

# DAIRY FOODS

## PRODUCTION - PROCESSING - PACKAGING. MARKETING

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### News

#### Rowley sees need for new company structure

Australian Dairy Industry Council chairman, **Pat Rowley**, believes the industry needs a new type of company which combines the best features of co-operatives and private companies.

Addressing the United Dairyfarmers of Victoria conference, Mr Rowley said such a company would set the minimum price paid to farmers when government regulation was fully phased out at the end of the century.

He said the co-op system gave farmers the best leverage for the highest price for their milk but co-ops were not able to make important business decisions as quickly as private companies.

Mr Rowley said that while private dairy companies were doing a great job of developing and servicing their markets, they also had an obligation to their shareholders to pay the lowest possible price for the raw product-milk.

On the other hand, co-ops were influenced by pressure from suppliers on farmer directors to pay the highest possible price without due consideration for re-investment and other development expenditure.

'Farmers should own, transport and process their milk through co-ops but beyond that there should be another type of company run by boards made up of farmers and other directors selected because of their commercial background,' he said.

Mr Rowley emphasised that these were his personal views rather than official ADIC or Australian Dairy Farmers Federation policy.

#### Magnets still attract

The first two installations of magnetic devices to reduce fouling during milk processing were at Bonlac's Camperdown and Cororooke factories two-and-a-half years ago.

Magnetic Technology's **Ray Page** says Camperdown has upgraded to higher powered devices which had been developed since the original installation.

Camperdown production manager, **Peter Skene**, says the newer magnets were installed on the concentrate end of the evaporator, which has smaller than normal tubes, after trials on both skim and whey powders.

At Cororooke, the magnets have also helped reduce thermophiles.

Branch manager, **Ron Storer**, says the magnets don't kill the thermophiles themselves. They are reduced because of the slower rate at which the evaporator fouls.

He says that since the magnets were introduced the factory has been able to consistently meet tough low thermophile specifications.

Mr Storer says the scorched particles resulting from fouling of the evaporator have been reduced and the tarnish in the calandrias has been removed.

#### IDF to meet in Minnesota

The 77th annual sessions of the IDF will be held in Minneapolis, Minnesota, from October 11 to 15. They will be followed by the 1993 Dairy and Food Expo in Atlanta, Georgia. Anyone interested in attending either or both of these events is welcome to contact Helen Dornom, ANCIDF., 1601 Malvern Rd, Glen Iris. Brochures are available

#### 'Clean Food' strategy funding

Advertising agency MOJO Australia, has been appointed by the Agri-Food Council to develop and co-ordinate Australia's Clean Food Export Strategy for exports of fresh and processed food.

The government is providing up to \$5 million over four years to develop a marketing strategy for Australian food, based on its quality and our clean environment. A pilot program will start later this year in Taiwan and, if successful, will be extended to other markets.

A publication, 'Research and development tax concession guidelines for the food industry' has been developed to help industry determine eligibility for food related R&D. A series of seminars will be held soon and copies of the guide are available from the Department of Industry, Technology and Commerce. Phone (06) 276 2471