

PGP06-09013 Public Summary Q3 2017

Transforming the Dairy Value Chain

Presentations, Publications & Training Courses

- 7 industry publications accepted
- 36 industry workshops, events or training programmes delivered
- 5 presentations to conferences and other events

Key highlights and achievements

- The third-year report on *Sustainable Dairying: Water Accord* achievements was released in May. It contained a number of milestones achieved in the past dairy season through initiatives supported by the TDVC. These included:
 - 9517 nutrient budgets processed and nitrogen information provided to farmers by Certified Nutrient Management Advisors – 83% of the industry.
 - Significant non-compliance for dairy effluent discharges at its lowest level on record - 5.2%.
 - 13 regionally-tailored planting guidelines for waterways have been produced in partnership with regional councils – that means all of the country is now covered.
- Articles published in major rural publications offering advice to farmers on how best to approach the use of new technology. The research in the Precision Ag projects was supported by the TDVC programme.
- The up-skilling farmer trainers programme has been transitioned to Dairy Training Limited, who will offer the module to rural professionals as a 'user pays' model. This is an example of the work being done in the twilight stages of the programme to create a path for the adoption of outputs.
- The Expert Panel Review of Fonterra's Food Structure Design Programme gave the science and approach supported by the TDVC the thumbs up and encouraged Fonterra to follow up its success in mozzarella with similar work and new products in other categories, including creams, cream cheeses and beverages. It also said the programme was creating an "internationally recognised talent pool" of scientists and technologists that would "help ensure world leadership in dairy science" for the country.
- Early on the programme funded two projects investigating the sensory attributes of Fonterra's Dairy Flavour Concentrate ingredients and the impact of product storage on sensory attributes. This work enabled the development of statistical models to generate formulations targeting specific sensory attributes. These flavour concentrates were re-launched at China's largest food ingredients show in Shanghai as NZMP Butter Concentrate.
- The ongoing value of the programme was demonstrated to a large and wide audience through a number of communications highlights, including columns and articles supporting Fonterra's capital investment plans for Clandeboye and articles about the success of the PeopleLift project around the country:
 - <http://www.stuff.co.nz/business/farming/88983283/Fonterra-mozzarella-coup-a-great-victory>
 - <http://www.stuff.co.nz/business/farming/88465105/farmers-business-and-marriage-turned-around-by-better-people-management>

Investment

Investment period	Industry contribution	MPI contribution	Total investment
During this Quarter	\$2.8	\$2.7	\$5.5
Programme To Date	\$70.4	\$71.3	\$141.7