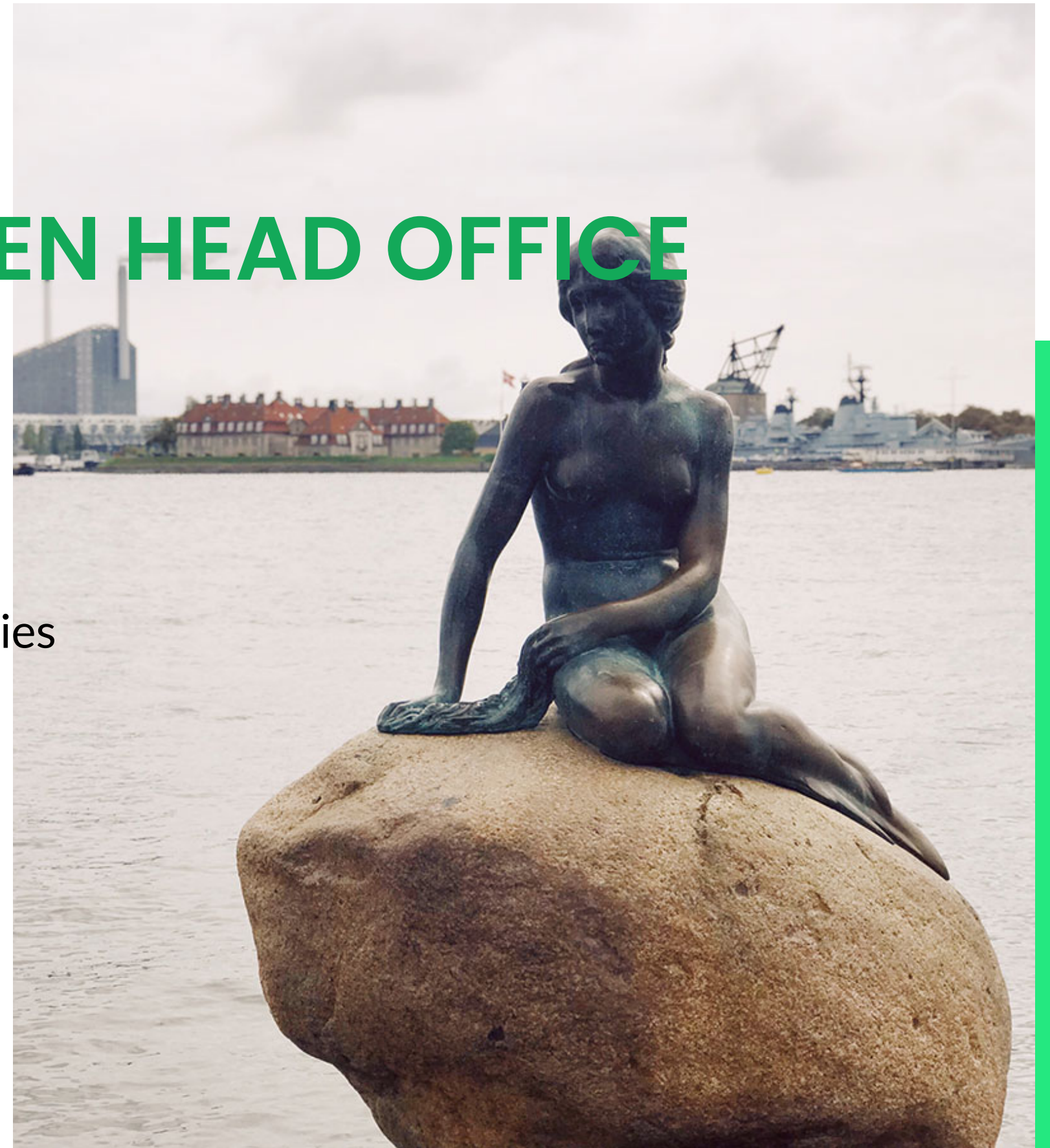
# Second Stop

## COPENHAGEN – CHR HANSEN HEAD OFFICE

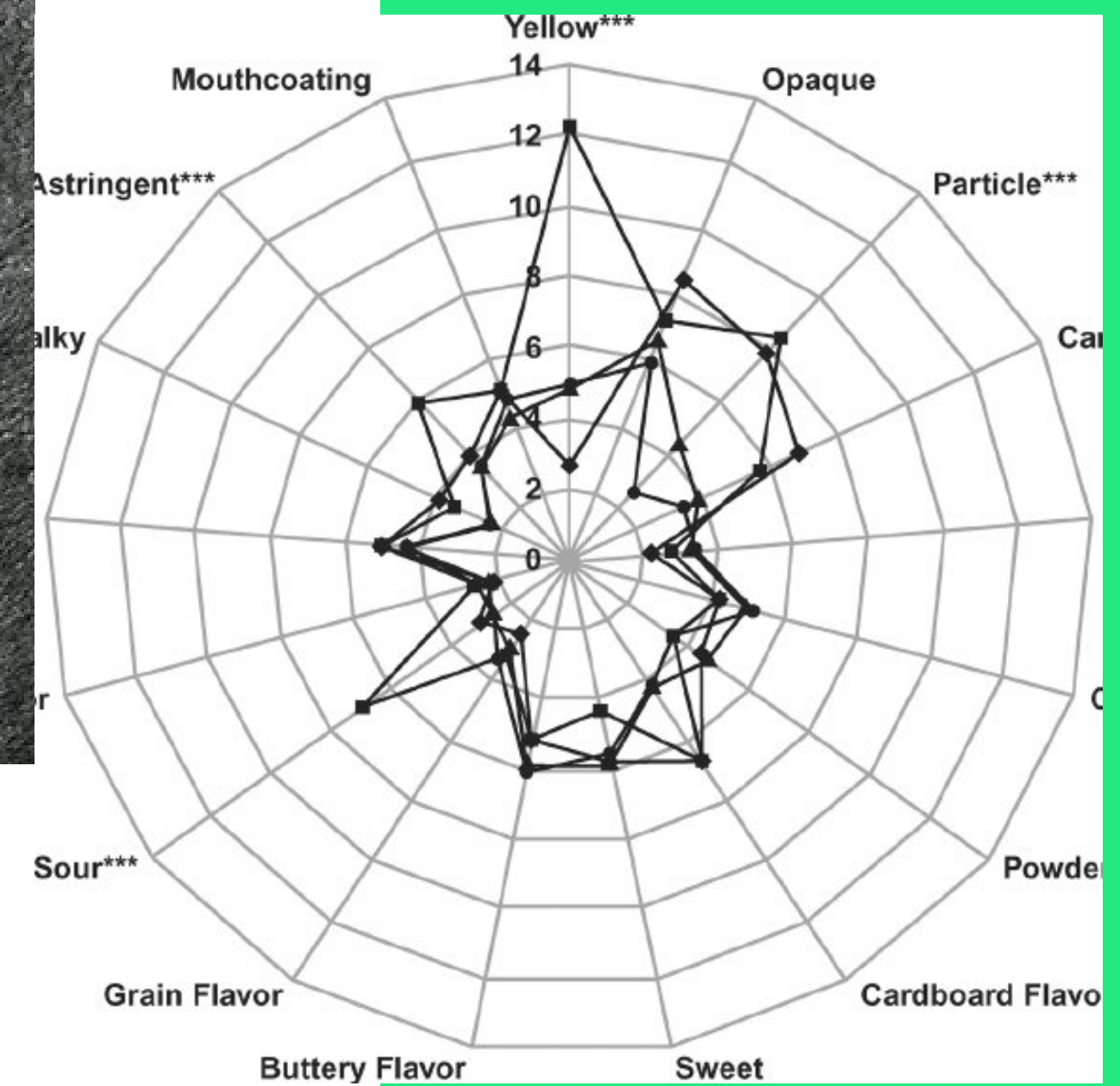
It was great to learn the history and now many products and applications that relate from CHR Hansen.

I took part in a fresh dairy tour of the first class laboratories and pilot plant as well as see the plans for the new pilot plant site in Copenhagen which will be bigger and well equipped.

I also took part in cheese, probiotic, lactase and bioprotection sessions.



