

MONASH INDUSTRY TEAM INITIATIVE (MITI) 2016-2017

Understanding the nutritional value of dairy factory by-products and processing residues to determine their suitability for beneficial re-use as a stockfood supplement

Review the operational, regulatory and nutritional factors that would influence how and when by-products and processing residues can be diverted to stockfood

Background

There has been concern from industry regarding risks involving procedures and the use of by-products as stockfood.

Objectives

- Check existing procedures for regulatory compliance
- Establish key criteria to determine suitability of stockfood
- Develop recommendations to manage risks
- Develop an industry document that guides appropriate diversion and use

What we did

- Toured a number of dairy sites and farms across Victoria and Tasmania
- Consulted with an animal nutritionist
- Heard concerns of dairy site managers and farmers
- Survey numerous sites to determine by-products coming out of each type of facility

Conclusion

- Developed an industry document advising diversion of beneficial reuse material for stockfood
- Provided recommendations to minimize risks to industry
- Highlighted potential byproducts for beneficial reuse

Acknowledgments

- Industrial supervisors: Colleen Gates (Fonterra Australia), Carina Urquhart (Devondale Murray Goulburn) and Michael Robinson (Parmalat)
- Nutritional advice from Tony Edwards
- Monash Industry Team Initiative, Fonterra Australia, Devondale Murray Goulburn and Parmalat

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