



# Australian Technical Millers Association Inc.

ABN 52 031 313 481



## Newsletter Issue 11 Christmas 2010 Edition



To contribute to the newsletter email [atma@flourmillers.com.au](mailto:atma@flourmillers.com.au) or phone 03 9819 1433

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### Coming Events.....

#### ATMA National Roadshow 2010 Victorian leg

#### Information Evening & Dinner

**Tuesday 23rd November**

#### Program

- 5.00pm Assemble at Gordyn & Palmer site  
46 Melverton Drive Hallam, Victoria
- 5.30pm – 6.00pm **Terry Hickey – (Gordyn and Palmer) –**  
“Milling Automation Trends”
- 6.00pm – 6.30pm **Robert Rantino – (Agrifood**  
**Technology) – “Flour Quality Trends”**
- 6.30pm – 7.00pm **Tim Makris - BSC Motion Technology**  
“Energy Efficiency in electric motors and power  
transmissions”.



7.00pm Dinner

Cost **No Charge**

With thanks to Gordyn & Palmer, Agrifood Technology and BSC Motion Technology this event will be provided free of charge.

To attend, contact Graeme Lukey on 03 9819 1433 or email [fionatay@bigpond.net.au](mailto:fionatay@bigpond.net.au).

### Annual General Meeting Report

On Friday 24<sup>th</sup> September 2010 the first Annual General Meeting of ATMA Inc. was held.

Reports of Office bearers together with Financial Statements and Auditors Report were submitted to members prior to the meeting.

Finances as reported were Cash Balance of \$46,904 and Term Deposits of \$112,000 with Liability for Young Achiever Award yet to be taken up of \$15,000.

Since that date income from the nabim correspondence course and a further disbursement from the Australasian Milling Conference has lifted the Cash Balance to \$95,000.

As a result of elections conducted and announced at the AGM your committee members are:

- Andrew Mullen
- Craig Helm
- Liam Flanagan
- Paul Martin
- Graeme Lukey
- Brendan Farrer
- Trevor Gardner

A subsequent meeting of the committee has invited co-opted members Samuel James and Denis M’Gee to fill the committee positions.

Your committee looks forward to a busy year as membership growth and website development are to be progressed.

Graeme Lukey - Secretary



## Personal Profile

### Graeme Lukey - Secretary



#### Current employer and role?

I provide the Secretariat function for ATMA Inc. incorporating Regional Centre for Australia, New Zealand, and Pacific Isles for nabim Distance Learning Course conducted by the National Association of British and Irish Millers (nabim).

My major role is as volunteer for Lions Clubs International as District Governor.

#### How did you get into milling?

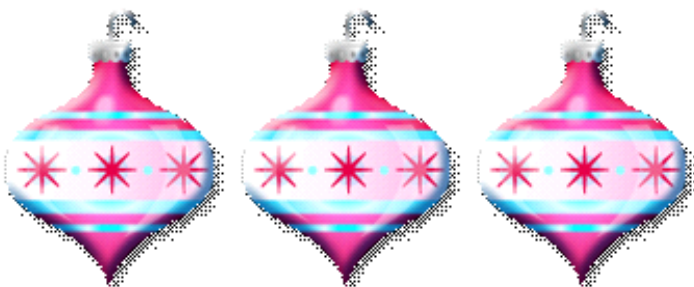
Following completion of tertiary studies in 1969, I commenced immediately with Robert Hutchinson Ltd (Flour Millers and Hutmill Stockfeed & South Morang Poultry Research Farms). This encompassed Flour Mills at Glenroy in Melbourne, Junee & Gunnedah, Capital Bakeries and Silver Star Starch Company plus stockfeed operations around Victoria. I then joined Allied Mills at John Darling & Son Albion, then Bunge Australia for about 25 years.

#### How many years have you been in milling and what roles have you performed?

40 + years in flour milling, cereal products, grains, bakeries, starch & gluten, stockfeed, frozen pastries - all aspects of grains value chain.

#### Company Roles:

Chief Chemist, Quality Assurance Manager, Grains Technical Manager, Technical & Quality Manager, Research & Development/Technical Manager. Executive Director Flour Millers Council of Australia Pty Ltd. (incl. Secretariats Flour Millers Council of Victoria, Stockfeed Manufacturers Association of Victoria, Australian Technical Millers Association, Australasian Milling Conference, nabim Correspondence Course)



#### Industry Roles:

FMCV & FMCA Company Representative FMCA & FMCA Wheat Committee Chairman Various State Government Advisory committees. A number of Grains Industry Policy Review Committees & Working Parties. A number of Grains Research & Development Corporation Committees including Southern Panel.

