

Food & Beverage

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Best Chips



GreenSack



Point of Difference



Cold Beverages



NZ's youngest chippie

Refreshing way to recycle coffee grounds draws interest

A group of budding business operators have come up with a rather unique product they hope will win them a Lion Foundation Young Enterprise Award.

But far more importantly, they hope someone will notice their product and take it to new heights of production, marketing and consumer use.

The eight members of the group are all Year 13 students at Macleans College in Howick, Auckland, and while they are all studying different topics, something as simple as enjoying a coffee together stimulated their interest in the waste created by espresso coffee-making.

The result is quite possibly the first coffee-ground-infused bar of soap, branded as PLUS.

The story though goes even deeper into the pores of environmental issues.

The group: Laura Chan, marketing director; Phoebe Yao, marketing director; Bill Qiu, communications; Jennifer Hong, production director; Yinan Liu, managing director; Cathy Lo, finance director; Teresa Wong, production director and Ben Newbury-Lee, sales director all wanted to develop a product that would leave no trace on the environment but could also give hope to



The PLUS team (front left) Bill Qiu, Phoebe Yao, Teresa Wong, and Ben Newbury-Lee, (back left) Jennifer Hong, Cathy Lo, Yinan Liu and Laura Chan

Third World countries by drawing attention to Fairtrade and how it supports the growers of coffee.

For now the bars of soap are being handmade by the group, wrapped in recycled paper decorated by them using natural water colours, and sold through their website www.plusenterprise.co.nz and at several local markets.

Bill Qiu takes up the story: "Some of us were drinking coffee and we

thought about where does all the waste go and that's when we came up with reusing the coffee grounds for soap. We did have other ideas related to coffee grounds but soap was the strongest. Also the grounds are Fairtrade and we wanted to use Fairtrade coffee grounds because we support the Fairtrade concept, and as well we wanted a product that didn't harm the environment."

pages continued >

Hansells innovation proves irresistible for PM

Attending the opening of the Hansells Food Group Innovation Centre and Bakery Line in Auckland was one of those 'oh I'd like to cover that' moments for Prime Minister, John Key, and at the end of the bakery tour he had to admit the aroma of freshly baked Aunt Betty's Classic Tarts proved just too tempting.

In his opening speech the Prime Minister said: "What is happening here is that we are producing products we can sell on world stage and I saw on the news yesterday morning that John (Hansells Food Group CEO John McKay) was saying he is selling steam puddings to the UK which is your coals to Newcastle, but the fact that you can do that is just an example of where we are going and where we might go.

"Now if you look at how powerful that can be, there are about 3 billion people in China, India and Indonesia alone and that market is becoming very wealthy and is hugely brand conscious, so what it wants is quality foods it can trust and standards it can rely on. If you look at New Zealand companies, as long as they keep innovating, keep being competitive we are going to do extremely well, and Hansells are going to do extremely well in building global markets."

The Prime Minister then cut the ribbon on the new Hansells Innovation Centre and Bakery Line, an \$18 million development that comprises a 4000m² warehouse and blast freezer, 5000m² food processing factory, and 1000m² of offices and innovation

centre, where new products will be developed and trialled.

Hansells currently has a portfolio of 600 product lines including a range of food service products, Alfa One Rice Bran Oil, and Aunt Betty's and an annual turnover of \$160 million.

Hansells CEO John McKay said further expansion into offshore markets and innovation would be the key growth drivers for the company.

"We're currently establishing a Canadian operation which will introduce existing and new products to the area, while also exploring further sales opportunities and other export markets."



Prime Minister, John Key finds Hansells new Aunt Betty's Classic Tarts rather tempting. Photo by Cynthia Daly.

NEWS

continued page 1 >

Creating soap that fits that criteria and uses coffee grounds meant considerable research but in the process it helped the group understand the deeper benefits of coffee grounds.

Cathy Lo says: "You drink coffee but many people don't know about the good properties the grounds have and we wanted to bring out this fact in the new product we are bringing to the market that people haven't seen before. Coffee grounds are an exfoliant; and they can reduce cellulite and improve blood flow to the skin. We didn't know these facts and thought this is a really cool part that we haven't actually seen before."

After a few trials making soap, and with a few words of advice from another soap maker,

the group had developed their product – a natural soap using vegetable and fruit oils, rather than animal fat, with a neutral PH level and a PLUS factor - Fairtrade coffee grounds exfoliate enhancement.

The product-testing meant everyone in the group using the product and discovering very pleasing results before it was launched onto the market.

