



# Central Coast Food Innovation Initiative Update 2019

*The Central Coast Food Innovation Region initiative is a critical economic development initiative developed and led by RDA Central Coast, in partnership with the University of Newcastle (including NIER) and Central Coast Industry Connect.*



# Central Coast Food Innovation Region Initiative Overview

## BACKGROUND

The Central Coast Food Innovation Region initiative is a critical economic development initiative developed and led by RDA Central Coast. The initiative was developed to leverage the NSW Central Coast's underlying existing strengths and realizing economic benefit through growing and innovating the local food, beverage and agricultural industry.

The overarching objective of this initiative is to grow jobs, build regional business competitiveness, develop export opportunities and encourage national and international trade through innovation, education and research and by utilizing a best practice innovation model developed by Newcastle Institute for Energy and Resources (NIER).

In 2018, a formal partnership between RDA Central Coast, the University of Newcastle (including NIER) and Central Coast Industry Connect was established to build the Central Coast's reputation as an internationally renowned centre of excellence in food innovation.

## WHY NEEDED

The Central Coast Regional Growth Plan 2036 guides the NSW Government's land use planning priorities over the next 20 years. The plan estimates that the population will increase by 75,500 individuals and 24,674 new jobs will be created by 2036.

With the continual squeeze on industrial land in Western Sydney there is the opportunity to develop a world class Food Innovation Precinct on the Central Coast between the airport and freight port hubs of Sydney and Newcastle, that would take advantage of the current infrastructure upgrades of the M1 and the impending delivery of North Connex.

With available industrial lands adjacent to the M1, this would allow the Central Coast to differentiate their business attraction offerings

24,674 new jobs will be  
created by 2036.

by promoting the region to food (and food related) businesses as an enviable location to establish or expand their business to one of the most logistically efficient transport regions in Australia.

Developing a Central Coast Food Innovation Precinct will also embed businesses in a specialized food and related industries research and technology precinct, designed to advance industrial innovation by connecting experts on common ground to facilitate the exchange of ideas, solutions and discovery.

## PROGRESS

RDA Central Coast is leading the development the following six strategic regional initiatives that are intended to form the foundation of the strategic intent of Central Coast Regional Food Innovation Precinct.

### 1. The Development of a Food Innovation Centre to Deliver:

- Concentrations of expertise in specific fields across food industry disciplines, working towards making discoveries, strengthening capability and delivering holistic solutions
- A partner network supporting research objectives and broader strategic initiatives for the benefit of many
- Extensive research facilities including laboratories, consumer sensory testing services, industrial scale workshops and large-scale demonstration plants enabling industry-ready applications
- Strategically positioned nodes for targeted research contributing to sustainability, regional development and economic diversification
- The bringing of post graduate students and researchers together in a Doctoral Training Centre with industry, business and government partners to inspire new ideas, new ways of working and smarter solutions to industry challenges
- The facilitation of regional strategies and initiatives aimed at economic diversification and the creation of new industries and innovations
- The development of advanced strategies and initiatives aimed at solving universal challenges through international collaboration.

- A cohort of industry-ready graduates through access to specialised research facilities and industry-focused collaborative research partnerships
- Innovation platforms giving SME's the resources, knowledge, networks and infrastructure to transform ideas into enterprise
- The mobilization of knowledge by the delivery of short courses targeted to industry needs to ensure participants are at the cutting edge of their field
- The availability and marketing of overseas student places wanting to study the rapidly growing food science and related disciplines
- A central hub of related food activity on the NSW Central Coast.

The Central Coast Food Innovation Centre, in addition to its core academic and research functions, will serve as the central hub for strategy deployment, collaboration and project deployment that will be essential in delivering the strategic outcomes required of Central Coast Regional Food Innovation Precinct.



## **2. The Launch of Business Development and Attraction Projects To:**

- Differentiate the offerings of the NSW Central Coast when encouraging business to establish or relocate businesses to the region
- Proactively market the Central Coast as a business location to National and international organisations
- Develop supply chain partnerships and paddock to plate opportunities
- Encourage start-ups and food entrepreneurs within the region by utilisation and services offered by the Central Coast Food Innovation Centre.



## **3. Enhance Research and Development Capability To:**

- Coordinate R&D efforts with business, government and educational institutions
- Align capability and need
- Develop international engagement
- Encourage open dissemination of R&D
- Enhance competitiveness and grow the regional economy.

