

cultivate

food and
beverage

An appetite 🍷 for social good ❤️

Commercial Capability

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Cultivate Food and Beverage supplies over 2,000 stores including the largest supermarket chains across Australia by providing an extensive food and beverage manufacturing capability.

At Cultivate, we are investing in facilities, equipment, systems and people that are to a world class standard, resulting increased capacity, production efficiencies and an inclusive working environment for people of all abilities.

With two locations at Brooklyn Park and Lobethal in South Australia, and a third under construction in Salisbury (expanding production space to 7,000sqm), Cultivate Food and Beverage is well placed to cater for large contract food manufacturing services and new product development.

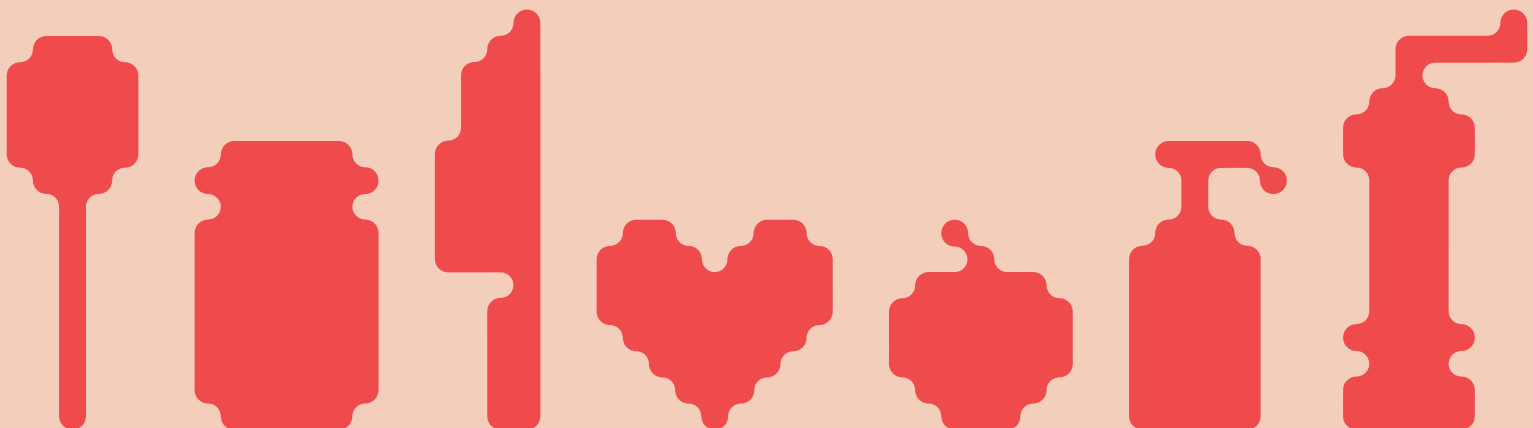
What we offer

- Contract food manufacturing capability to scale by providing equipment, labour and facilities
- Full supply chain solutions including procurement, production, storage, logistics and packaging
- Direct to Store retail products under a range of well-known brands such as Emmaline's, Barossa Pizza and Emma & Myrtle's Bakehouse
- Co-Packing - labelling, packaging, pick & pack, assembly
- Third party representation and distribution of a number of local, interstate and international brands that are all premium, quality food products
- Bulk food service
- New product development including trials, labelling, recipe development
- Quality Control - SQF, batch tracking, inventory management etc
- Storage solutions - cold/chilled/ambient, frozen
- Distribution - access to nationwide, direct to store or Distribution Centre
- Labelling, metal detection and weight monitoring.

Product Capabilities

Across our 3,000sqm of production space, we currently have manufacturing capabilities for the following product range with the ability to expand into new segments:

- ready-made meals
- cakes, cookies & slices
- chocolates and treats
- desserts
- salads and protein meals
- breads & loaves
- raw and vegan treats (coming)
- pizzas
- pies, sausage rolls and pastries
- seasonal productions (puddings, Hot Cross Buns)
- portion controlled treats (foodservice, events, NDIS, aged care)
- gluten free cakes, cookies and slices
- chocolate enrobed & dipped products
- lunchbox/kids bento boxes
- corporate catering & events
- heat & serve bulk pre-prepared ready meals



Specific Capabilities

We also have specialised capability in the following:

- Retail, and food service size products (bulk packs), portion control, slice and pre-cut options
- Nutritionally verified food production
- Allergen & segregation management
- Texture modified capability
- Gluten free manufacture

At Cultivate - it starts with state of the art kitchens, and then our most important ingredient - the people who work in it. We recruit budding chefs and instill in them a pinch of purpose, a dash of pride and more than a splash of passion. That's our recipe for success.

Quality & Accreditations

- HACCP
- Fully Safe Quality Food (SQF) compliant
- Remote temperature monitoring of cold areas
- Programmable SMART equipment to ensure quality and consistency
- Modified atmosphere packaging
- Supply chain certification from RSPO (Roundtable on Sustainable Palm Oil)
- Rainforest Alliance (economically and environmentally sustainable cocoa products)
- Membership of the Sedex platform involving ethical supply chain and employment practices.
- Social Traders certified as social enterprise that employs people all abilities and backgrounds



Social Impact

Cultivate Food and Beverage opened in March 2023 under the Bedford Group social enterprise structure.

In response to the lack of meaningful job opportunities for people with disability in the open market, Bedford launched a portfolio of social enterprises that provide open employment for people of all abilities, with the ability earn a full award wage. This scales social impact which brings social, financial and health benefits for every employee and the greater community.

With a social charter to employ a minimum of 20% of its workforce with a disability or barrier to employment, in an open employment setting, Cultivate is a training ground producing some of our country's future chefs and hospitality workers.

By purchasing our products or partnering with us for contract food manufacturing services, you are providing job opportunities for people experiencing barriers to employment. We can help you achieve your ESG targets as social and environmental impact is engrained within the way we do business.

Eco-Friendly

- E-water system - 80% reduction in daily use of chemicals compared to competitors
- Self-heating dishwashers - minimum requirement of gas hot water
- Waste minimisation through use of large, reusable crates where possible
- Use of recyclable packaging
- Use of Solar power



Let Cultivate satisfy your
appetite for social good

cultivate  backed by **Bedford**

Contact

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Learn more

cultivatefb.com.au

Locations

108-120 Marion Road
Brooklyn Park SA

1 Main Road
Lobethal SA


EMMALINE'S
ADELAIDE HILLS


EMMA + MYRTLE'S
BAKEHOUSE

BAROSSA
— PIZZA —

JAMES ROAD