

## **October - December 2013 Executive Summary**

The FoodPlus programme has now completed its fourth quarter of activity, and ANZCO has invested \$2.2m to date.

1. Raw materials with improved functionality have been produced, and tested in concept products to determine their suitability for incorporation into food products.
2. Prototype food products have been produced in response to customer needs as determined by a process of user-centred design. These products are now being refined through a process of incorporating feedback into the product design.
3. ANZCO is continuing market research for global food sectors, to determine where the best opportunities for added-value food products are to be found.
4. In the tissue and blood product areas, NZ's supply chain integrity and animal health status have been factors in ANZCO being able to commercialise products in these new areas of business. Products from NZ are recognised as being safe and of high quality.
5. A newly acquired production facility at Taranaki Bio Extracts has commenced commercial production of products which were developed in the FoodPlus programme.
6. Four new products have moved from development within the programme, to acceptance by ANZCO for commercialisation outside FoodPlus.
7. ANZCO opened its Innovation Centre at Lincoln University in December. The centre gives ANZCO a base for new product development activities, and enhances links with researchers in the various research organisations with a presence at Lincoln.
8. NZ food companies have contacted ANZCO to discuss whether ANZCO's experience in adding value to low value material streams can be of wider benefit within NZ.