

# INGREDIENTS CATALOGUE

www.simplotfoodservice.com.au

MARCH 2022



# A Message from our Managing Director

At Simplot Australia, we're in the business of Bringing Earth's Resources to Life, and this enables us to deliver on our company purpose of Contributing to Feeding Our World.

We do this by providing quality, sustainable, and nourishing food to meet consumers' and customers' ever-changing needs. Each member of our team is committed to continually meeting the needs of our many customers. We strive to be product innovators, accessing, producing and marketing products to address a growing and continuously changing market place.

As one of Australia's largest suppliers of foodservice products, we are committed to offering a wide range of high quality, competitively priced products, with the best available service. You'll find our foodservice products in pubs, clubs, restaurants, cafes, hospitals and aged care facilities, aeroplanes, stadiums, quick service restaurants, your local take-away and many more locations.

The Simplot Australia story began in 1995 when the J.R. Simplot Company expanded into Australia, acquiring iconic brands like Birds Eye, Leggo's, Chiko and Edgell. Since then, we have continued to grow and build a stable of market-leading brands across our Retail and Foodservice divisions, supported by an excellent supply chain.



We've stood by Australian growers through it all, working hard to source as much food as possible from local growers around the country. We are proud to work with over 300 growers across Australia, some of whose families have been growing potatoes and vegetables for generations. We believe that supporting and innovating with Australian growers will not only ensure the viability of our farming communities; it is the key to a sustainable future for all Australians.

Looking to the future, it's important we continue to remain aligned with the values that first inspired this company to succeed. Our founder, J.R. Simplot's Spirit of Innovation, Respect for Resources and Passion for People, has underpinned how we have operated for generations and continues to inspire everyone at Simplot and shape our decision-making.

Driven by our purpose to Contribute to Feeding Our World and guided by these values, we are focused on making a difference and building on a legacy that will benefit customers, consumers and communities for years to come.

Thank you for your ongoing support.

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Graham Dugdale Managing Director Simplot Australia

# Simplot Foodservice the Solution Provider

Our Foodservice division includes well-loved and trusted brands such as Edgell, I&J, Chiko and Leggo's and specific foodservice brands including Captain's Catch and Colonial Farm.

In Australia, our products and brands can be found in many of the 80,000+ out-of-home foodservice establishments which are distributed through an extensive network of wholesalers, ensuring availability at all times.

Simplot Foodservice is committed to developing products and services that help foodservice operators grow their business. Our goal is to be the customer's first choice for high-quality, high-value food solutions and we do this through our expertise in innovation, the ability to anticipate, meet and exceed the foodservice industry's changing demands.

We are also the publisher of the leading foodservice magazine, 'Food for Thought', which covers great industry-relevant topics such as food inspiration, industry trends and end-user interviews, and is circulated quarterly to over 50,000 customers.

#### The Right Products for Today

From Aussie chips made from Tasmanian potatoes to value-added seafood and our extensive range of vegetables, Simplot brings you an extraordinary selection of menu items perfect for today's consumer preferences.

The Edgell Supa Crunch® Delivery Chip was developed to stay hot and crunchy for longer with a hold time of up to 40 minutes during the delivery window. Made with a special seasoned batter to deliver taste and ultimate hold, it provides customers with a great solultion for delivery system menus.

And with the rise of plant-based protein consumption, the new Edgell range caters to the biggest consumers of plant-based food, meat eaters looking for a plant based alternative. The Edgell products are the ideal solution for customers looking for a superior plant-based menu option. And there are great inspirational recipe ideas available, developed by the Simplot culinary team.







# The Home of Australia's Favourite Food Brands



Since 1926, when Gordon Edgell planted his first crop in Bathurst NSW, we've known the value of choosing Aussie-grown produce. That's why today, Edgell sources from over 300 growers across Tasmania, New South Wales, Queensland and Victoria.

To ensure the high-quality and great taste of Edgell products, our Agronomists work directly with our growers, conducting rigorous quality checks to deliver consistently great products, on time, every time.

And our Research and Development team never stop innovating. Inspired by the brands founder, entrepreneur Gordon Edgell, we're famous for our industry-leading potato and vegetable innovation that give the edge to commercial kitchens across Australia, every day.

At Edgell, we always keep striving to keep our edge, to make sure you always have yours.



