

Australia's first no-oxygen mill unaired at Brisbane Organic Roadshow Friday 11th July

Organic processors are well ahead in the trial of innovative, all-natural food technologies.

Certified organic miller and BFA Roadshow sponsor, **Z-Mills**, is just one month away from the launch of Australia's first no-oxygen, zero light and low-heat mill.

The Alligator mill will use up to thirty percent less energy than its conventional equivalents while retaining grain roughage, essential oils, minerals and fibre that substantially increase the nutritional value of processed grain product staples such as flour.

For the first time, the mill will also be able to process hard grains such as brown rice and hemp without rancid effects, opening up the opportunity for entirely new product lines.

And the shelf life of no-oxygen milled product could be as long as two years.

Thomas Cunliffe, Z Mills CEO, says many of the mills enhanced efficiencies come from the fact it operates with just one moving piece.

"A large blade, similar to a lawnmower blade, which spins the grain through the air at around 400 metres per second. Processing occurs as grain impacts with grain – effectively the grain mills itself", he says.

Mr Cunliffe says the mill operates at around 4 degrees Celsius in an oxygen-free environment that does not strip essential ingredients, creating a flour product that does not need to be fortified like many other flours after processing.

And he says the product lasts longer because it has never been subjected to an outside environment.

"When a consumer opens a packet of flour processed by Z Mills in an Alligator mill, it's the first time that the grain's been exposed to atmospheric conditions. Until that point there are few, if any enzymes activated".

The process could have significant implications for food manufacturers and in particular those with organic lines that are seeking a more functional food.

Find out more about no-oxygen milling at Z Mills presentation at the Brisbane Organic Roadshow next Friday the 11th!

Other key note speakers include:

- **Professor Edward C. McGawley** (Nematologist and Professor, Louisiana State University, USA)
- **Dr Maarten Stapper** (former CSIRO principle research scientist and soil health and organic farm systems researcher) on soil health in organic farming, also presenting a later seminar on GM from 3:45pm at the same venue, immediately following the Roadshow.
- **Amanda Blennerhassett** (Brand Manager, Abundant Earth Natural Foods) and **Colman Ridge** (Event Director, Brisbane's Greenfest) on green marketing, branding and organic message delivery.

The event will be hosted by Brisbane-based Biological Farmers of Australia in conjunction with **Z Mills**.

Details BFA/ Z-MILLS organic trade roadshow:

When? Friday 11th July 8:30am – 3:30pm

Where? Central Bardon Conference Venue, 390 Simpsons Rd, Bardon (Brisbane)

For more information or to book your place contact BFA on (07) 3350 5716 email info@bfa.com.au.

ENDS. Media interviews and image opportunities are available ph: (07) 3350 5716 ext. 222

The BFA has a vision for organic industry growth and education in Australia. Watch out for the Organic Industry Market Research Report due for release mid 2008 to see how the industry is achieving its goals! More information is available at http://www.bfa.com.au/index.asp?Sec_ID=260.



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