



The art and science of
making beautiful, wholesome
food from local produce.

Plenty of promise



PROUDLY
AUSSIE
OWNED



OUR HISTORY

The Plenty site was originally established as a butter factory in 1904 and as such, is steeped in the great South Burnett tradition and history of making beautiful, wholesome foods from local produce.

Plenty has been perfecting the art of cold pressed oil manufacturing since 1986 when fats and oils chemist, Graham Helmhold, started the first major Australian cold pressed oil business on the site.

In 1987 Graham was the first in Australia to extract oil from macadamia nuts and in 1988 avocado oil became another Australian first. Shortly afterwards Proteco Oils purchased the butter factory from Suncoast milk and the current owner Josh Gadischke purchased Proteco Oils from Graham Helmhold in 2010.

Josh has also taken the venture from strength to strength completing periodic major works to always ensure that Proteco

Oils had the best of equipment and processes to produce the best possible quality products.

In 2020 Josh rebranded as “Plenty”; a name reflective of the abundance of the land, the beauty of the surrounding landscapes and the bounty of wholesome foods that are grown there and processed at the Plenty processing plant.

ALWAYS INNOVATING

Plenty (formerly Proteco Oils) is the leading manufacturer of quality cold pressed gourmet and specialty oils in Australia. An Australian owned company, we are dedicated to working with high quality, locally grown produce that supports our network of Australian growers.

Plenty was the first in Australia to develop cold pressing techniques that harness flavour and nutrients inside the oil. Now, with state-of-the-art technologies and purpose-built facilities, Plenty has secured its current position as not only a leader in cold pressed oils, but in plant based nut flours in the near future.

Cold pressed oils, nut flours and quality, locally grown plant-based products are experiencing rapid growth, globally. Plenty is perfectly placed to be a partner of choice in leveraging those opportunities.



Timeline for Plenty Foods’ historic site

- 1904 Maryborough Co-op investigates suitable site to build in Kingaroy.
- 1907 The original butter factory is opened.
- 1907 Plans to build a larger building set in motion (building stands today).
- 1926 Bigger factory opens.
- 1926 Electricity generated to supply the factory and the Kingaroy township!
- 1926 (Wood fired steam boilers converted to oil fired. These were later sold to the early Swickers factory.)
- 1941 Cheese factory was built to supply cheese to Australian troops overseas.
- 1946 Cheese factory closed when the war ended and converted to a dried milk operation.
- 1950’s A larger office building is built. Previous office space was in second floor of main building.
- 1960’s 5x wooden butter churns replaced by 4x stainless steel churns.



Our retail products

OUR PRODUCTS AND SERVICES

Providing end-to-end production of Australian grown cold pressed oils, steam refining, bottling and blending, Plenty annually processes 4,000 tonnes of nuts and seeds into nutritious gourmet oils.

Currently our core products include natural peanut butter and cold pressed oils (almond, avocado, walnut, macadamia, flaxseed, hemp, peanut and safflower). These are available in a wide variety of size

formats (up to shipping container liners and tankers) to suit the retail and food service sectors. We also supply in bulk for food, skin care and nutraceutical manufacturers.

Plenty also provide custom packing services to suit our clients' own branding requirements and market segment. Plenty products are bottled and labelled by many well-known brands who care about sourcing the finest ingredients.

Plenty's products and services are backed by a time-honoured ethos

and tradition of care for quality supported by state-of-the-art production technology.

Plenty is also concerned with environmental factors and running an efficient plant. In 2021 Plenty Foods won a \$9m Australian Government co-contribution from the MMI (Modern Manufacturing Initiative) grant to build Australia's first nut flour production facility; a \$22m project which will be a "Zero Waste" project supporting environmental sustainability and national food security.

Due to the almost universal popularity of spreadable margarine the butter factory was closed. Maryborough Co-op retained ownership and used parts of the building as a milk collection point.

Local Kingaroy cabinet maker, Kidds, occupied the rear of the factory.