For 70 years Chiko has been an Aussie icon. Today, Chiko is as popular as ever and features a number of products that 'hit the spot', including the all-time Aussie favourite, the Chiko Roll.



18J has been delivering quality and innovation to the foodservice industry since the 1960's. This relentless pursuit continues today, so when you see I&J on any product you can be assured it's been developed with quality, experience and expertise.



Leggo's is steeped in fine Italian cooking traditions and has been part of the Australian culinary landscape since 1894. Since its beginnings, Leggo's has been famous for its rich flavoursome sauces that form the heart of great cooking. Leggo's has always been made from the finest ingredients and this is as true today as it was over 100 years ago.











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BRANDS

FOOD

**FAVOURITE** 

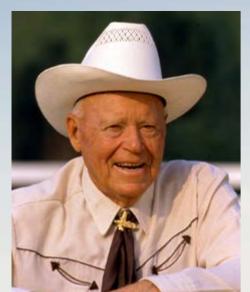
**AUSTRALIA'S** 

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HOME

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# From our First Farms to Today



The Simplot Company had humble beginnings from a one man farming operation, founded in 1929 by the energetic J.R. (Jack) Simplot in Boise, Idaho.

Still privately held and headquartered in Boise, Idaho, Simplot has grown into an international food and agriculture company with more than 13,000 employees worldwide. The Company leads innovations in plant nutrition and food processing, researches new ways to feed animals and sustain ecosystems, and works with farmers and partners to help feed a growing global population.

The company's integrated portfolio includes farming, ranching and cattle production, food processing, food brands, phosphate mining, fertilizer manufacturing, and other enterprises related to agriculture. Its major operations in the U.S., Canada, Mexico, Australia, Argentina and China provide a diverse array of products and services to people around the world.

Farming is clearly in our DNA and we are committed to supporting the long term viability of our farmers. Each year in Australia, we source more than 440,000 tonnes of potatoes and vegetables from Australian growers which means we play an important role in delivering locally grown produce to Australian consumers.

Our agricultural services team works together with our growers to ensure we're collectively growing capabilities and competitiveness. Groundbreaking agricultural research and innovation are underpinned by a respect for resources.

This research and development ranges from scientifically enhancing fertiliser, crop rotation best practices, seed development, reducing water usage and integrated pest management. The aim is to help farmers enhance yields, reduce the cost to operate and ensure our customers and consumers have the best Australian grown produce available.

As the last Australian grown frozen and shelf stable vegetable provider of any scale in Australia, we are proud to work with over 300 potato and vegetable growers, many of which we have been working with for generations.

Phillip Loane is a third generation grower for Edgell, happy to be producing peas for us just as his family has done for over 40 years. Phillip's farm is in Tassie's fertile East Devonport where he cultivates tender baby peas in the richly productive red volcanic soil.



# Respect for Resources

Our commitment to sustainability means we are constantly looking for new ways to produce more with less of our Earth's resources as we believe this is good for our business and simply the right thing to do.

Undertaking sustainable practices on land and in the sea is key to the way we operate and is reflected by one of our core values, 'Respect for Resources'.

For us, sustainability comprises the vision to meet the economic, environmental and social needs of our employees and communities, while preserving the opportunity for future generations to do the same.

A key part of our sustainability agenda at Simplot Australia is our focus on reducing the environmental impact of our operations.

The J.R. Simplot Company has set out four clear global sustainability goals, which we call our 4Sight 2030 Goals. These goals are centered on reducing energy and water usage, our carbon emissions and our waste to landfill.

Simplot Australia's sustainability program will see us work with our farmers, suppliers, and customers to find practical solutions. It is about us working together to build climate resilience, to assure water supply and quality, to finding new ways to reduce food and packaging waste, to innovating to enhance the quality of our soils and seeds, and its about identifying opportunities to enhance the use of renewable energy sources.

Further to this, we have joined forces with industry partners as part of a revolutionary new collaboration to tackle Australia's \$36.6 billion food waste challenge.

In fact, we were the first company to sign the Australian Food Pact. A voluntary agreement featuring a host of major Australian food companies, led by Stop Food Waste Australia (SFWA), the Australian Food Pact represents one of the biggest, most tangible demonstrations so far in helping the Australian Government reach its target of halving food waste

We are an organisation grounded in an unwavering commitment to transparency, quality, and mutual respect and are steadfast in our ethical approach to business. Social, environmental and ethical issues matter to Simplot and we are committed to ensuring that our suppliers adhere to all applicable laws and regulations in their countries of operation.

