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# 2023





# Corporate, Environmental & Social Responsibility

|                            |     |
|----------------------------|-----|
| An Overview of New Zealand | 259 |
| Butchers Banquet New Rubs  | 247 |
| Butchers Summit            | 245 |
| Corporate Sponsorship      | 251 |
| Environmental Benefits     | 251 |
| Fiji Facts                 | 260 |
| Hybrid Electric Cars       | 252 |
| Outward Bound              | 244 |
| New product development    | 246 |
| The Environment            | 250 |
| Toitū enviromark gold      | 250 |
| Why Trade With Us?         | 261 |





Winners from 2022: Cody Burton – Waimak Homekill, Canterbury. Hamish Tanner – New World Morrinsville, Josh Gray – PnS Invercargill, Miles Flavell-Neame – Cashmere Cuisine Butchery, Christchurch (not pictured)

## 4 scholarships up for grabs in 2023

In support of the development of young butchers in the industry, Dunninghams is delighted to announce four Outward Bound Scholarships for 2023. Nominations are now open. An intensive 21-day course worth \$4000 - on us!

### Why Enter?

At Dunninghams, we value the development of your staff - both professionally and personally. We are offering the opportunity for you to nominate a staff member for an all expenses paid, 21-day Outward Bound Classic Course worth \$4000.

**Course dates:** 29<sup>th</sup> July 2023 to 18<sup>th</sup> August 2023.

This course benefits both the chosen candidate and their company, as the candidate will gain:

- Greater self-esteem and self-motivation
- Better social skills with customers, colleagues and friends
- Increased productivity

### Terms & Conditions

To be eligible for the Classic Course, candidates must have left school and be aged between 18 and 26 years by December 31<sup>st</sup> 2023. To participate, candidates must work in and be interested in furthering their career in butchery. Nominations must be received by 31<sup>st</sup> March 2023, with the lucky winner announced on 30<sup>th</sup> April 2023. Decision of the judges will be final. All nominators will be contacted after judging.

Dunninghams cover course costs. Employer or the individual covers the time off and travel/costs to and from Outward Bound.

### How to enter

Think about who on your staff would benefit most from this once-in-a-lifetime opportunity to further their development. Then write approx. 100 words on why they should be chosen for the 2023 Dunninghams Outward Bound Scholarship.

**Send your nomination, including your own name and contact details to:**

Chris King  
Dunninghams  
PO Box 12572, Penrose  
Auckland 1642

**Alternatively, email**  
[chris.king@dunninghams.co.nz](mailto:chris.king@dunninghams.co.nz)

All nominations must be received by 31<sup>st</sup> March 2023.

**For more information** on Outward Bound, visit [www.outwardbound.co.nz](http://www.outwardbound.co.nz)



Since 1921  
**Dunninghams**  
**BUTCHERS' SUMMIT**  
*Scholarship*

**May 2023**  
**Location TBC**

The annual Retail Meat New Zealand conference a.k.a. the Butchers' Summit is a highlight on the industry calendar. The two day event incorporates a range of speakers covering different topics facing our industry today. Not only is the content fresh, relevant and thought provoking but the networking opportunities for delegates are always one of the most raved about aspects.

RMNZ want to see more independent butchers attending, as well as create further benefits in the membership offering. Enter the Dunninghams Butchers' Summit Scholarship – an opportunity for independent butchers' to attend to get the most out of what the Summit has to offer.

**The Dunninghams Butchers' Summit Scholarship will be open to:**

Independent butchers, provided they are members of Retail Meat New Zealand

**The Dunninghams Butchers' Summit Scholarship will cover:**

Butchers' Summit registration (including Conference Dinner), two nights accommodation and return flights or fuel costs

Applications for the Dunninghams Butchers' Summit Scholarship will open on the Retail Meat New Zealand website in February, when registration for the event opens. There will be **four individual recipients of this scholarship**, and these will be drawn at random via Facebook Live on a date specified closer to the time.

*\*Each scholarship will cover costs up to \$1000 per person.*

**FOR MORE INFORMATION CONTACT [MICHELLE@RMNZ.CO.NZ](mailto:MICHELLE@RMNZ.CO.NZ)**







Food Technicians: Meggie Fang &amp; Rose Martinez

## NEW PRODUCT DEVELOPMENT ON-SITE

The Innovation Hub at Dunninghams' head office in Auckland is a purpose-built commercial kitchen with the capability of emulating a wide range of commercial manufacturing processes on a smaller scale. Now with a stronger team than ever, the NPD department review existing products and develop custom blends to meet customer briefs.

