

Get To Know Fonterra

Helping our suppliers build a deeper understanding of Fonterra Australia



Farm Businesses

The importance of partnering with our farmer suppliers



Maximising value

How is the value of each litre optimised and waste reduced.



Decision Making steps

What are the final products made – when and why



Fonterra Australia

Overview of the business and Fonterra NZ.



Supply Chain & Operations

How does everything come together from milk collection and manufacturing to distribution

6-7 September 2022

Melbourne – Amora Hotel

Starting at midday on 6 Sept and finishing at 1pm on 7 Sept

Open to all Suppliers (and partners) interested in learning more about :

- ✓ The Australian business and how key decisions are made
- ✓ Retail opportunities and dynamic, including consumer, food service and export markets
- ✓ The value of a litre of milk and by-product management
- ✓ The key elements of the supply chain – from tanker collection to cheese exports to Japan

If you want to learn about your processor, we encourage you to apply for this program.



2022 Application Form

**Note that each application can be either for an individual or a couple
If for a couple, please include both names**

**Name/s of those
attending:**

Address:

Farm #:

Phone:

Email:

Signed:

Date:

Victorian participants are to make their own way to Melbourne, with flights and transfers covered for Tasmanian participants.

All accommodation and other program costs will be covered by FASC

Send completed forms to Will Kermode at the email will.kermode@fonterra.com, or by mail marked to his attention at L2 / 40 River Boulevard, Richmond, 3121 by 15 July 2022.