We have an ethical and responsible sourcing programme that details the ethical, social and environmental standards that we expect our suppliers to meet.

Simplot Australia is also a signatory to the Retail and Supplier Roundtable Sustainability Council's Pledge Against Forced Labour. In 2021, we released our first Modern Slavery

Statement, which outlines the actions we are taking and the areas we will continue to focus on to address this complex issue.

We're focused on 'Bringing Earth's Resources to Life' in a sustainable way, so that we can all eat well and enjoy great food for generations to come.

Simplot Australia Modern Slavery Statement 2020 Our global business has set four clear global sustainability goals - our 4Sight 2030 Goals. To achieve these goals, we need to continue to innovate and incorporate new ways of working today and ensure that we continue to adapt and evolve for the future. At Simplot Australia we're driving towards these goals and challenging ourselves to do more.



#### WATER

Reduce freshwater intake by 15% per ton of product.



#### **WASTE**

Zero waste for landfill in our food processing plants, globally.



#### **ENERGY**

Reduce energy use by 15% per ton of product.



#### **CARBON**

Reduce carbon emissions by 20% per ton of product.



# Spirit of Innovation

If history is anything to go by we know adversity, ingenuity, imagination and a desire to do things better have fueled sustainable innovation since J.R. Simplot's earliest days.

This same innovation runs through our veins today at Simplot Australia. When we explore the possibilities of the future and create new innovative ways of doing things, the old solutions become history; Exploring Tomorrow, Creating History.

The key to our long-term success depends on us being purposefully creative and fostering an environment where expansive ideas create value from seed to plate. Through innovation we transform insights into actions to benefit our ever-evolving customers, consumers and company, including our growers and supplier partners. Ultimately helping us all succeed and importantly fulfil our purpose; Together we Contribute to Feeding Our World.

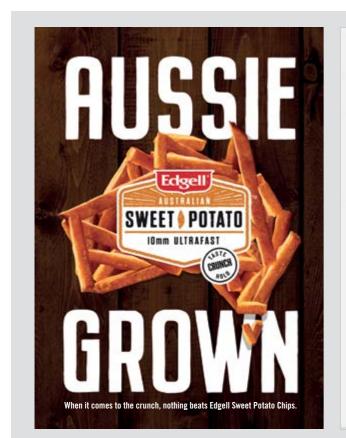
Our capability and expertise ranges from pioneering innovations in seed development and food processing through to improving crop yields and developing delicious and nourishing new products.





Everyday our teams work with our valued customers and consumers to deliver insight-driven innovation to create the best products, solutions, services and value. We aim to satisfy changing consumer needs and tastes with products like our Edgell plant-based protein range and our Aussiegrown Edgell Sweet Potato Chips.

Innovation is the engine that drives Simplot forward.





# Manufacturing Expertise



Our manufacturing operations directly employ 1,300 people, although the indirect benefits to the communities in which we operate are significant and far reaching.

We continue to invest in our manufacturing operations and draw on some of the most advanced technologies to ensure we remain leaders in our field. Our commitment to Australian manufacturing is highlighted by the ongoing investment that we are making in our operations. For our Tasmanian operations alone we have invested over \$200 million in the past 10 years. This investment helps to ensure we can continue to meet market demands, and address changing consumption patterns and intensifying international competition.

# Product Food Safety and Quality

Simplot is trusted as a leading provider of quality, sustainable and nourishing food for the ever-changing needs of consumers and customers in Australia, New Zealand and chosen Asia pacific growth markets.

The safety and quality of our products is our priority. Simplot has many rigorous measures in place across our supply chain to ensure that the food we manufacture and sell is safe for consumption. From the sourcing of raw products in the fields to in-plant processing to the delivery of the finished product, every step is closely monitored to ensure we consistently meet our customers' expectations. We are certified to a GFSI accredited standard (SQF) across our manufacturing facilities which assures customers that our products meet the highest

standards of food safety.

Customers and consumers are increasingly demanding assurance that their food is made from high quality ingredients and produced using agricultural best practices. We are meeting this need by ensuring that our potato and vegetables are sourced first from Australian farmers, where the product is grown in a fresh, clean and natural environment.

