

“Bio-processing protein into nutritional foods”

Meat Industry Workshop 2016

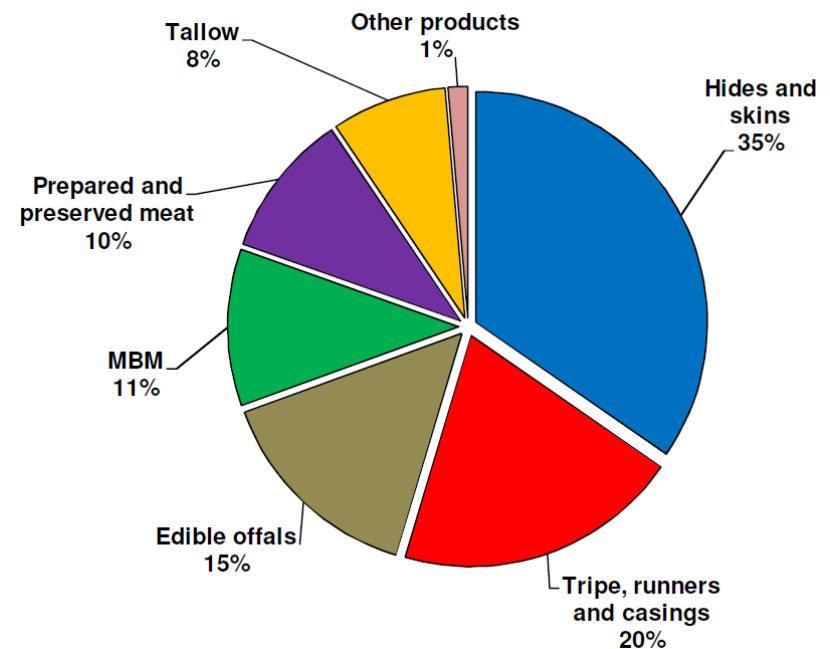
 **agresearch**

Shane Leath
Senior Research Engineer

Rationale of Nutritional Bio-processing

.... Value Add to NZ Inc.

Product	Value (NZ\$m)	% of total	Change from YE Sep 2014
Hides and skins	511.2	35%	-3%
Tripe, runners and casings	294.3	20%	24%
Edible offals	219.3	15%	7%
MBM	161.9	11%	8%
Prepared and preserved meat	149.5	8%	14%
Tallow	119.1	15%	-5%
Other products	20.2	1%	14%
Total	1475.5		6%



Opportunities driven by Value

Current Bio-resources

Offal \$1 to \$2/kg
(Pharmaceuticals but residues)

Pelts \$6 to -\$2/pelt
(Prices volatile)

Bones \$0.20 (green)
 \$0.60 (dry)
(Becoming undesirable in MBM)