Product development is a key area of expertise for Dunninghams.

The ways in which product development and improvement is initiated is varied. Primarily it comes from you: our customers, from the general public, from our suppliers, from experience and from each other in the team here at Dunninghams, and from being linked in with overseas food news and food trends.

New products are initially launched on a trial basis, and fortunately we have the ability to do this easily.

Underpinning the work that takes place in the Hub is the focus on how the food looks both raw and cooked, how it tastes and how easy it is to cook. The aim is to create products which function well, whether it be a sausage meal or a glaze on steak. What is just as important, and to make sure our customers get plenty of repeat business, is to make cooking the finished product simple, no fuss and full of flavour. To help in this, we present new products to our sales reps, both in the raw and the cooked state, so that they can see the product from the retail perspective as well as the consumer's perspective.



Oriental Mint Glaze



Honey Mint Rosemary Marinade





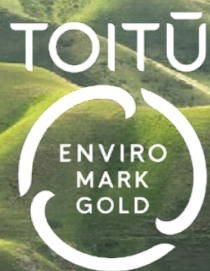
## NEW RUBS

| Code          | Description                      | Pouches per carton |
|---------------|----------------------------------|--------------------|
| RUBBBAP110    | BB All Purpose Rub GF 110g       | 10                 |
| RUBBBC150     | BB Chicken Rub GF 150g           | 10                 |
| RUBBBL130     | BB Lamb Rub GF 130g              | 10                 |
| SALBBCHKGF    | BB Chicken Salt GF 150g          | 10                 |
| SALBBGARHRBGF | BB Garlic & Herb Salt GF 160g    | 10                 |
| COABBGARSTKGF | BB Garlic Steak Sprinkle GF 90g  | 10                 |
| RUBBBOMGF     | BB Oriental Mint Rub GF 120g     | 10                 |
| RUBBBLHGF     | BB Lemon & Herb Rub GF 120g      | 10                 |
| RUBBBTEXGF    | BB Texan Rub GF 120g             | 10                 |
| RUBBBNSGF     | BB Nicy Spicy Rub GF 120g        | 10                 |
| RUBBBPFSGF    | BB Peanut Free Satay Rub GF 120g | 10                 |

**MARINADES ALSO  
AVAILABLE  
AT DUNNINGHAMS**







# Dunninghams & the environment

Like many businesses, Dunninghams is a perfect candidate for solar with relatively high baseload energy demands that can be offset by solar power during the day, combined with a large roof space.



# Environmental benefits

& greenhouse gases avoided

*by use of renewable energy*



**THE GREENHOUSE GASES THAT 98 PASSENGER CARS EMIT OVER 1 YEAR**



**THE ENERGY TO POWER 4,033 COMPUTERS FOR 1 YEAR**



**THE ENERGY TO OPERATE A TV FOR 3,640,604 HOURS**



Carbon Dioxide

443,160kg

Nitrogen Oxide

455.22kg

Sulphur Dioxide

5.81kg

# FINDEX

Auckland

## Your story is our business

Uniquely integrated financial solutions for people, businesses and institutions that transform and grow as their needs do.

[findex.co.nz](http://findex.co.nz)



# Off-setting our carbon footprint

## AWARDED TOITŪ ENVIROMARK GOLD CERTIFICATION.

We are delighted to confirm that we have successfully completed the 2022-2023 audit requirements of Toitū enviromark gold certification.



## 5000L WATERTANK

We've installed a water tank with filter and UV light for rear warehouse facilities. The benefits to the environment are: It prevents soil erosion and reduces flooding. Uncollected rainwater collects toxins and sediment from soil erosion and is deposited into streams, lakes and ponds via our drainage systems. Large storage tanks can also help to prevent and reduce floods in lower areas.



## SOLAR PANELS

We added another section of panels to our solar farm, to increase off-setting our carbon footprint even more.

