



Introduction to ACM – SEA Scholarship 2026

Peter E. Jones

Director – Business Development and International Sales

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acm

Australian Consolidated Milk

ACM: stable, reliable, genuine.

Australian Owned & Efficient

ACM is a milk management and processing company that was established in 2008

ACM is 100% Australian owned, operated efficiently, with low overheads



Stable & Independent

ACM seeks price stable markets and is not a pure commodity player

ACM is independent with the flexibility to supply domestic and global markets with a diverse range of dairy ingredients



Long Term Strategic Partnerships

ACM has developed customers who value our quality and service and seek stable supply

ACM's long-term partnerships support the identification and realisation of mutually beneficial opportunities



ACM's integrated business model

Dairy Farming

We started as dairy farmers, and nothing has changed



Milk Management & Processing

320 Milk Suppliers (420ML)

Conventional, A2 and Organic Milk Management

Ingredients Processor



Dairy Marketing & Exporting

Fresh Farm Supply Milk Management

Dairy Ingredients Manufacture for the Domestic and Export Markets



ACM Girgarre is in the Goulburn Valley, Northern Victoria

- A processing plant for conventional, a2 and organic milk
- Capacity of 230ML per year
- Established March 2019
- Cold separation and ultra-filtration standardisation of fresh milk within 20 hours
- Eliminates unnecessary heating steps
- Low spore counts
- Concentration via evaporation or RO
- Scale and efficient assets to fully optimise solids
- Equipped to produce blended products; chilled concentrates and powders
- Standardise without using lactose powder
- Cream pasteurisation by steam infusion
- ACM's milk volume is in excess of its processing capacity, giving Customers supply certainty

Processed Milk/Butter

- Butter (bulk and retail)
 - 20kg, 500g & 250g
- Cream/Frozen Cream
- Chilled/Frozen Concentrates

Powders

- Whole milk powder
- Skim milk Powder
- Whey Protein Concentrate

Cheese

- Cheddar
- Mozzarella

Award winning products & quality standards

- GFSI Certification – BRC AA+ Rated Site (Achieved in 2022)
- Dairy Industry of Australia Association (DIAA):
 - Awarded Gold medal for Skim Milk Powder 2020 & 2023
 - Awarded the Gold Medal for Butter 2021, 2022, & 2023
 - Awarded the Gold Medal for WMP 2023
 - Awarded the Gold Medal for Cheddar 2024
- ACM Received the following Australian DIAA awards in 2023:

ACM Salted Butter	GOLD
ACM Unsalted Butter	SILVER
TOMC Salted Butter	SILVER
TOMC Unsalted Butter	SILVER
ACM Cheddar Cheese – Mild	SILVER
ACM Cheddar Cheese – Matured	SILVER
ACM Cheddar Cheese – Vintage	SILVER
ACM Cheddar Cheese – Semi Matured	SILVER
ACM Full Cream Milk Powder	GOLD
ACM Skim Milk Powder	GOLD
ACM Buttermilk Powder	SILVER
ACM Whey Powder	SILVER



BRCGS

Food Safety

CERTIFICATED



Food Safety
CODEX
HACCP



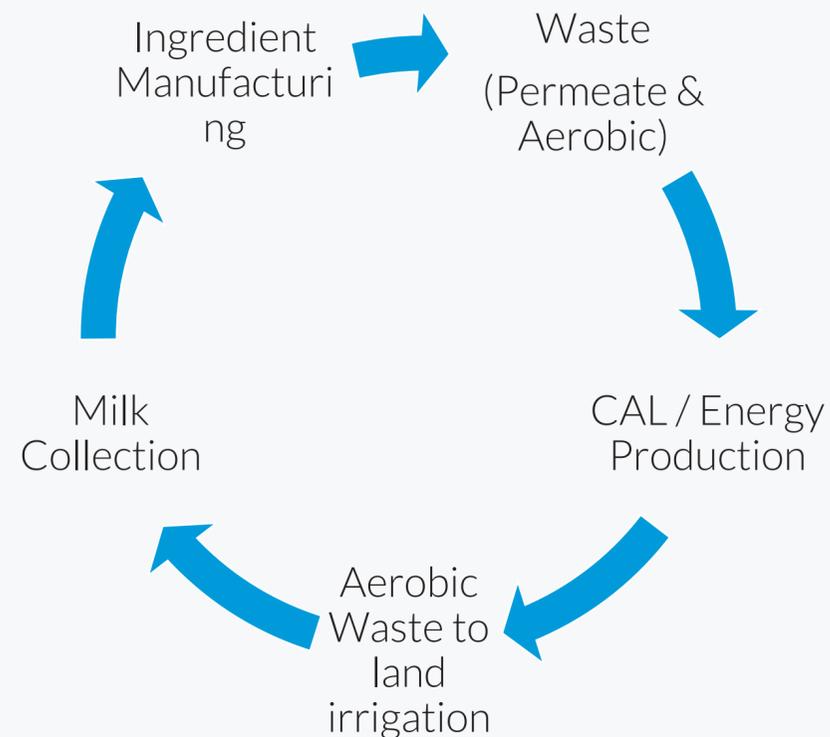
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ACM sustainability @ anaerobic digester

