

Dairy Planet

Fonterra's Stellar Products

Anchor Cooking Cream

Anchor Cooking Cream has been specifically developed to provide superior texture and flavour in hot dishes such as sauces, soups and casseroles.

It won't split or separate in acid or at high temperatures, and with a yield of up to 40 percent higher than ordinary thickened cream, it's more economical.

Because it's already reduced, Anchor Cooking Cream reaches a coating consistency more quickly, helping to reduce cooking time. The high fat content makes it particularly good for making thick, creamy sauces. It can also be used in cold applications.



Mainland Egmont Shredded

Exclusive to Fonterra, Egmont has similar melting properties to mozzarella but with a sweet, nutty flavour, smooth texture, a colour that's more golden than mozzarella, and less oiling off than tasty cheese.

Using Egmont eliminates the need to mix tasty and mozzarella together to get that perfect blend.



Mainland Cream Cheese

Mainland Cream Cheese boasts a mild buttery flavour and smooth creamy texture, and is versatile enough to suit a wide variety of menu items.



Girgar Butter

Girgar Unsalted Butter is European style cultured butter with a lingering, creamy flavour. Use to ensure a rich, buttery flavour in cooking.



Western Star Butter

Loved for its taste and renowned for its versatility, natural butter is a great way to add flavour in baking, frying, saucing and general menu preparation for both sweet and savoury dishes.

Western Star Salted Butter is quality Australian butter from a trusted, long-established brand.



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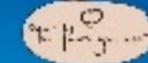
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Fresh news from Fonterra Foodservices & the biggest stars in the daily universe

Dairy Planet



Australia wins Bronze in Chile

Queensland chef Ross Howell from Ross Howell Catering has won Bronze at the World Association of Chefs Societies (WACS) International Global Chefs Challenge held in Chile last month. The WACS Global Chefs Challenge is the first individual chef's competition in the world which gives representatives of more than 80 countries the opportunity to compete. The largest competition of its kind, the Challenge is designed to focus international attention on both the global culinary professionalism of chefs and on WACS itself.

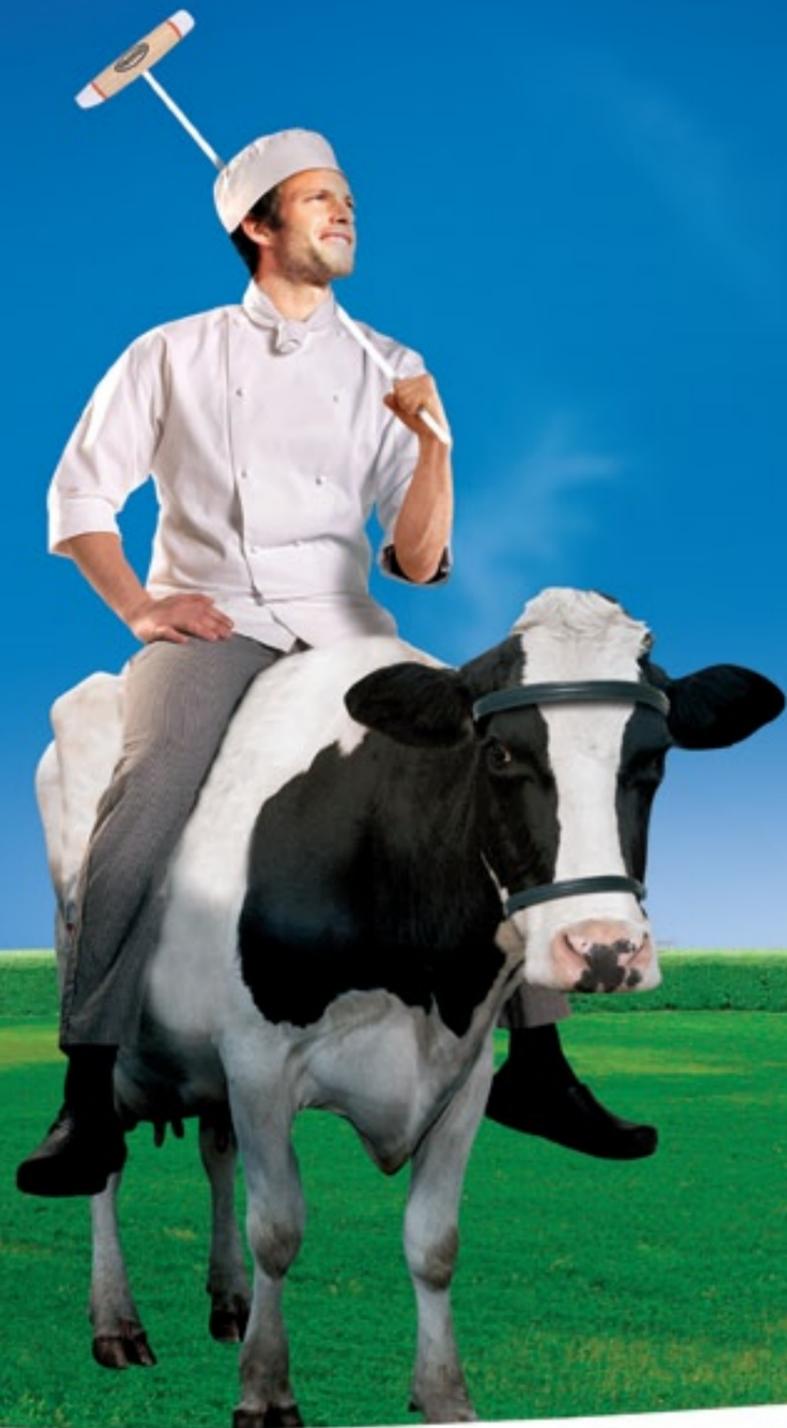
All teams were required to present a four course exclusive menu to serve 12, with competitors required to submit their menus in writing and discuss their content with beverage experts. In addition to their food, competitors were judged on professional preparation, proper use of ingredients, timing, supervision of their apprentice, work habits, cleanliness and sanitation. The results were close with I Wayan Wicaya of Bulgari Bali resort the overall winner of the Global Chef title.

