



Inside Edlyn
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A word from the CEO

If you are in the manufacturing industry, as we are at Edlyn Foods, there is a lot of information out there now about the current industrial revolution we are going through, Industry 4.0.

Industry 4.0 is the buzzword for all things to do with automation and data exchange in manufacturing, and the Internet of Things, where physical plant and assets are interconnected and communicate with other machines, or people in real time.

For years, most modern manufacturing plants have been run with computing power, but what's changed is widespread connectivity has developed intelligent networks where machines can communicate with each other and control each other autonomously. In addition, data output from machines or multiple machines can be gathered, to make intelligent decisions, and importantly to food manufacturing, troubleshoot quality issues and issues around food safety.

Intelligent networks and systems can help track down for example specific raw materials and farm produce used in food production in the event of a food safety recall. Consumer and market expectation is that food companies can do this with ever increasing speed, and this would be an example of how intelligent networks can help.

For years, manufacturing equipment had the ability to gather data, and now more than ever, connected machines and devices are using this data to perform additional tasks or help in decision making. There is always fear that emerging technologies reduce work for people and threaten jobs, but as in the previous industrial revolutions where roles become redundant, new ones emerge to support the new technology.

At Edlyn Foods, we look forward to an exciting future and relish what is to come.

Andrew Donnelly,
Managing Director, Edlyn Foods Pty Ltd



■ Edlyn's new commercial kitchen and dining facility

Introducing the new Edlyn commercial kitchen

Edlyn is extremely pleased to announce the launch of its newest commercial kitchen facility located at its head office location in Epping, Victoria.

This new kitchen displays Edlyn's dedication to grow, its commitment to product development as well as it's strive to innovative.

The new facility will help Edlyn to replicate a true commercial kitchen environment ensuring its products can be developed and enhanced under real working conditions, resulting in a greater product experience for its customers.

In addition, the facility will act as a training centre for not only Edlyn's staff but also the staff and sales teams of its customers. With an extensive product range, education is key to understanding how its products can offer value and benefit to its end users. Offering such training in a

true commercial kitchen environment only enhances the education experience as the products can be seen and road tested within their true setting.

Finally, the kitchen space will be used as a meeting and conference centre for again both Edlyn and its customer's needs, also being used for many marketing purposes such as photography and instructional videos.

Such a facility offers so many advantages moving forward, and whilst Edlyn will always work closely with customers and continue to test and trial in their kitchen environments, such a space will only offer greater opportunities to create truly innovative and value added products.

Edlyn's expands to new warehouse



Inside Edlyn's new cool room



View of Edlyn's new 2200 pallet warehouse and cool room

Almost two years on from the completion of Edlyn's new warehouse facility in Epping, this space now holds almost all of Edlyn's nationally distributed product.

Edlyn's newest warehouse and office facility currently holds over 2,200 pallets of dry products, in addition to a brand

new 350 square metre cool room facility.

The latest cool room space can hold over 343 pallet spaces with floor to ceiling pallet racking and airlock external roller doors, allowing for direct access from the cool room to transport trucks, ensuring all products stay cool

throughout the entire process.

Moving thousands of cartons per week, the new warehouse has proven to increase Edlyn's efficiency and picking accuracy. In addition the facility allows Edlyn to hold more product ensuring customers are never left short of product or out of stock.

Congratulations and Thank You

Edlyn is pleased to announce the recent milestones for some of our longest serving employees. Each of these employees have worked extremely hard over the past 5 and 10 years at Edlyn Foods across all departments, their friendly personalities along with their dedication, loyalty and professionalism have been a constant inspiration to other Edlyn employees.

Edlyn would like to genuinely thank the following employees for their dedicated service.

5 years: Mitch Wearne, Maduka Paratharajan, Hayden Beith, Peter Thwaites, Yogesh Mahajan, Sudheera Polavarapu and Gurpreet Singh. 10 years: Ragi George and Rosa Amerena.



(Left to Right) Gurpreet Singh, Mitch Wearne, Rosa Amerena, Maduka Paratharajan, Ragi George, Peter Thwaites



(Left) Hayden Beith

Edlyn's Technical and QA food lab gets a makeover

With quality and innovation at the heart of the Edlyn culture and with an increasing customer base, we have witnessed the growth of the Innovation and Quality teams. As a result of this Edlyn Foods recently took the opportunity to upgrade its food laboratory. The newly expanded facility has seen the laboratory close to double in size giving the opportunity for the Quality and Innovation teams to have designated areas.

The quality area has had work stations added so the quality and food technicians can be close by when they are needed. There are also new wash areas, fridge spaces and extended work benches specifically for the quality

team to assist them in performing the up to 85 quality tests carried out daily across an extensive range of products. The extra area gives the quality team the space they need to organise microbiological and retention sample testing, as well as conducting investigations into quality issues.