Our internal Quality In Every Bite program is focused on the importance of food safety and quality through every aspect of our business. Our ambition is to always delight our customers and consumers, be known as market leaders in quality and we do this through having pride and passion in our food.

# Contributing to our Communities

Simplot Australia and its employees understand that customer satisfaction and profitability are important, but they're only part of the equation. We are part of many communities, and maintaining a strong and supportive relationship with all of them is vital to our success. We strive to act responsibly with integrity, maintaining balance and creating value for all from our employees to our customers to our neighbours around the world. One of the ways we demonstrate this commitment is by supporting organisations and programs that benefit both the communities in which we operate and society as a whole, and align with our purpose.

We have a long established partnership with Foodbank. In 2020, 887,400 meals and 155,300kgs of pasta sauce were donated to Foodbank to help people in need. Since 2016, Simplot Australia and the Karrkad Kanjdji Trust have worked together to fund a regular air-charter service to the remote Warddeken communities of Kabulwarnamyo and Manmoyi located in Arnhem Land. This service ensures these communities access to essential supplies, including food and medicine. We are also partnering with WWF-Australia and the Australian Government through the Australian NGO Cooperation Program to support coastal communities in Papua New Guinea and Solomon Islands. The aim of the project is to protect overexploited reef ecosystems, create food security, boost local economies, and to support business opportunities for local women.







## Passion for People

Our passion for cultivating a better future propels us forward and this is only achievable by having a passionate and talented team.

Across every level of our business you will find industry experts and leaders in their chosen field. Together, we work to ensure that Simplot Australia continues to enjoy its market leading position. Working together as a global team, we purposefully leverage our knowledge, expertise and investments to increase our value and relevance to our customers.

Inclusion and diversity in all aspects, including skill, thought and knowledge, are at our core. As an organisation, we believe we are strengthened by our diversity and it provides a competitive advantage.

Simplot Australia is a rewarding place to work, where we truly care about one another. We believe that as our business grows

so should our people. We support our people in helping them to achieve their future career aspirations and recognise and celebrate their success. With a passion for food, we lead and inspire to bring Earth's natural ingredients to life on every plate.

#### Simplot's Culinary Centre

Simplot's Culinary Centre is a state of the art facility, featuring the latest technology and restaurant quality equipment.

The Centre has been designed by chefs to support the various stages of product development, from ideation to bench top concepts, through to prototype development and successful launch.

Our chefs have years of experience in both the culinary and research worlds. They are at the cutting edge of flavour development and food trends, working in an environment where culinary skills are combined with food science.

# Health and Nutrition

At Simplot, we believe we have a responsibility to help foster good health plus promote healthier food choices through access to safe, affordable and nutritious food. We do this through several mechanisms, including using nutrition science to guide product innovation which enhances the nutritional value of our portfolio. In addition, we support nutrition research and education by collaborating with reputable health and nutrition partners. We also offer a wide variety of wholesome foods to meet consumer needs and aspirations and communicate serving sizes, serving suggestions and recipes consistent with a balanced diet and lifestyle.



#### Healthy Ageing

Our skilled team of chefs, hospitality specialists and nutrition professionals work to develop solutions that meet the complex requirements of today's ageing population. Our wide range of delicious and inspiring menu solutions have been designed specifically for the Aged Care sector.



#### Simplicity

Easy to use range of solutions in convenient formats reducing preparation or clean up.



#### Variety

Solutions to meet cultural, religious and personal preferences as well as special dietary needs.



#### Balanc

A range of products to meet protein, carbohydrate and vegetable needs, supporting you to achieve positive



#### Safety & Reliability

A stringent approach to food production and handling delivers consistent product quality and peace of mind.



On behalf of the team at Simplot Foodservice thank you to our suppliers, customers and consumers for supporting our purpose to Contribute to Feeding Our World, through our mission of Bringing Earth's Resources to Life.