Anchor Cooking Cream and Fonterra butter were used in all competitions.



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MILLIONAIRE LIFESTYLE WEEKEND

5 lucky people will win a trip for two including:

- \$500 Shopping Spree
- Premium seats to a theatre show
- Dinner for two at The Press Club
- Wine tasting in the Yarra Valley
- Two nights accommodation at The Prince in St Kilda
- Return economy flights to Melbourne from winner's nearest capital city including selected transfers in Melbourne

One winner from each state pool: VIC/TAS, NSW/ACT, SA/NT, WA, QLD.
Winners must be available to travel on Friday 4th June and return Sunday 6th June 2010.

WIN \$1,000,000*

Each prize winner will have the chance to participate in the sweepstakes on Friday 4th June 2010, where they will have 1 in 250 chance of winning ONE MILLION DOLLARS

CONTACT YOUR SALES REPRESENTATIVE OR PARTICIPATING DISTRIBUTOR TO PURCHASE AND ENTER.

VISIT WWW.FONTERAFOODSERVICES.COM.AU FOR FULL DETAILS.

Promotion commences 15/02/10 and ends at 11.59pm AEDST on 11/04/10. Full conditions of entry: www.fonterrafoodservices.com.au. Only open to Australian residents 18+ who can travel from 4/06/10 to 6/06/10. Retain all purchase receipt(s) showing date/time/method of purchase. Entries based on different receipts must be submitted separately. *Minor Prize* winners drawn at 3pm on 23/04/10 at Suite 104, 55 Beach St, Port Melbourne VIC 3207, published in the Australian 30/04/10. *One *Minor Prize* winner from each state pool of VIC/TAS, NSW/ACT, SA/NT, WA, QLD will be flown (economy air travel) to Melbourne to participate in a sweepstakes on 4/06/10 for a 1:250 chance to win one million dollars. *Minor Prize* weekend valued at up to \$4,531.60 depending on departure point. In the case of an individual who enters on behalf of a business, prize will be awarded to the business. Promoter is Fonterra Brands (Australia) Pty Ltd, ABN: 80 095 181 669, 327 Ferntree Gully Rd, Mt Waverley VIC 3149. Authorised under NSW Permit No. LTPS/09/11917, VIC Permit No. 09/4045, ACT Permit No. TP09/5076, SA Permit No. T09/3066.

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