



# Welcome to Bega Koroit

January 2026



# ACKNOWLEDGEMENT OF COUNTRY

We Acknowledge the Traditional Custodians of the land on which we meet today, the Peek **Whurrung** people of the **Eastern Maar Nation** and recognise their continuing connection to land, water and community. We pay respect to Elders past and present. I extend that respect to any Aboriginal and Torres Strait Islander peoples here today.



# Bega Respect Statement

At Bega, we respect and support each other every day.

Together we create an inclusive culture that is safe, respectful, and welcoming.

**You are valued and your voice matters.**



# Our Vision

## BEGA KOROIT

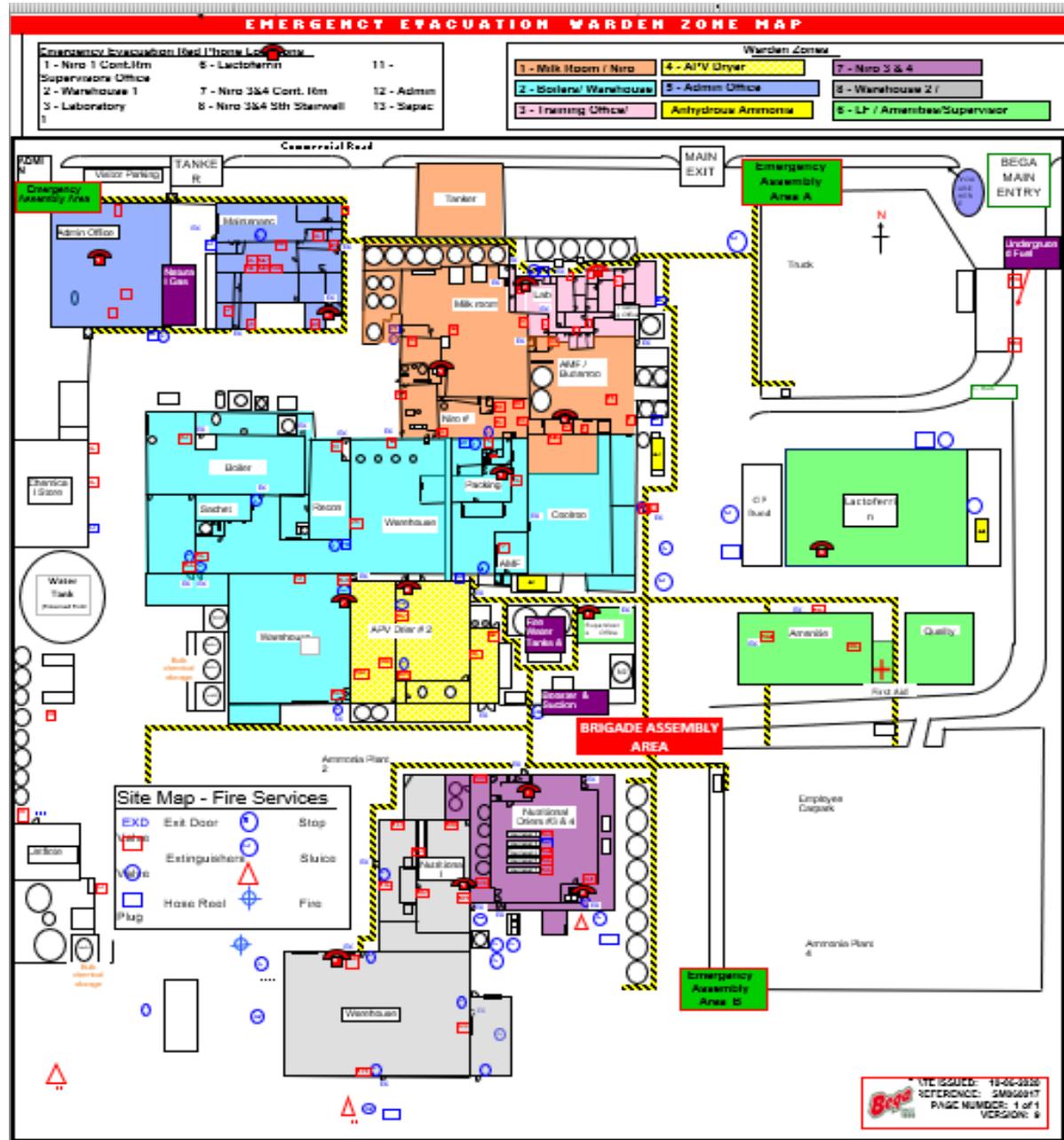
**Great People, Great Products, The Best in the Great South West.**