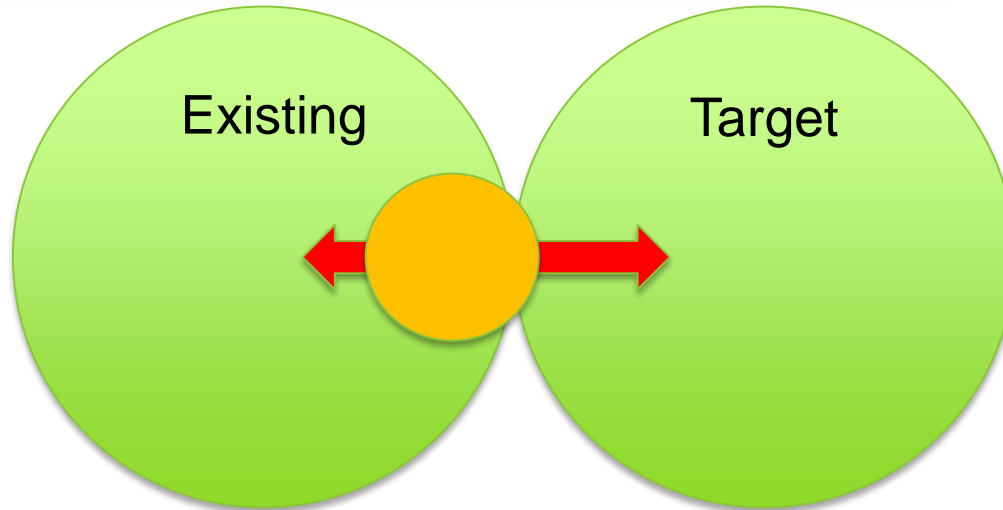
Pots of Gold

Petfood \$1 - \$2/kg

Protein \$2 - \$5/kg

Nutraceuticals \$10-\$20/kg

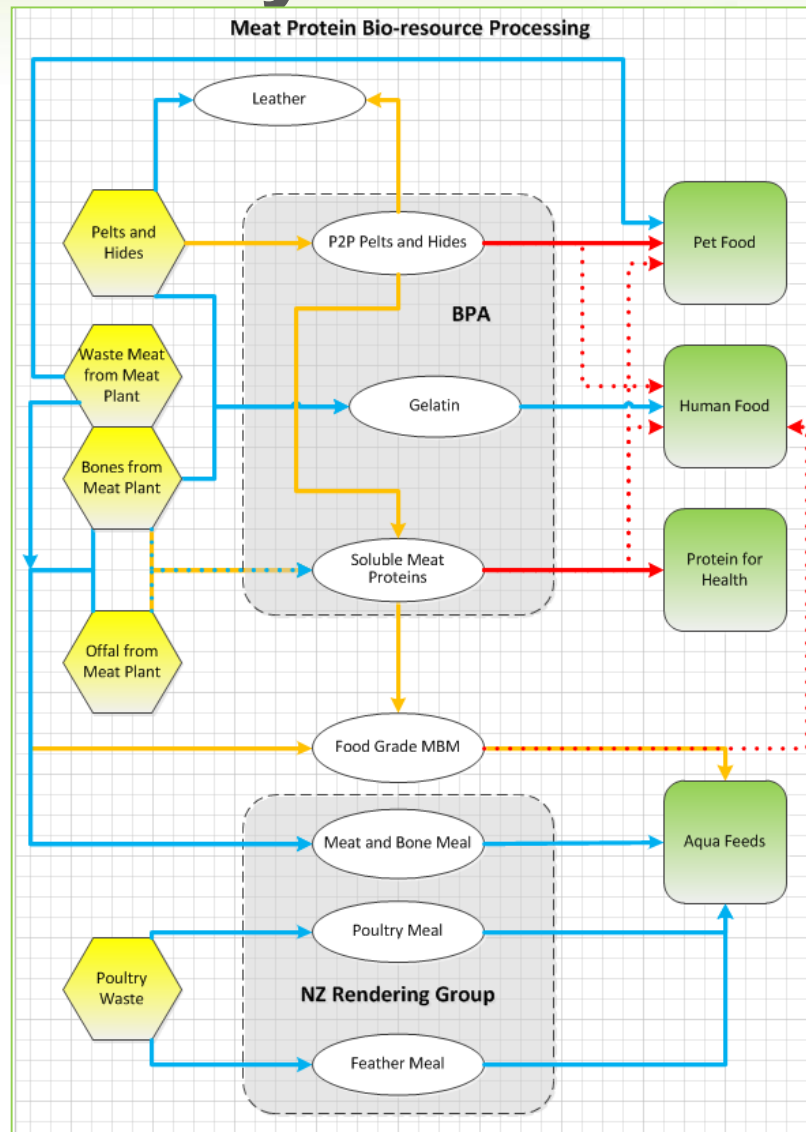
Opportunities driven by Sustainability



Balancing commercial sustainability:

- Match resource size to the market
- Not destroy existing opportunities
- Manage competitive push-back

No opportunity is an island



- Historical
- Current
- Underway

Acknowledgements

Thank you to:

- The Bio-resource Processing Alliance (BPA)
- The New Zealand Rendering Group (NZRG)
- The commercial companies involved

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