## **4. Focus on Skills and Education To:**

- Creation of the jobs of tomorrow
- Develop education and training product and services to attract national and international students
- Ensure local delivery of identified regional skills requirements and a training curriculum that is aligned to business and food industry needs
- Reduce barriers of entry into the food industry
- Development and retention of local talent
- Identifying and growing STEM capabilities and awareness.

## **5. Development of the Central Coast as a Food Destination To:**

- Create industry growth and local jobs
- Attract direct Australian and foreign investment
- Promote local provenance, regional branding, identity and authenticity
- Develop regional food trails and events
- Encourage & support local food entrepreneurship
- Grow food tourism and hospitality in national and international markets
- Create a premium food destination that focuses on fresh local produce
- Proactively promote businesses that use and support locally grown & manufactured products.

## 6. Developing a Regional Strategic Focus on Health & Wellness To:

- To develop global food and nutrition solutions in conjunction with the state-of-the-art Central Coast Medical School and Research Institute within the new Health & Wellbeing Precinct at Gosford Hospital
- Promote the consumption of high-quality nutritious food to reduce the incidence of obesity and other diet related health conditions on the NSW Central Coast
- Reduce food wastage throughout the supply chain by providing imperfect food that would normally be discarded to organisations and foodbanks for distribution to members of the community experiencing financial hardship
- To develop innovative functional, health and wellness food related products, services and expertise for emerging national and international markets.





## CENTRAL COAST CAPABILITIES LIST



### Life Health Foods

Specialising in both vegan and vegetarian based food products including alternative meat options.

**Products** (LHF has four sub-brands which their products are categorised)

*The Alternative Dairy Co.*

Dairy free parmesan, mozzarella and cheddar style cheeses.

*The Alternative Meat Co.*

Plant based mince, burgers and sausages.

*Vegie Delights*

Vegie Roast, Thai Chilli & Lime Cakes, Vegie Pakoras, Gluten Free Mediterranean Koftas, Lentil Patties, Savoury Vegie Mince, Tender Fillets (a swap for chicken), Herb & Garlic Sausages... (more products available).

### Websites

[www.lhf.net.au](http://www.lhf.net.au)

[www.altdairyco.com](http://www.altdairyco.com)

[www.altmeatco.com](http://www.altmeatco.com)

[www.lhf.net.au/brands-vegie-delights](http://www.lhf.net.au/brands-vegie-delights)

[www.lhf.net.au/brands-prep-kitchen](http://www.lhf.net.au/brands-prep-kitchen)



### Set the Bar

Set the Bar is proudly Australian owned and family run, backed by decades of knowledge and experience in the health and supplements industry and inspired by the founder of one of Australia's leading health supplement companies.

### Products

*EnerGi Bio Bars*

High in protein, gluten free with prebiotics, probiotics and 18 essential vitamins & minerals. There are three flavours to choose from.

*EmPOWder*

An organicfermented mushroom powder, containing over 15 essential nutrients to support digestion and gut health. There are four blends to choose from.

### Website

[www.setthebar.co](http://www.setthebar.co)



### **Oz Tukka**

Oz Tukka specialise in authentic Australian flavours also known as bush food, bush tucker (tukka) or Australian native spices. The range offers unique and multi award-winning products.

#### **Products**

Spices, Macadamia Oils, Dukkah, Spice Mixes and Gluten Free Muffin Mix

#### **Website**

[www.oztukka.com.au](http://www.oztukka.com.au)



### **Ananda Food**

A family owned company working with Australian farmers to produce the best quality hemp products on the market, offering both bulk and retail products.

#### **Products**

Hemp Seed oil, Hemp protein powder, Hemp flour, Hemp seed

#### **Website**

[www.anandafood.com](http://www.anandafood.com)



### **Food to Nourish**

Specialists in Gluten Free, Nutrient Dense, Paleo & Vegan Foods. Certified Organic, GMO Free, Allergen free, Free from sugar, artificial colours, flavours & preservatives, Produced in an ethical & sustainable way.