# Housekeeping

## Welcome to site

- Toilets and bathrooms
- Smoking area
- Evacuation assembly areas
- We hope and trust that your site visit will be a great experience however, if you have recently had or are currently suffering from any illness, you will not be able to attend the tour and may be requested to leave site.



# Our Health & Safety

Bega Cheese is committed to protecting the Health & Safety of everyone who interacts with our business.

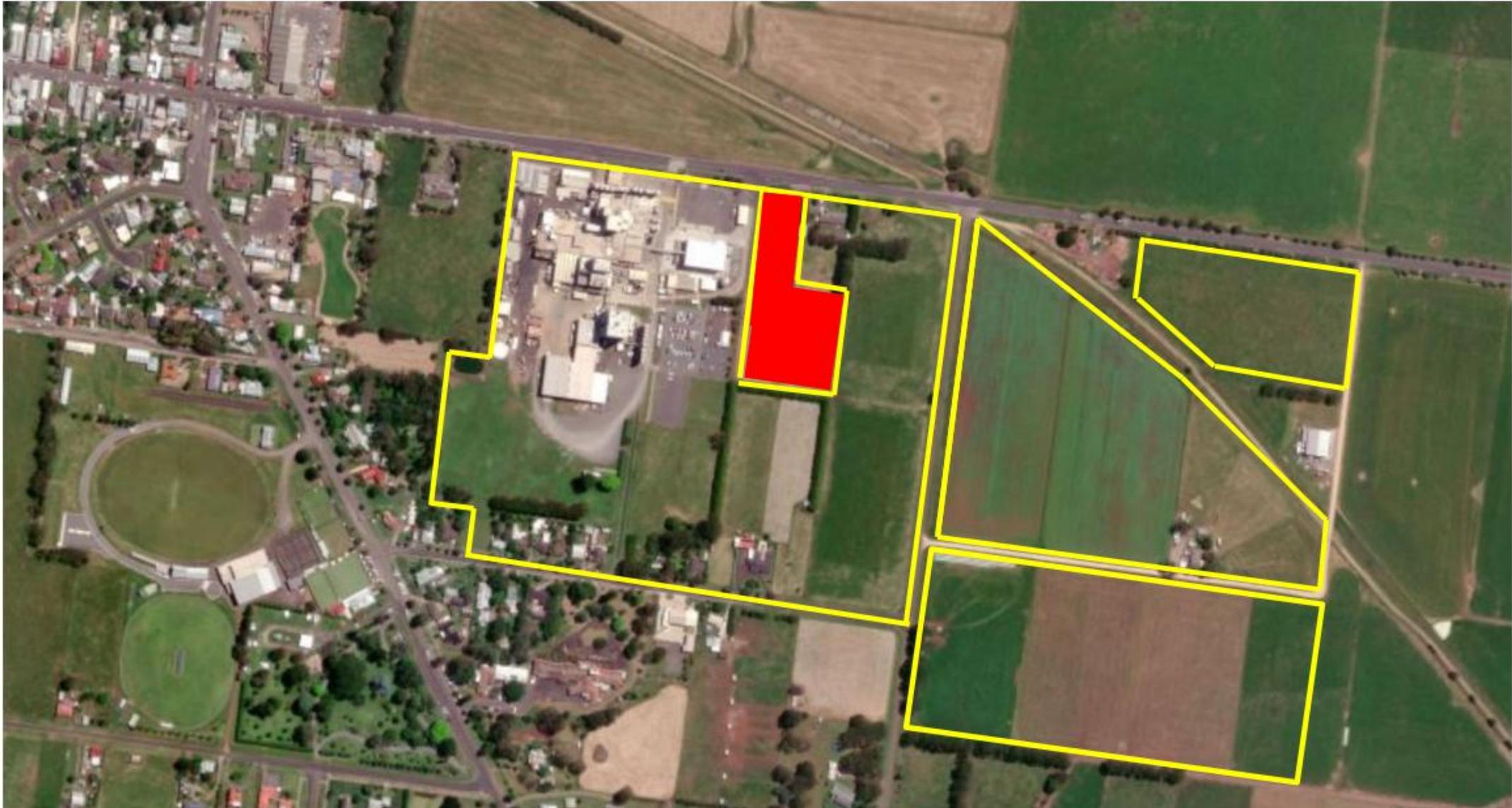
We value you your safety, please follow our simple safety protocols while visiting our site.