Feedback from people who have bought the product has been one of the most rewarding parts of the project says the group. "One person even said they liked it because it was a unique product, they used it on their face and they liked it," says Teresa Wong.

And as if they haven't considered all the



benefits this product could have, the directors of PLUS have ear-marked 10 cents from the sale of each bar of soap to go to the Red Cross Earthquake Appeal for Christchurch.

All round a rather a refreshing concept wouldn't you say?

Waikato welcomes Conscious Consumers

By Kathryn Steane

Conscious Consumers continues to take the country by storm, having recently arrived in the Waikato.

More than 40 cafe owners, suppliers and other people showed their support for the project by attending a launch party at Hamilton's Zinc Café & Eatery; where they enjoyed sustainable food served in eco-friendly packaging.

As well as providing a venue for the launch, Zinc Café & Eatery is one of several businesses in the area that have already signed up to the programme. Others include Memento Espresso Aotearoa (which has cafes throughout Hamilton), Suburbia Café & Restaurant and The River Kitchen.

Owner of The River Kitchen, Lisa Quarrie says she is over-the-moon that Conscious Consumers has come to the Waikato. "It re-enforces what we already do and lets our customers know what



choices we've already made such as sourcing the best-possible seasonal produce, including free-range eggs and organic milk. It fits with our values of sustainability and [is] just common sense really."

A number of local suppliers have also gotten onboard with the project, including Friendlypak (which provided the eco-friendly packaging for the launch); Kaiwhenua Organics (suppliers of organic vegetables); Chemical Free Cleaning (providers of eco-friendly cleaners); and Green

Valley Dairies (suppliers of organic milk).

Lou Belle, one of two coordinators for Conscious Consumers Waikato, has high hopes for the programme. "Our target is to have 25 cafes onboard over the next six months. [But] the project is not just restricted to Hamilton – as part of our campaign, we have spoken to cafe owners in Raglan and Cambridge and there are plans to roll-out region-wide, as far north as Pukekohe, down south to Taupo and north-east to the Coromandel."

However, just a month into the project, Belle already feels a sense of achievement. "Walking around town and seeing the scout-inspired badge window stickers on some of Hamilton's most popular cafe spots definitely has a feel-good factor about it."

For more information on Conscious Consumer, including how to join, visit www.consciousconsumers.org.nz.

DineAid "where doing good is also good for your business"

DineAid trustees, supported by RANZ and HNZ, invite restaurant, cafe and catering owners and managers to register for the annual DineAid 2011, Nov 1 – Dec 31 and sign up today online at www.menumania.co.nz or www.dineaid.org.nz.

DineAid will not cost your restaurant/business one cent, a voluntary \$2 per table is added to the bill and paid by the guest.

"In choosing a DineAid restaurant, you're putting food on more than your table."

DineAid has been gifted more than \$300,000 from media companies and will use this positive message to promote and attract even more diners into DineAid restaurants, cafes and catering venues.

The specific aim is to entice the general public to choose a DineAid restaurant, cafe or catering venue first. The multi-media advertising campaign commences late October and runs throughout DineAid where hospitality businesses participating will be advertised on TV, radio, billboards, newspapers, online and target marketing.



The annual charitable campaign kicks off during the run-up to festive season this November 1 to December 31 and never has there been such a reminder that a little goes a very long way, demand on New Zealand food banks is up 40 per cent with a higher number than ever of New Zealanders facing "Low Food Security".

Last year more than 160 restaurants in Auckland, Wellington, Christchurch, Queenstown and beyond supported DineAid's 2010 campaign – adding a optional \$2 to each table during the pre-Christmas campaign, raising an amazing \$117,859 for Kiwi families facing "Low Food Security".

Auckland city missionary, Dianne Robertson says: "DineAid's support over the last three years has been invaluable. The Mission works 365 days a year offering emergency and long-term support. This is only possible with the care and passion of organisations like DineAid."

Once again 100 per cent of all the money raised from more than 200 DineAid restaurants, cafes and catering venues will go to 140 regional food bank locations run by city missions in Auckland, Wellington and Christchurch.

Prime Minister John Key has said: "Doing good is also good for business." DineAid has taken this to heart with its annual fundraising campaign that also works by getting more people into participating DineAid restaurants.

DineAid can be part of your hospitality business' charitable Christmas dining experience from November 1 through to the end of December 31. Please sign up today.

www.menumania.co.nz or www.dineaid.org.nz