#### **Products**

Activated Nut Butter, Cereals, Sprouted Nuts, Sprouted Snacks, Paleo Products, Lunchbox Friendly, Nutrient Dense Baking Mixes, Grocery, Products and Clothing

#### **Website**

[www.foodtonourish.com.au](http://www.foodtonourish.com.au)



### **Indigiearth**

An Award Winning, 100% Aboriginal owned and established business, providing premium bush foods made from authentic Australian native products that are ethically sourced and sustainably harvested.

#### **Products**

Dukkah, Spice Blends, Oil, Fruits, Whole Frozen, Handmade Soaps, Infused Coffee, Milk Chocolate Coated Macadamias, Native Herbs & Spices, Native Loose Leaf Tea, Sauces & Chutneys, Skin Care, Soy Candles, Superfood Powders

#### **Website**

[www.indigiearth.com.au](http://www.indigiearth.com.au)



### **Mars**

An Australian owned and ran business since 1945, Mars is a division of Mars Incorporated, based in Wyong.

#### **Products**

Dressing and Vinaigrettes, Sauces, Mayonnaise, Mustard, Herbs, Spices, Seasonings, Other Shakers, Wet herbs and spices, Relishes, Chutneys', Pickles, spreads, Uncle Bens Rice, Dolmino Pesto's, Condiments and Sauces, Squeeze on display cartons

#### **Website**

[www.marsfoodservices.com.au](http://www.marsfoodservices.com.au)



### **Sanitarium**

Beginning in 1898, Sanitarium is one of Australia's most trusted food companies and can be attributed to changing the way Australian's eat. Sanitarium play a large part In creating sustainable social, economic and environmental outcomes that benefit the entire community and nurture and promote wholistic health.

#### **Products**

*Weetbix* - Includes, gluten free, low cholesterol and bites and blends

*So Good Milks* - soymilk, nut milks and frozen desserts

*Up & Go* - liquid breakfasts

*Spreads* - marmite, peanut butter

*Cereals* - light and tasty

*Sanitarium PB* - Protein blended drinks

#### **Website**

[www.sanitarium.com.au](http://www.sanitarium.com.au)



### **McCain**

McCain's was introduced to Australia in 1968, it offers frozen convenience foods.

#### **Products**

*Original Choice* - A Variety of potato chips and hash browns

*Our Signature Menu* - Battered, seasoned and specialty fries including sweet potato

*Our Chefs Solutions* - Potato skins, Rustic Skins, Mash

*Snacking and sharing* - Onion Ring varieties

*Waffles*

*Frozen Vegetables*

#### **Website**

[www.mccainfoodservice.com.au](http://www.mccainfoodservice.com.au)



### **Cordina Chicken**

An Australian owned family company with 65 years' experience in the Poultry business. Cordina Farms are the Australian market leaders in the extremely competitive 'Value Added' or 'Convenience' sector.

#### **Products**

1/2 Splits, Kebabs, Nibbles, Skinless Breast, Marinated, Boneless Maryland, Thigh, Roasts, Burgers / Sausages / Rissoles

#### **Website**

[www.cordina.com.au](http://www.cordina.com.au)



### **Herbies**

Offering a central website to access hard-to-find herbs and spices. Herbie's Spices are also available from many selected stockists around Australia. With no fillers, starches, MSG, free-flow agents or additives of any kind, they are located on the Central coast.

#### **Website**

[www.herbies.com.au](http://www.herbies.com.au)



### **Hunter Heritage Gourmet Foods**

A Hunter based operation that manufactures and produces the following brands and products

#### **Products**

*Simply Stirred* - Asian inspired flavours

*Pudding Lady* - Handmade puddings and desserts

*Hill & River* - traditional relishes, pickles, dukkahs, spiced salts'

*Chocfusion* - chocolate desserts

*Gourmet Gifts* - a collection of the items above, packaged into gifts.

#### **Websites**

[www.simplystirred.com.au](http://www.simplystirred.com.au)

[www.puddinglady.com.au](http://www.puddinglady.com.au)

[www.hillandriver.com.au](http://www.hillandriver.com.au)

[www.hhgourmetgifts.com.au](http://www.hhgourmetgifts.com.au)



### **Promatrix**

Pro-Matrix provides a range of superior protein products to help australians reach new levels of strength, health, fitness and energy. From athletes to the elderly, Pro-Matrix delivers results - naturally.

