

## **April - June 2014 Executive Summary**

The FoodPlus programme has now completed its sixth quarter of activity, and ANZCO has invested \$3.2m to date.

1. Evaluation of raw materials with improved functionality continues in a variety of test products; to date there have been positive indications of their suitability for various uses.
2. Prototype food products have been produced in response to customer needs as determined by a process of user centred design. Some of these products are now in the final stages of in-market consumer testing. Other products continue to be tested with customers, followed by improvement as necessary.
3. New product variants continue to be developed at Taranaki Bio Extracts and tested with potential customers
4. Six new products have moved from development within the programme, to acceptance by ANZCO for commercialisation outside FoodPlus. These products are made from a variety of raw materials, but share the common characteristic of having been made from low value raw materials, with value added within New Zealand.
5. Work at the ANZCO Innovation Centre at Lincoln University continues. The Innovation Centre develops prototype food and ingredient products for a number of projects within the programme.
6. ANZCO continues to develop relationships with customers and potential partners within the Healthcare area.
7. The programme has now reached a stage where additional technical resource is required and ANZCO Foods is actively looking to increase the FoodPlus technical team to maintain the programme momentum.
8. Good progress is being made in developing a novel protein based product with prototype samples being assessed by potential customers.
9. Prototype products are being evaluated for stability, microbiology and storage/shelf life. This is an important step in determining the viability of new products.
10. Functionality of protein from a variety of sources has also been investigated for use in developing novel food products. Early indications are that there is significant opportunity to add value to these red meat sourced proteins, this will be the focus of future work.