We will now play you the alert and evacuation tones and if you hear these alerts during the tour, please follow instructions from your tour leader.

- We ask that if you hear either the Alert or Evacuation tones that you don't panic but that you
- maintain contact with your site representative and follow further instructions.
- We also ask that if you see anything today that you think, or feel is not right please let us know Immediately so we can contain/control any exposure to ourselves or our colleagues.



# Koroit site footprint



# Plant Layout

1. Lactoferrin
2. Nutritional Dryers and packing
3. Dryer #2
4. Dryer #1
5. Butter Manufacture
6. Milk Reception
7. Maintenance
8. Front Office/Admin
9. Boiler house and water treatment
10. Warehouse #1 and Sachet
11. Effluent Treatment
12. Warehouse #2



# Manufacturing Network

## Manufacturing facilities

- 7 White milk and milk-based beverages
- 1 Milk-based beverages hub
- 3 Cheese
- 2 Dairy powder and fats
- 2 Peanuts
- 2 Juice
- 1 Yoghurt
- 1 Spreads

## 18

Production sites

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## 6

National distribution centres

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## 74

Depots



# Our People

- Koroit has 137 Employees (124 site/13 corporate support - 51 direct/50 indirect)
- 84 - Production Workers, Supervisors, Management & Farm Services
- 14 - Quality & Environment (Including Laboratory)
- 2 - Finance & Administration
- 24 - Maintenance
- 93 EBA - 44 Salaried
- Site TRIFR currently at 15.5
- FY25 TRI Incidents - 5
  - 23/11/2024 - Operator slipped on stairs hurt their leg (quadricep tear).
  - 9/2/2025 - Operator rolled ankle on drain hose in bottom of Niro 3/4 stairwell.
  - 23/2/2025 - MTI operator cut forehead using hand tool
  - 26/2/2025 - Contractor LTI - cut knee using 5" grinder
  - 22/5/2025 - Operator back strain in butter

FY26 TRI Incidents - YTD Nil to 28<sup>th</sup> January



# Quality Management System

- Site Quality Accreditations
- DAFF (Dept. of Agriculture, Forestry and Fisheries)
- DFSV (Dairy Food Safety Victoria)
- B.R.C. Certification – AA Rating (British Retail Consortium). Annual audit each September
- Also accredited to a number of customer specific standards including:
  - Coles, Woolworths & Aldi
- Halal and Kosher certified



# Plant & Equipment

- Spray dryers
- 5 x Spray Dryers\*\*
- 3 by 5.2 mt/hr Niro Dryers (Dryer #3 MPC)
- 1 by 7.2 mt/hr APV Dryer
- 1 Sicca Dania LF dryer 20kgs/hr
- Total Capacity per hr = 22.8mt
- Total site powder packing capacity
- = 40mt/hr including Sachet