#### Greatest mentor?

Too many to mention..... Allan Smith, Alan Lacey, Tom Molan, Bert Boden, John Tillott all major contributors to the industry in years gone by.

Also ATMA Life Member Geoffrey Wise as Chairman of FMCV and Mark Laucke President FMCA in more recent years.

#### Employment highlights?

Being able to participate in the broadest sense in pretty well all industry issues over a long period, and being able to move on to other challenges.

#### Most interesting/funny story relating to milling?

Too many yarns to mention, but generally the playfulness & energy the captains of industry put into the cause of social relaxation, but mainly the stories of strife that unfolded.



#### nabim Distance Learning Course for Flour Milling

Enrolments for the 2010-11 nabim Distance Learning Course have been completed and students have commenced their studies.

We have had the best level of enrolments for many years with number of modules being studied up from 122 to 136.

Student breakdown is as follows;

**Australian Students 61** (previous 48)  
**New Zealand & Pacific Islands 33** (previous 36)  
**Total Students 94** (previous 84)

This is encouraging and we wish the students well in their examinations next May.

## **ATMA National Roadshow 2010**

### **ATMA Toowoomba Plant Tour Report**

On Tuesday 26<sup>th</sup> October 20 representatives from 12 organisations visited the 3 industrial plants around Toowoomba.

Homestyle Bakery conducted by Mr Lindsay Weber

Maralong Milling conducted by Mr Glenn Parkinson

Kialla Pure Foods conducted by Messrs Gerard McMahon and Quentin Kennedy



The Homestyle Bakery site is one that has expanded from humble beginnings to a large complex servicing a large regional market including Brisbane & the Gold Coast and all points around.

It is unusual compared to most plant bakeries in that it produces not only all range of bread and rolls but a very extensive range of cakes and pasties. Not only is the production of product extensive but this is converted into many more products by specialty pack sizes and individual branding. The market is characterized by servicing special supply areas such as schools, hospitals and includes special products for charitable fund raising. Our tour was made very interesting due to the experience, expertise and passion of our host Lindsay Weber.

Maralong Milling provided quite a contrast to the bakery as its field of expertise is value adding to a wide range of grains & pulses for diverse export and domestic markets. Soybean, Faba Bean, Chickpea and Maize are typical of the products processed.

Maralong has adopted the best technology in grain cleaning and processing to satisfy quality conscious markets. Its product range includes a range of products defined by different particle size requirements from flours to grits to kibbles and in many cases polished and highly cleaned whole grain product. Once again a quality product is the differentiation that Maralong seeks in the market place, supported by efficient mill processing.

Following a lunch break the group moved on to Kialla Pure Foods at Greenmount. Once again this company produces a diverse product range and is a dedicated producer of organic product for both the industrial and retail market place. As a leader in its field the company has continued to invest in improved handling and milling systems with gains in productivity and product quality. It has been innovative in maintaining product integrity and packaging and uses natural processes for freedom from insect damage. The production facility, the peaceful country location and pace of operation all suggest and add to the perception that organic is something special. Kialla Pure Foods capped off a very worthwhile day for all present.

We were indeed fortunate to visit three plants that were proud of what they do and were prepared to give time and effort for the greater good of the industry that they are all part of.

### **ATMA Perth Plant Tour Report**

On Friday 22<sup>nd</sup> October 25 representatives from 9 organisations visited the CBH Group Metropolitan Grains Centre Site at Forrestfield in Perth. The site contains the Australian Grain Centre, the Metro Grains Centre and a Lupin Processing Plant.

The tour consisted of two 45 minute sub tours covering the Australian Grain Centre and the extensive Grain Storage & Handling facility.

The CBH Group emphasise 3 key attributes in Quality, Safety and Hygiene and these were well demonstrated in all aspects of the site and operations.

The Australian Grain Centre covers both physical and chemical testing of grain assembled in all the CBH silos across the State and identifies accurately the status of all wheat handled through the receival system. Additionally it provides thorough quality checks on all grain dispatches and for that assembled and loaded for export shipments. A key feature is the technology employed to assure QA standards across all sites and operations are maintained to meet standards of consistent performance.

The Metropolitan Grain Centre is a point of accumulation and dispatch of grain to domestic customers and export terminals. It is an extremely large complex of receival pits and discharge bins with a huge number of storage cells. It is serviced by road and rail and is a complex logistical operation but with a degree of flexibilities to maintain throughput. It handles a number of specialty grains that are handled through isolated systems to preserve integrity and meet quality requirements. Given the difficulties associated with grain handling and dust etc. hygiene standards are excellent.

This element of the grain supply chain is often taken for granted and it is valuable to have a better understanding of the work that is involved to assure that the customer gets the raw material that will enable him to produce the products that his customers require.