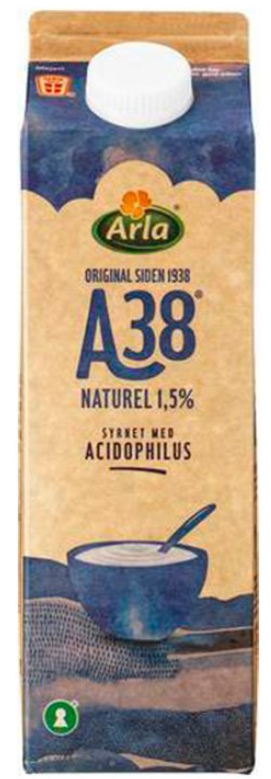
# CHEESE SESSION

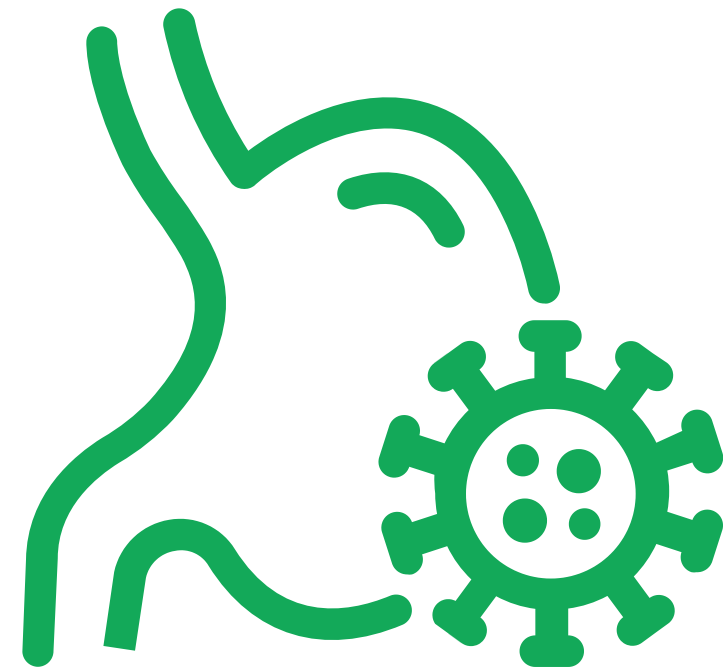
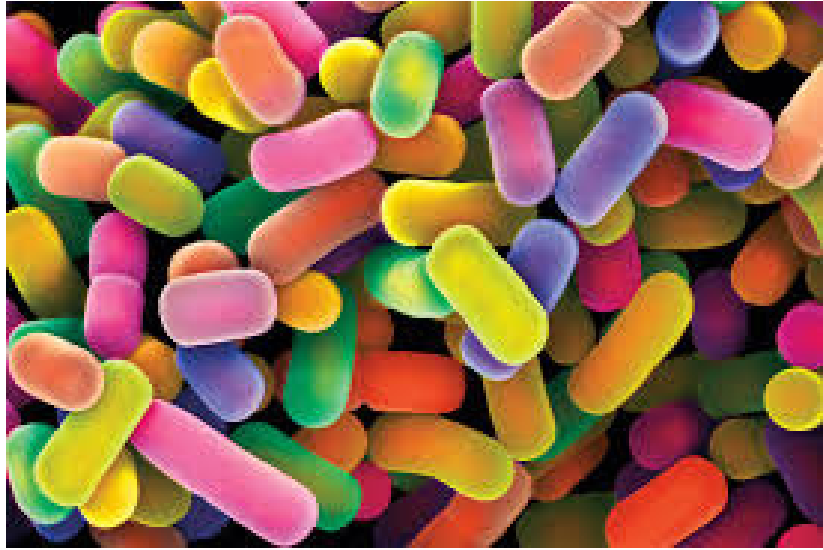






# TASTING SESSION





# PROBIOTICS, gut models and NEW technologies

# Third Stop LUND - TETRA PAK HEAD OFFICE

## A way to store milk and maintain quality

The founding site of Tetra Pak in Lund Sweden.

Here almost 3,500 people work on or at this site creating new and innovative processing and packaging advancements



# Day tour included



Tour of automated warehouse,  
shipping world wide parts and  
machines to all customers

Tour of aseptic filling lines and  
various Tetra Pak packaging available  
globally, demonstration with engineer  
the packaging process and from  
ordering to reciving equipment frmo  
Tetra Pak

Product Development Centre:  
an area for customers to their  
technical problems with expert  
Tetra Pak support

Processing equipment  
manufacturing site - from high  
shear mixers, homogenisers to  
heat exchangers and tanks

Demonstration of Tetra Pak packaging  
products used around the world- from  
milks, juices, olive oil, canned tomatoes  
to even wine

**Fourth Stop  
COPENHAGEN –  
CHR HANSEN  
Manufacturing site**



-55C manufacturing of cultures

# Fifth Stop SOMERSET- BARBER'S 1833

The world's oldest  
cheddar  
manufacturer

Producing 80 tonnes of  
Cheddar per day





- Milk sourced from 150 local farmers within a 35 mile
- Using their own starter culture
- Unique whey draining process
- Cheddaring by hand
- Each block is matured for a minimum of 3 months before quality and tasting
- By-products such as whey are spray dried on site, water is re-processed and used on the site, lactose is concentrated and used in local distillery



**Final Stop**  
**SOMERSET-**  
**YEO VALLEY DAIRY**





# YEO VALLEY PRODUCT RANGE and FACTORY TOUR



# YEO VALLEY FARM TOUR



THANK YOU.