## Products Produced

- Lactoferrin, Skim milk powders, Instant Skim, GUMPS, MPC, Full Cream milk powders
- Packaging format from 1kg up to 1mt
- Total current daily milk processing capacity 3.0 - 3.5mL (product mix dependant)

\*\*Dryer #1 - currently exploring sale options domestically (Manildra) and internationally (possibly India)



# Butter & Fats

- Butter and Fat processing
- Butter Bulk And Retail.
- 6 tonnes per hr APV Butter maker
- Bulk Butter - 25kg
- Retail Butter 250g-500g pat
- Butter Products Produced:
- Salted Butter, Unsalted Butter, Salt Reduced & Lactic Butter
- Processed (reworked butter)
- AMF (anhydrous milk fat)
- 5 tonnes per hr Alfa Laval System producing, AMF Oil & Butter Oil
- Edible Dairy Fat
- 950kg



# Koroit Environment

- We are mindful of our position within the community and our proximity to the township and schools etc.
- The site owns a 450-acre allotment 5kms to the North of the site that is utilised for wastewater treatment and irrigation.

## Koroit Facts:

- ❑ Town/City water usage - .5lt per 1lt milk intake\*\*
- ❑ Effluent generation - 0.5 lt per 1lt milk intake

**\*\*Impacted by milk intake volumes and product mix & can almost be self sufficient**



# Milk Supply – Koroit

190 farmer suppliers.

Milk collection area approximate radius of 330 kms - Lucindale to Kongerong in (SA - 230kms to the West) across to Mortlake (50kms North), through to Colac (105kms East), Lavers Hill (100kms Southeast) and Princetown (85kms East).

Collected by McColls (Western Vic) & 7R Logistics (SESA)

Milk supply officers' general tasks include but are not limited to:

Income estimates and annualised milk pricing,  
Bega Better Farms program, Milk quality improvements,  
Antibiotics residue management,  
General market information and guidance for suppliers,  
Milk Transport concerns and liaison with providers,  
Pre-Audit assessments, Agronomy, Herd Nutrition,  
Farm Budgeting and Finance.



# Koroit Diversity, Equity & Inclusion Team



**Nichaela King**



**Chris Evans**



**Russell McLaren**



**Phoebe Anastassiou**



**Jessie Speers**

**Isabella Dare**



**Peter McDonald**



**Warwick McEachern**



**Andrew Narik**



**Rowan Toki**



**Ben Tueben**



We act with humility, respect and empathy towards others and look out for each other

We are inclusive, network and help each other to make a difference

# Koroit Site Visitor Tour Protocols

In the interest of your safety, the safety of our employees and the integrity of our products, we require you to adhere to the following requirements while in the manufacturing facility:

- Please adhere to high levels of GMP including handwashing and sanitation and correct wearing of hairnets, beard masks and redline uniforms.
- Fully enclosed shoes must be worn.
- Long Sleeved shirt and pants must be worn at all times.
- All high visibility, and protective clothing must be worn at all times.
- Hearing protection must be worn as required.
- All jewellery must be removed (\*blue coloured band aids will be supplied and must be securely placed over any jewellery that cannot be safely removed).
- Mobile phones are not permitted in the plant.
- No photos or footage is to be taken on site. Your site contact can take pictures if required.
- When on the tour please stay with your tour guide at all times within the group.
- Stay within the designated walking zones (yellow lines) and adhere to fork segregation of a minimum of 3m clearance.
- Remember 3 points contact when using stairs (hold the handrail)
- Finally, we ask again that if you see anything today that you think, or feel is not right with regards to people or plant safety or is not aligned to Good Manufacturing Practices please let us know immediately so we can contain/control any exposure to ourselves or our colleagues or our customers and consumers.

# Any Questions