Graeme Lukey – Secretary

## Road Show tour – Corowa NSW

### Baker Seeds

We had a very interesting tour through a grain cleaning operation for seed. The operation of cleaning wheat grain was not new to most of us for milling operations, but to see the operation for cleaning for of so many types of grains and pulses was a different angle to see indeed!

The equipment used was varied and was a real mix of different brands and types to obtain the required result. There is a very fine line to what is acceptable and what is not for the finished seed product.

The packing area is used for packaging a wide range of products and they also toll pack for mills. This means that although they have a nice automated palletiser and wrapper, the packers were still manual to cater for the wide range of bags and pack size they do.

They also had lots of new equipment to be installed and commissioned, so looks light a bright and productive future for them at Baker Seeds

### Rivalea

The Riverlea stock feed mill in Corowa is quite an overwhelming site and is hard to be missed from the road outside!! We were taken through the operations at the process of Riverlea by General manager Andrew Peake. He took us through a PowerPoint presentation which provided us with a great overview of where they had come from and more importantly where they were headed in the future. They are not only a stock feed mill, but are integrated with the production of pigs for slaughter . It is the complete system of production.

We broke off into 4 groups to undertake the site tour of the feed mill. We were taken through the site each area at a time, from intake to out loading. The site has had a lot of work done to it over the years, and has obviously been continual upgraded from the time of original commissioning. There is 1 mixer that feeds 3 presses. The mill system is under full PLC control which the miller controls from the control room, which I might add, had no lack of screens to see what was happening at all times! They have a great system of “Bag a batch” were they get additive suppliers to deliver the required tip kg size bags pre packed to their site, so the operators just need to tip the full bag – (6kg bag for E.G.) this removes the need to weigh up product and potentially add the wrong amount of product to mixes.

It seemed to be a very well run operation that was producing a very good quality product in what was a very well managed and operated site.

Thanks to both companies for opening their doors to the ATMA and allowing us to get a firsthand look over their operations.

## Website Development

Quotations for the proposed new ATMA website are now being assessed. The website will be a key service for members and the Australian Milling Industry.

We are keen to utilise any expertise available to assist in this process, please let us know if you are interested.

We would like our members to tell us what you would like to see the website be able to do, and the content you would like to see .Email Graeme at [atma@flourmillers.com.au](mailto:atma@flourmillers.com.au).



## Membership

*Membership dues will be posted out next week and we'd appreciate if you could ensure that payment is made by the due date.*

Membership numbers for the new ATMA Incorporated are 123.

Welcome to **Joseph Power** of Laucke Flour Mills, **Kevin Roden** of Roden Design Drafting Services and **Steven Hill** of Metaval.

If you know of potential new members email their contact details to the office, alternatively fill out a Membership Application Form from our website [www.flourmillers.com.au](http://www.flourmillers.com.au) and fax it to The Secretary, ATMA Inc. on 03 9819 1477.



## People Movements.....

With the deregistration of the Flour Millers Council of Australia in January 2010, the Secretariat for the Stock Feed Manufacturers Association Of Victoria is now with JCS Solutions. Contact details are:



John Spragg  
JCS Solutions  
SFMAV  
P.O. Box 383  
Beaconsfield, VICTORIA 3807  
Telephone: (03) 9769 7170  
Facsimile: (03) 9769 7174  
E-mail: [jspragg@sfmca.com.au](mailto:jspragg@sfmca.com.au)  
Website: [www.sfmca.com.au](http://www.sfmca.com.au)

*Merry Christmas to you and your family.  
We wish you a safe and happy festive  
season*



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## MEMBERSHIP APPLICATION FORM

### AUSTRALIAN TECHNICAL MILLERS ASSOCIATION INC

Dear Sir,

I wish to nominate ..... for membership of The Australian Technical Millers' Association Inc. Enclosed is a cheque of \$55.00 for the Joining Fee of \$22.00 and Annual Subscription of \$33.00 (*GST inclusive*).

Full Name .....

Position .....

Employer .....

Address .....

.....

Tel. No. .... Mobile No. ....

Fax No. .... Email: .....

Qualifications & Experience (attach separate sheet if required).....

.....

.....

.....

Nominated by ..... (Financial Member) Date: .....

Seconded by ..... (Financial Member) Date: .....

"Membership is open to those who are engaged or who have been engaged in a technical capacity in cereal milling and allied industries and, at the discretion of the Committee, to those of other industries which service them. All prospective members must be nominated and seconded by financial members and the nominator should submit his proposal in writing giving details of the qualifications and past experience of the nominee."

### ATMA Committee Use Only

Date Received ..... Presented to Meeting on.....

Date Membership Processed ..... (Secretary)