Covered Anaerobic Lagoon (CAL)

Taking in cheese whey permeate & 100% of aerobic factory effluent to produce a gas to supply a combined heat & power engine, creating low pressure steam and electricity:

- Renewable Energy
- Secure, Continuous & Efficient Energy
- 80% reduction in Electricity & 50% reduction in Gas externally
- Alternate Waste Treatment – Reducing landfill
- Local Job Growth and Sustainable manufacturing



ACM Girgarre Summary

Low-temperature separation: ACM uses “cold bowl” separation technology that separates the cream from the skim at a lower temperature than other Australian companies

Ultra Filtration: ACM uses membrane technology to standardize the protein. No other products, such as lactose are added to ACM’s products

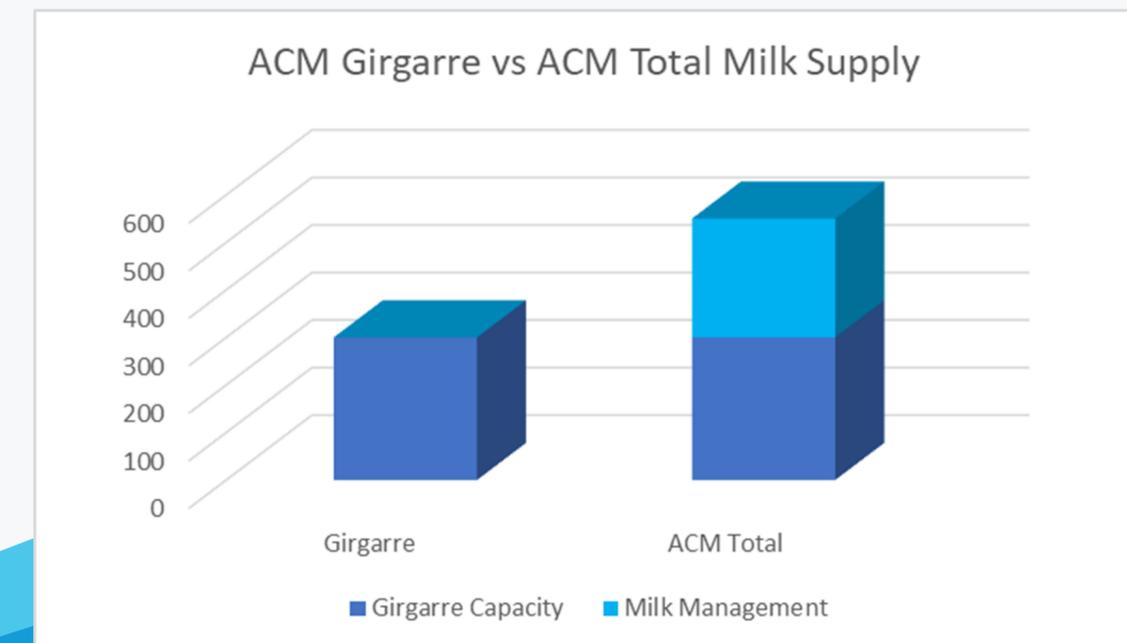
Steam Infusion - Cream: ACM Girgarre uses steam infusion technology to pasteurize the cream, keeping the fat globules in place and resulting in a fresher more natural tasting cream.

Low Spore Count: By processing the milk fresh daily and having small dryers with shorter run times, ACM can produce very high-quality powders with very low spore counts.

WPC35: ACM’s whey stream is filtered using membrane technology to produce WPC35 and whey permeate. The WPC35 is a low ash content powder with a high proportion of un-denatured whey proteins. These attributes when combined with low spore counts, make ACM’s WPC35 highly suitable for infant formula, ice cream, nutritional products, yoghurts, and dairy desserts.

Biodigester: The whey permeate from the cheese making process is fed into a covered anaerobic lagoon (CAL) to produce biogas. The biogas is stored in the CAL until it is required to produce gas to heat the boiler or to be combusted into electricity. ACM can use renewable energy to achieve carbon neutrality

Milk Supply greater than processing capacity: ACM’s has surplus milk above our capacity to process it. That means in times our drought or production downturn, ACM will still have a factory that runs at full capacity.





Stable.
Reliable.
Genuine.