



PRESS RELEASE

Beak & Johnston Unveils \$110 Million State-of-the-Art Pastry & Ready Meals Facility

Arndell Park, September 2023 – Beak & Johnston, a trailblazing Australian food business renowned for its innovative, value-added meal solutions, proudly announces the grand opening of its state-of-the-art technology production facility in Arndell Park, Sydney.

Established in 1986, Beak & Johnston has evolved into a leading producer of premium chilled food products. Over the years, the company has transitioned from raw meat processing to crafting value added, convenient meal solutions. Its extensive food range now includes ready meals, pastries, soups, and slow-cooked proteins.

Beak & Johnston boasts a diverse portfolio of leading brands, including Strength Meals Co, Simone Logue, Pitango, and Beak & Sons. Furthermore, the company manufactures high-quality food products on behalf of some of Australia's most prominent brands, such as Woolworths and 7-Eleven.

Brad Banducci, CEO of Woolworths Group Ltd, had the honour of officiating the ceremony, emphasising the significance of this milestone for the Australian food industry. The event featured a heartfelt Welcome to Country and a traditional Smoking Ceremony conducted by Darug Elder Uncle Colin Locke, using gum tree leaves. These sacred rituals served as a warm introduction and symbolized the cleansing and protection of the space and its attendees. This newly unveiled facility has been meticulously designed to meet the growing demand for fresh and convenient meals and pastry snacking options that Australians can effortlessly heat and savour. Strategically located adjacent to their existing food manufacturing facility, this \$110 million investment comprises a cutting-edge greenfield building spanning over 10,000 square meters. The project was realised through a collaborative effort with Lend Lease and Total Construction.

Notable features of the facility include a pastry line equipped with state-of-the-art baking, cooling, and handling solutions. Of note is the investment in Vacuum Cooling technology, ensuring the production of consistently crisp and flaky pastries. Additionally, the site houses high speed ready meal lines equipped with baking and inline freezing capabilities, complemented by a spacious 300-pallet warehousing facility.

Sustainability is at the core of this facility's design, with solar panels expected to generate up to 30% of the energy consumed on-site, substantially reducing the carbon footprint. Furthermore, the Vacuum Cooling technology is poised to dramatically decrease plastic usage, exemplifying Beak & Johnston's commitment to a greener and more sustainable future. Ray Hanly, CEO and Managing Director of Beak & Johnston, expressed his enthusiasm for the expansion, stating, "We are extending our business capacity and capability to create new, exciting, high quality food products



for Australians to enjoy, all while contributing to the growth of job opportunities in the local Western Sydney area."

He continued, "We take great pride in investing in cutting edge global technology for the Australian food industry. Our commitment to unique technology sets us apart, enabling us to offer our customers high quality food products that are sustainably produced, driving efficiency and consistency."

Beak & Johnston's latest venture marks a significant stride in the Australian food industry, promising to elevate the country's culinary landscape with innovative, sustainable, and delectable offerings.

Links:

Beak & Johnston - <https://www.beakandjohnston.com.au>

NOTES TO EDITORS

Contact:

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Images:

Is available for download at [TKe PR Images](#)

About Beak & Johnston

Beak & Johnston is an Australian, privately owned fresh food business with 35+ years of experience in innovative, value-added meal solutions. Beak & Johnston manufactures a variety of fresh ready meals, lasagna, sous vide proteins, pastries, soups, sauces, and side dishes. Beak & Johnston's influence extends across Australia and New Zealand, where they operate three state-of-the-art facilities. These facilities are hubs of culinary creativity and employ over 700 skilled individuals who share a passion for producing convenient and delicious food solutions.

Over the years, Beak & Johnston has built strong partnerships with leading supermarkets and food service operators, contributing to the convenience and satisfaction of consumers nationwide. The company's commitment to excellence has been consistently recognized with numerous industry awards, reaffirming its position as an industry leader.