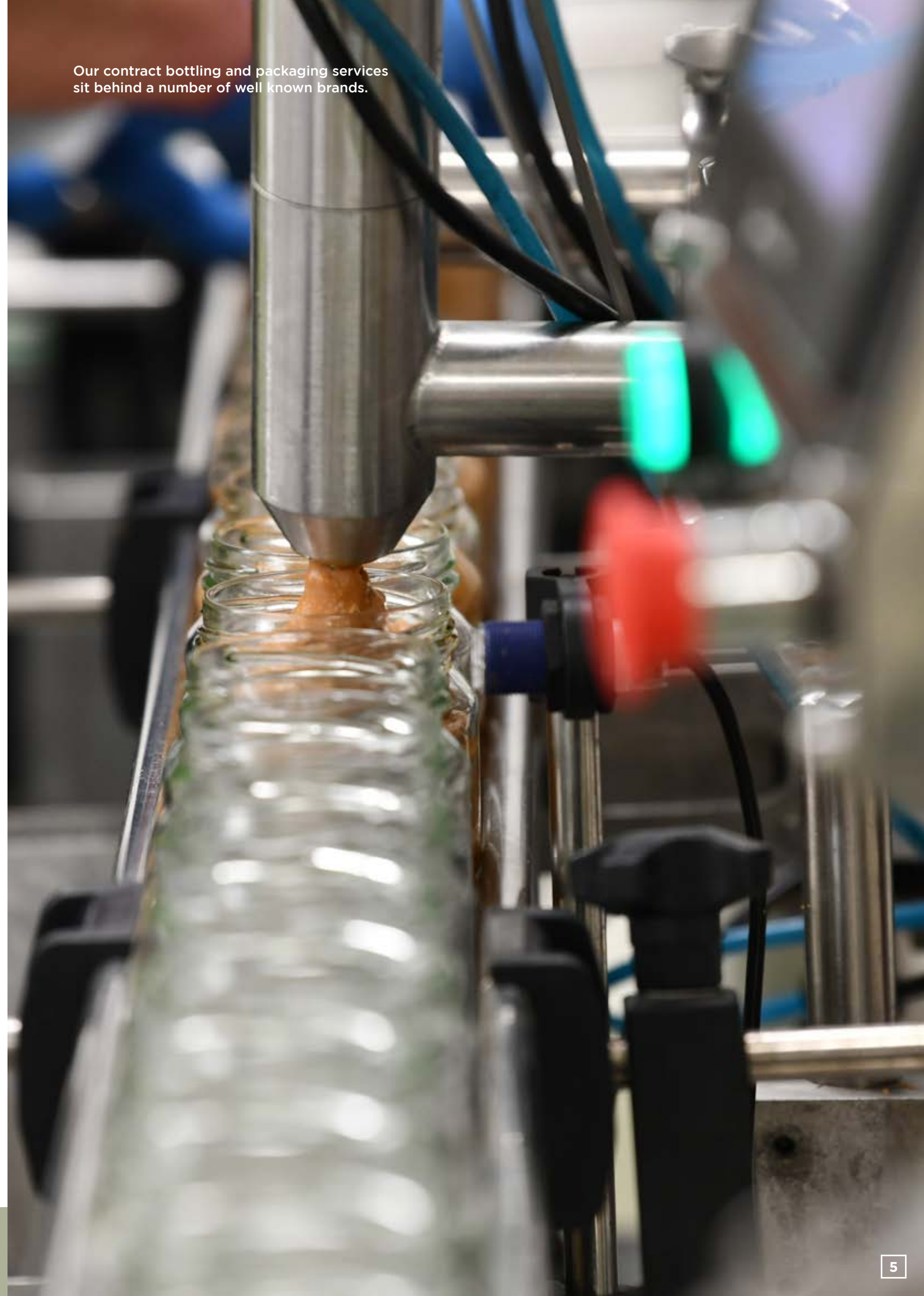
Graham Helmhold leased the front section of the building and started the first major cold pressed oils business in Australia, Proteco Pty Ltd.

1977

1980's

1986

Our contract bottling and packaging services sit behind a number of well known brands.



The location of our Plenty Foods factory is central to the growing districts of all the nuts and foods that we process.

This close proximity of field to factory lowers the transport emissions, miles and costs in our supply chain.



- Oil is extracted from Macadamia nuts – a first for Australia.

1987
- Another Australian first - Avocado oil extraction equipment was built/installed.

● Edible tallow is processed and packed at Proteco til 1996.

● Proteco launches natural peanut butter.

● Proteco purchased the butter factory site from Suncoast Milk.

● Refurbishment of the old building commences. It takes around 3 years to repair and paint the exterior.

1988
- Stuart Range winery was built and occupies the rear section of building.

1998
- Kingaroy Cheese commences making specialty cheeses from a purpose-built building, leased from Proteco. The actual cheese factory building was constructed in the footprint of the old water cooling towers.