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Diced Nicola Potato 19mm

CODE ORIGIN

40864 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS15kg484



Diced Potato 10mm

CODE ORIG

48212 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS15kg484



Diced Potato 6mm

**CODE C** 40810 F

Product of Australia

WEIGHTCARTONS PER PALLETLAYERS15kg484

14





Shoestring Carrots 5mm

CODE ORIGIN52047 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS11kg484



Diced Carrots 10mm

CODE ORIGIN48270 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS14kg484



Diced Carrots 6mm

**CODE ORIGIN**52046 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS14kg484

16





#### Cross Cut Green Beans 50mm

CODE OF

48030 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS14kg484



Cross Cut Green Beans 25mm

CODE ORIG

52049 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS14kg484BULKA BAG CODE: 12541



#### Cross Cut Green Beans 13mm

**CODE** ORIGIN
48031 Product of Australia

WEIGH

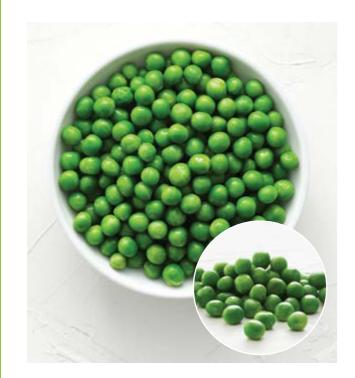
Approximately 400kg per bag depending on bulk density. Product priced by kg.



#### Cross Cut Green Beans 6mm

**CODE** ORIGIN
12684 Product of Australia

WEIGHTCARTONS PER PALLETLAYERS14kg484



Peas

CODE 48013 Product of Australia

WEIGHT CARTONS PER PALLET 15kg



Diced Broccoli Stems 10mm

CODE

48211 Product of Australia

CARTONS PER PALLET WEIGHT

LAYERS 14kg 48 4



Diced Onion 13mm

CODE

48269 Product of Australia

CARTONS PER PALLET WEIGHT LAYERS 13kg 48

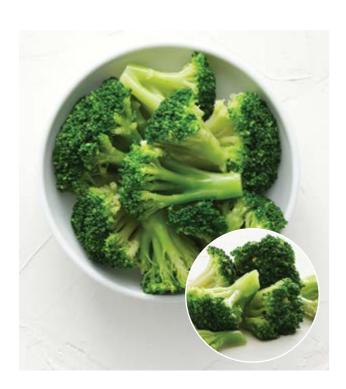


Diced Onion 6mm

CODE 48162

Product of Australia

CARTONS PER PALLET WEIGHT LAYERS 12kg 48 4



LAYERS

Broccoli Florets 20-55mm

CODE 45389

Chinese Broccoli. Packed in Australia

WEIGHT 7.5kg CARTONS PER PALLET



Cauliflower Florets 15-55mm

48202

Product of Australia

10kg

CARTONS PER PALLET



Supersweet Corn Kernels

CODE 45198

Product of Australia

WEIGHT 15kg

CARTONS PER PALLET

LAYERS



A 60/40 mix of 6mm diced carrots and 6mm cross cut green beans.

CODE

Product of Australia 42740

Approximately 400kg per bag depending on bulk density. Product priced by kg.



### Diced Carrot & Green Beans Grilled Sliced Vegetable Mix

CODE

12892

Packed in Portugal from multiple origins.

WEIGHT 10.3kg CARTONS PER PALLET LAYERS 36

# **NOTES**

# FOR FURTHER INFORMATION & SERVICE, CONTACT YOUR NEAREST SIMPLOT AUSTRALIA FOODSERVICE SALES OFFICE

#### VICTORIA / TASMANIA

Chifley Business Park
2 Chifley Drive
Mentone VIC 3194

Phone: 03 9588 3200

Email: foodservice.query@simplot.com.au

#### NEW SOUTH WALES / AUSTRALIAN CAPITAL TERRITORY

Level 5

8 Australia Avenue

Sydney Olympic Park NSW 2127

Phone: 02 9741 2800

Email: foodservice.nsw@simplot.com.au

#### **QUEENSLAND**

Gateway Office Park Building 5, Level 1, Lytton Road Murarrie QLD 4172

Phone: 07 3902 7000

Email: foodservice.qld@simplot.com.au

#### SOUTH AUSTRALIA / NORTHERN TERRITORY

Unit 6

154 Fullarton Road Rose Park SA 5067

Phone: 08 8422 2017

Email: foodservice.sa@simplot.com.au

#### **WESTERN AUSTRALIA**

Level 1, 53 Burswood Road Burswood WA 6100

Phone: 03 9588 3711

Email: foodservice.wa@simplot.com.au

#### **OR VISIT**

www.simplotfoodservice.com.au