#### **Products**

Grass Fed Whey Protein Isolate (WPI)

Grass Fed Whey Protein Concentrate (WPC)

Certified Organic Whey Protein

Calcium Caseinate

#### **Website**

[www.promatrix.com.au](http://www.promatrix.com.au)



### Onyx Coffee

A world class distillery blends with an award-winning coffee lab under one roof. The company is born and brewed on the Central Coast.

#### Products

Coffee, Spirits and Coffee Cocktails

#### Website

[www.onyxcoffeespirits.com](http://www.onyxcoffeespirits.com)



### Boutique Sauces

Boutique Sauces - finish your dishes with a chef's touch, all natural, gluten and preservative free.

#### Products

Red Wine Jus, Diane Sauce with Buttery Leek, Green Peppercorn and Brandy Sauce, Beef and Rib Sauce, Orange Star Anise Sauce, Chipotle Pineapple and Lime Sauce, Chocolate Salted Caramel and Vanilla bean Salted Caramel Sauce.

#### Website

[www.boutiquesauces.com](http://www.boutiquesauces.com)



### Raj's Kitchen

Raj's Kitchen is a gourmet Indian Cuisine producer based in West Gosford on the Central Coast, NSW, Australia specialising in food production for commercial industries including airlines, grocery stores, hotels, supermarkets, restaurants and caterers. Our recipes have been perfected for over 80 years delivering you only the best quality, ingredients and flavour in every meal with our signature Sauces, Pre-made meals, Breads and Rices.

#### Products

Butter Chicken, Korma, Rogan Josh, spinach, Vindaloo, Madras, Malabari, Tikka Masala, Tandoori and Garden Vegetable

#### Website

[www.rajskitchen.com.au](http://www.rajskitchen.com.au)



### Distillery Botanica

Owned by herbalist and distiller Philip Moore, Distillery Botanica is home to an array of award winning tipples. Set on three acres in Erina.

#### Products

Moore's Dry Gin, Mr Black Cold Brew Coffee Liqueur, Lemon Myrtle, Blackcurrant and Raspberry Liqueur and Silicon Blue Vodka

#### Website

[www.distillerybotanica.com/](http://www.distillerybotanica.com/)



### Six String Brewing

Six String Brewing is proudly the NSW's Central Coasts first home grown craft brewery with our brewery and tasting room in Erina. We are all about great beer and great music, a combination which we think is the ultimate collaboration.

#### Products

Coastie, Dark Red RPA, Pale Ale, Tropical Pale Ale Ciders, Lemonades and Seasonal brews

#### Website

[www.sixstringbrewing.com.au](http://www.sixstringbrewing.com.au)



### East Coast Beverages

The little seeds of Eastcoast Foods & Beverages started to grow in 1965 when Salvatore Lentini picked and packed fresh fruit from his Central Coast orchards to supply to Australia's famous Flemington Markets. Today, Eastcoast Foods & Beverages is a third-generation Australian family business and includes Eastcoast Juices, Eastcoast Springs, Lentini Sparkling Mineral Water, Eastcoast Fruits and Eastcoast Contract Packing.

#### Products

Juice, Jive, Water, Kombucha, Contract Packing and Fresh Fruit

#### Website

[www.eastcoastbeverages.com.au](http://www.eastcoastbeverages.com.au)



### Little Creek Cheese

Handmade Gourmet Cheeses made on the beautiful Central Coast with their factory open to the public.

#### Products

Haloumi, Cow Fetta, Goat Fetta, Yogurt, Labna, flavoured cheddars, Semi Hard Blue, Flavoured Fromage and flavoured salt.

#### Website

[www.littlecreekcheese.com.au/](http://www.littlecreekcheese.com.au/)



### Spiralz Fermented Foods

Based in Tuggerah Business park, this duo makes clean, raw, vegan, fermented food that is also dairy and gluten free. They also offer raw food workshops, allowing people to take their gut health into their own hands.

#### Products

Sauerkraut, Kim Chi, Tonics

#### Website

[www.spiralzfermentedfoods.com.au/](http://www.spiralzfermentedfoods.com.au/)

## FIND OUT MORE

Website: [rdacc.org.au](http://rdacc.org.au)

LinkedIn: [@rdacentralcoast](#)

Facebook: [@rdacentralcoast](#)

Instagram: [@regionaldevelopmentaustraliacc](#)



Regional  
Development  
*Australia*

CENTRAL COAST NSW