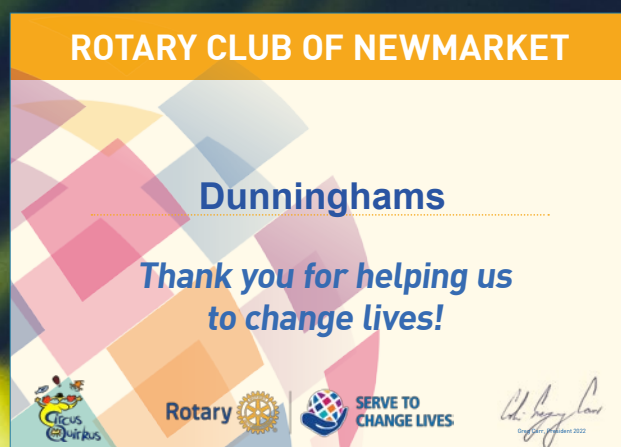


## ELECTRONIC RECYCLING

We're making it as easy as possible for our staff to dispose of their electronic waste, as well as lessening our footprint on the environment as a business.



# 2022 Corporate sponsorships







# Hybrid electric fleet of cars



**Our company vehicles are Electric Hybrids.**

Next-Gen RAV4 is a No Compromise SUV designed to meet the needs of active, adventurous and sustainably-conscious New Zealanders who are both young and young at heart.

The hybrid powertrain in the RAV4 provides you with maximum power of 163 kilowatts through its Electronically-controlled CVT transmission, but most importantly a combined fuel consumption of 4.8L/100km & CO<sub>2</sub> emissions of just 112g/km.





# Build your future with us



**'BUILD A STRONG  
FUTURE.'**

🔍 Search  
**'Calder Stewart careers'**







RMNZ.CO.NZ

## ABOUT US

Retail Meat New Zealand is a membership organisation. We represent and promote the interests and views of businesses involved in the retail meat industry, including independent butchers, supermarkets, small-goods manufacturers, wholesalers and affiliated businesses. Our main objective at RMNZ is to foster excellence in our industry by providing support for our members through communication, leadership and expertise.

We aim to meet this objective by helping our members gain the most out of their businesses by providing opportunities to excel in their craft and maximise exposure to both industry and consumers with the events that we run. We keep our members on top of media issues and consumer trends by providing regular and timely industry and media updates, and we encourage them to continue pushing the boundaries as a forward-thinking industry in this fast paced and transient environment.

## RMNZ EVENTS & INITIATIVES

Members of RMNZ have access to our annual events and competitions such as the Pact Packaging Young Butcher and ANZCO Foods Butcher Apprentice of the Year, the Pure South Master Butcher Teams' Challenge, the Great New Zealand Sausage Competition and the annual conference a.k.a. The Butchers' Summit. We also manage New Zealand's National butchery teams, the Hellers Sharp Blacks who compete in the bi-annual World Butchers' Challenge and the ANZCO Foods Young Butchers of New Zealand squad, who compete in the World Champion Young Butcher and Apprentice competitions.

## MEMBERSHIP BENEFITS

### ADVICE IN

- Legal issues in most aspects of business, including employee situations
- Public relations/marketing
- Nutrition
- Issues management
- Food packaging and labelling
- Business management
- Social media
- Advertising

### INDUSTRY SPECIFIC INFORMATION AND NEWS

- Keeping you in the loop with media activity relating to our industry
- Regular newsletters and updates to keep you informed in the latest news in the retail meat sector
- Regular social media updates
- Member networking and advice





You get out of Retail Meat New Zealand what you put in. I have found since being an active member of RMNZ, my business has grown in turnover and profitability. The networking opportunities with other butchers, suppliers and industry professionals has opened many doors for me personally, as well as my business.

**- Reuben Sharples | Aussie Butcher New Lynn**

Being a member of Retail Meat New Zealand has helped me hugely in so many different ways. I've been lucky enough to meet some of the most talented and successful butchers in the country, and use their knowledge to help improve my own knife and leadership skills. I've also been lucky enough to build up a great reputation within my community from competitions such as the Alto Young Butcher & ANZCO Foods Butcher Apprentice of the Year, which has now lead me to compete in the World Butchers' Challenge alongside six other talented kiwi butchers. Without the help from RMNZ, I would definitely not be where I am today!