2002
- Stuart Range winery closed.

2007
- Josh Gadischke (current owner) purchases Proteco from Graham Helmhold.

2010

We provide sales to Australian brokers, wholesalers and manufacturers and export our quality oil products to over 15 countries.

KEY PARTNERS

Plenty is deeply connected to the growers, industry networks and distributors it serves. Plenty's Australian supply chain is vendor-certified to guarantee the strict quality measures necessary for export certification. Our grower base partners have been selected because they share our unwavering ambition for quality and capability for growth. We've hand picked the best farmers and specialty growers Australia wide providing year-round supply continuity.

Our industry memberships include the Australian Macadamia Society, the Australian Almond Society and the Australian Nut Industry Council.



OUR KEY CUSTOMERS

- National supermarket chains including Woolworths, Coles and IGA.
- Wholesale distributors within Australia and export to Singapore, China, Japan, Korea, Indonesia and Europe.
- Bulk ingredient suppliers (food and cosmetic).
- Private label manufacturing (OEM), Australian and export.

Kingaroy Cheese factory is closed.

Kingaroy Gourmet Peanuts moves into old Kingaroy Cheese building.

2011

A new energy-saving filtration system is installed, thanks to a \$51,400 grant from the \$800 million Federal Government Clean Technology Investment Program.

Land changes ownership, purchased by Proteco Gold Pty Ltd from Graham Helmhold.

2012

Office extension and refurbishment. Verandah that was used by Cellar door, walled in for office space.

Old ice works building demolished due to serious structural decay.

2014



At our current level of production, capacity can be increased 30% to meet any new rise in demand.



CAPABILITIES

Facilities

Our state-of-the-art computer operated cold pressed facility is the first of its kind in the world; purpose-built for specialty oils including tree nuts. It has been built using the very latest German engineering incorporating Industry 4.0 control. This provides real time Quality Assurance monitoring and yield-maximising adjustments.

Our bottling lines manage fast accuracy and digital coding for traceability.

Processing capacities for crushing and refining are 300 tonnes per week feeding to bottling lines that fill more than 6 million bottles per year.

Daily distribution is managed with our logistics partners to each State and directly to the Brisbane Port. Global supply chains link our products to almost every country.

Equipment

- Cold pressing plant.
- Cold storage 1,800 pallets capacity.
- Raw material storage silos 1,500 tonnes capacity.
- Steam refinery.
- 3x oil bottling lines.
- Peanut butter production and bottling line.
- 35x stainless steel bulk tank storage holding 1.5 million litres.

People

Plenty employs around 40 full time staff operating a 24hr facility. These highly skilled people include process workers, lab technicians, QA and HR managers and office staff. We operate with high levels of financial accountability with a mature management and governance structure.

Values

Plenty is a values based organisation with strong community roots and a belief in excellence and care, in everything we do. We're committed to continuous improvement and innovation not just for ourselves, but because these are standards we believe contribute to the lives of others and strengthen our communities.

Our quality record

Our food safety program is also certified to international standards, using the British Retail Consortium (BRC) standards of Global Standard Food Safety and Global Standard Storage and Distribution. Plenty seeks to improve quality by way of regular internal audits of our food safety and quality processes. We also meet the HACCP Food Safety for the bottling, refining and packaging of cold pressing of nuts and seed oil and Good Manufacturing Practise (GMP), assuring that our products are not only the highest quality our customers expect but produce no harmful waste.

Sustainability

We source our raw materials from like-minded growers who are leaders in using ecologically sensitive techniques. Our growers also use regenerative agriculture, which is the key to lowering pollution, increasing biodiversity and rebuilding homes for Australian wildlife. Being central to the growing areas means less kilometres in our supply chain. The meal (waste) produced from the production of our oils goes to stockfeed which reduces our waste footprint and provides our primary producers with a healthy, sustainable source of high protein meals for feedlots and dairies, rather than going to landfill.

Accreditations

BRC 'A' rating certified by SAI Global
GMP (Good Manufacturing Practice)
HACCP and Organic Certified



The refinery is constructed and commissioned.

Jul-16

1100t silo storage built for almonds.

Nov-17

Preliminary work begins on \$7.5 million plant expansion on a greenfield site at the Taabinga Industrial Estate in Kingaroy.

Mar 2020

Plenty Foods successfully wins a \$9m co contribution from the Qld Government Modern Manufacturing Initiative to build a \$22m state-of-the-art de-fatted nut flour factory.

Nov 2021



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