The Innovation area of the laboratory has seen increased storage and work bench space as well as additional equipment for the 45-55 innovation projects worked on weekly. These projects can be the development or improvement of an array of food products or packaging for both Edlyn's brands and contract customers. A new oven and cook top have also been

installed to assist the food technologists in testing products in application so they can ensure they are suitable for each customer's individual needs.

With this new laboratory expansion we hope to strengthen our partnership with our customers, developing smart, innovative and quality driven products well into the future.

Edlyn's new Technical and QA food lab



Edlyn creates Bone Roasters customer profile videos

We always strive to showcase how our products truly perform in real kitchen environments, and what chefs really think of them to help instill confidence to our current and potential customers. This is no different for our newly acquired Bone Roasters brand.

Bone Roasters was established over 10 years ago on the Gold Coast in Queensland, so we thought it would be

fitting to highlight two very prominent customers who have used Bone Roasters products over many years by shooting a profile video on each establishment.

Both the Brisbane Racing Club and Montrachet Restaurant are renowned as two leading venues catering to very different customer bases.

Brisbane Racing Club customer profile video



Montrachet customer profile video



Lead by Executive Chef Michael Fletcher, Brisbane Racing Club is a leading multipurpose racing and entertainment venue located in Ascot Queensland. Primarily catering to racing purists, featuring 2 race tracks which conduct 98 race meetings while hosting over 300,000 patrons each year. The venue also hosts functions, special events and weddings ensuring it is a favourite amongst the media, public and industry.

Opening in 2003 and recently relocating to stunning new premises in Bowen Hills, Montrachet is a classic French restaurant headed by Chef Shannon Kellam. Offering a seasonal menu and extensive French wine list, Montrachet is the recipient of many restaurant awards over the years, and continues to have a loyal following of diners, who continue to return year after year. The addition of the Montrachet Boulangerie next door, is an added highlight of the venue.

The videos portray the history and background of each location, highlights the consistency and versatility of Bone Roasters stocks, and reveals why they are integral to their respective operations.

Meet the customer Watsonia RSL



Formed in 1952 when Watsonia was simply an outer Melbourne suburb subdivided for War Service Homes, the Watsonia Returned Services League (RSL) sub-branch was the main centre for community activities at a time when the community was lacking most modern facilities.

Fifty years on and open 7 days a week serving lunch and dinner, with more than three thousand members on their books, the club has grown with the suburb and is now one of the leading RSL clubs statewide. The club offers the ultimate experience in entertainment, dinning and hospitality, offering varied facilities to cater to many interests within the community. Spread over two levels, the club includes bars, a bistro, private function area, a children's game area, four outdoor heated courtyards, TAB's and Keno, and a member's only lounge.

Being a large foodservice and entertainment facility with a prominent footprint and role in the Watsonia community it is important the Watsonia RSL is at the top of their game across all facets of the business, particularly their food offering.

Watsonia RSL employed Glenn Geraghty as their Catering Manager in April 2017. With over 30 years' experience as a qualified chef, Glenn is well versed in his trade, training across varied customer markets from his time as an apprentice at Reservoir Private Hospital to Rockmans Regency Hotel and the RACV Club Melbourne.

Watsonia RSL

Glenn has gained the experience and talents required to successfully lead the foodservice facilities of Watsonia RSL and lift its profile through consistent high quality and beautifully tasting meals using fantastic ingredients, continually bringing new menu ideas and food to the next level.

This approach to improving his meal offerings and with his position as the Catering Manager, Glenn chooses to incorporate a wide range of high quality ingredients into his menus as this provides a better dining experience for every customer while improving the reputation of Watsonia RSL as a destination for great food.

To help achieve this, Glenn uses a range of Edlyn and Wood's products from the dessert, condiment, bakery, culinary and beverage ranges to the Wood's relishes, chutneys and sauces. Glenn particularly favours the Wood's Tomato Relish and Hot Apple Chutney, and the Edlyn Gluten Free Rich Brown Gravy within some of his signature meals as they represent the standard at which Watsonia RSL prides itself on.

Edlyn Notice Board



Edlyn's Senior Warehouse Team Leader Gurpreet Singh (left) having a great time with his family at his cousins wedding in India.



Edlyn's Victorian Sales Executive Mary Johnston (left) farewelled on her final day before retirement.



Edlyn's Accounts Payable Officer Wendy Gibbs enjoying her holiday in Port Douglas QLD.



Edlyn's Purchasing Procurement Officer Kanwar Singh welcomes the birth of his daughter Mehar Kaur.



Edlyn's Financial Accountant Sneha Mathew and her family enjoying a wonderfully relaxing time on holiday in sunny Fiji.



Edlyn's Maintenance team member Steve Papargiris and Operations Manager Mitch Wearne warming up before the Maryborough Golf Day held in support for the Maryborough District Health Service.