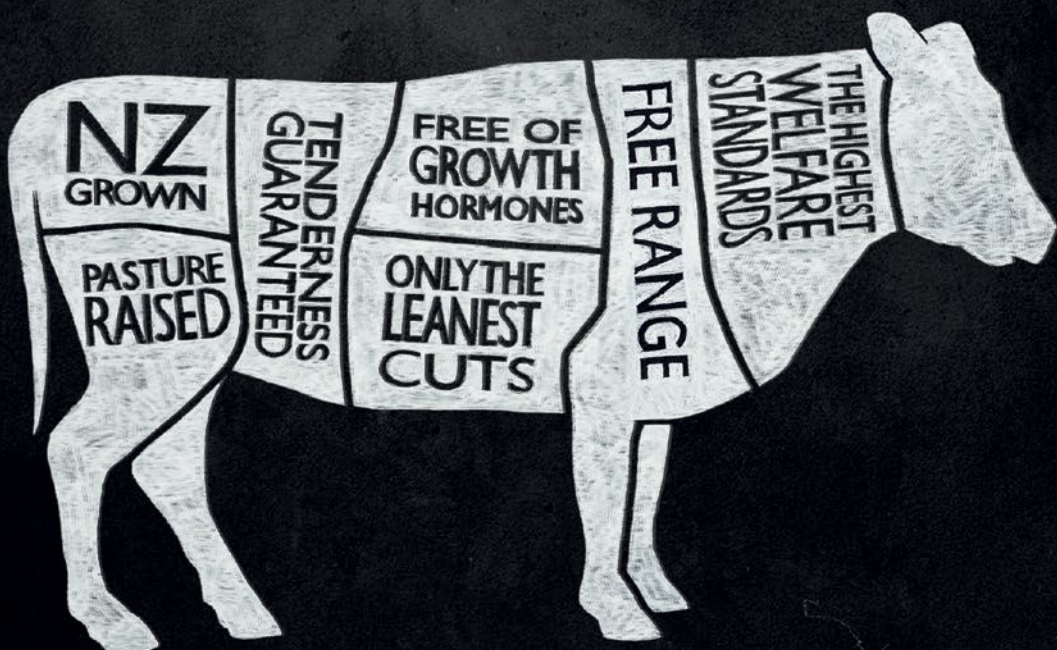
**- James Smith | PAK'nSAVE Pukekohe**

IF YOU WOULD LIKE TO TALK TO US ABOUT BECOMING  
A MEMBER OR FOR MORE INFORMATION ON ANY OF THE  
COMPETITIONS OR EVENTS WE RUN, PLEASE CONTACT US  
ON **09 489 0879** OR EMAIL **MICHELLE@RMNZ.CO.NZ**





TOUGH STANDARDS.  
TENDER RESULTS.



[RECIPES.CO.NZ](http://RECIPES.CO.NZ)

TO BE CONFIDENT YOU'RE BUYING THE VERY BEST NEW ZEALAND HAS TO OFFER, LOOK FOR THE NEW ZEALAND BEEF AND LAMB QUALITY MARK.



# OVER 20 YEARS OF ASSURED QUALITY



## WHY?

Prior to the introduction of the New Zealand Beef and Lamb Quality Mark there was a real problem with toughness. Tenderness testing in 1994 showed that 50% of beef in New Zealand was tough, as was 25% of the lamb.

## HOW?

The introduction of the Quality Mark in 1997 focussed on radical changes in processing. These changes were mainly around controlled chilling and electrical stimulation, known as AC\_A.

## AND THE RESULTS?

Since that time, ongoing testing has shown that toughness is no longer an issue in New Zealand. In fact, tenderness testing shows that toughness of beef and lamb is now less than 0.01%.

## SO IS THE QUALITY MARK IMPORTANT?

You bet it is. Always ensure you are ordering beef + lamb that is Quality Mark assured. Tough Standards. Tender Results.





# Bank of backing business

At BNZ we strongly believe that, right now, long-standing relationships are more important than ever. That's why we've proudly backed Dunninghams for 100 years, and we look forward to being there for them in the future too.

Perhaps we can do the same for you. If your business needs a hand refinancing existing assets to free up cashflow, sorting out working capital solutions, accessing our digital channels, or connecting with other businesses, visit us at [bnz.co.nz/businessbanking](https://bnz.co.nz/businessbanking)





# New Zealand

NEW ZEALAND IS A COUNTRY OF OUTSTANDING NATURAL BEAUTY. WITH DRAMATIC MOUNTAINS, ALLURING LAKES, PRISTINE BEACHES AND SWEEPING LANDSCAPES, NEW ZEALAND IS RENOWNED FOR ITS CLEAN, GREEN IMAGE AND PRIDE IN OUR SURROUNDINGS AND HERITAGE.

NEW ZEALAND'S UNCLUTTERED LIFESTYLE IS THE ENVY OF MANY NATIONS - NEW ZEALAND'S 286,021 SQUARE KILOMETRE LAND MASS IS SLIGHTLY LARGER THAN THE UK, BUT WITH A POPULATION OF JUST FOUR MILLION PEOPLE.

THE COUNTRY COMPRISES THREE MAIN ISLANDS - THE LONG AND NARROW NORTH AND SOUTH ISLANDS, AND THE TINY STEWART ISLAND OFF THE SOUTHERN TIP.

THE DISTANCE FROM TOP TO TOE IS 1700 KILOMETRES - SLIGHTLY SMALLER THAN ITALY, BUT WITH ALMOST DOUBLE ITS LENGTH OF COASTLINE.

OUR TEMPERATE CLIMATE AND SPARSELY POPULATED GEOGRAPHY MAKE OUR HOMELAND A MARVELLOUS PLACE FOR US TO LIVE, AND A FASCINATING COUNTRY FOR OUR GUESTS TO VISIT.

THIS LUSH ENVIRONMENT LENDS ITSELF TO THE PRODUCTION OF WHOLESOME, QUALITY FOOD PRODUCTS. WITH A PREDOMINANTLY AGRICULTURAL BASE, NEW ZEALAND IS A KEY PROVIDER OF MEAT, DAIRY, WINE AND OTHER FOOD PRODUCTS TO THE REST OF THE WORLD.

THE SHOTOVER RIVER (MAORI: KIMIĀKAU) IS LOCATED IN THE OTAGO REGION OF THE SOUTH ISLAND





# FIJI IS ABOUT 15 TIMES SMALLER THAN NEW ZEALAND.

## Fiji facts

- **IT'S A MULTICULTURAL NATION**

How do you say hello in Fiji? Well that depends on what language you're speaking. Fiji is one of the few countries in the world where there are three national languages. So, whether you say namaste in Fiji-Hindi, bula in Fijian or plain ol' hello in English, you'll be understood and warmly welcomed by the locals who have a reputation for being among the friendliest people on earth.

- **IT'S THE HOME OF KAVA**

Kava (also called yaqona) is an intoxicating drink that's at the heart of all ceremonial and social events. When entering a village, custom dictates you bring a gift (sevusevu) of kava root and participate in the 3000-year-old tradition of kava drinking. Everyone sits in a circle as the root is pounded to a pulp, mixed with water then strained into a bowl called a tanoa. The village chief drinks first and when it's your turn – clap once, gulp it down, then clap three times. When everyone has slurped this tongue-numbing drink, you'll be welcomed with open arms.

- **FIJI IS GOING PLASTIC-FREE**

The Pacific island nation plans to be completely plastic-bag free this year in a bid to save marine life from the environmentally unfriendly material, which can take up to 1000 years to disintegrate.

- **CORAL REEFS AND LUSH FORESTS**

The Fijian archipelago is made up of about 333 islands but just two of those islands, Viti Levu and Vanua Levu, are home to 87 per cent of the population, which stands at about 900,000. Around 90 per cent of the territory is water and scuba divers and snorkellers have nicknamed Fiji the "soft coral capital of the world" because it encompasses more than 4000 square kilometres of brilliantly coloured reef gardens. Back on land, you'll find tropical forests growing on inactive volcanoes, the highest being Mount Tomanivi.



# Why trade with Dunninghams?

New Zealand has always been a country of inventors and innovators. A number of the world's momentous discoveries in science, technology, medicine and agriculture have been made by New Zealanders.

With a stable parliamentary democracy, low inflation and high employment, New Zealand has a strongly performing economy and makes for a successful and low-risk trading partner.

Dunninghams embodies all that is great about New Zealand – we've made it our quest to provide a fresh, comprehensive and innovative range of local and international products to meet all tastes and needs across our diversified markets.

Despite our global abilities, we have maintained a good, old-fashioned family way of doing business and have built our success by going the extra mile for you, our customers, to ensure we meet our commitment to deliver.

We are New Zealand's largest butchery supplies company with over 100 years experience, with a sales force that spans the nation. We make it our job to:

- Listen and act on what the market demands
- Provide new and innovative products
- Custom design and blend
- Equip our sales team with product knowledge second-to-none
- Give the support needed for our customers and suppliers to reach their own business goals



## 100 year anniversary mugs

To celebrate 100 years in business we have been handing out our branded 4 pack mugs, if you haven't received a set, please speak to your rep or call customer services and we'll send some out to you!