

SOCIAL, ENVIRONMENTAL & CORPORATE RESPONSIBILITY

2024



Since
1921

Dunninghams

Corporate, Environmental & Social Responsibility

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

4 scholarships up for grabs in 2024

In support of the development of young butchers in the industry, Dunninghams is delighted to announce four Outward Bound Scholarships for 2024. 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: July/August 2024 (exact dates to be confirmed).

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 31st 2024. To participate, candidates must work in and be interested in furthering their career in butchery. Nominations must be received by 31st March 2024, with the lucky winner announced on 30th April 2024. 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 2024 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

All nominations must be received by 31st March 2024.

For more information on Outward Bound, visit: www.outwardbound.co.nz

BEEF + LAMB
NEW ZEALAND

BUTCHERS' SUMMIT

SCHOLARSHIP

May 2024

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 Beef + Lamb New Zealand Butchers' Summit Scholarship – an opportunity for independent butchers to attend to get the most out of what the Summit has to offer.

The Beef + Lamb New Zealand Butchers' Summit Scholarship will be open to:

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

The Beef + Lamb New Zealand Butchers' Summit Scholarship will cover:

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

Applications for the Beef + Lamb New Zealand 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.

FOR MORE INFORMATION CONTACT MICHELLE@RMNZ.CO.NZ

*Each scholarship will cover costs up to \$1250 per person.



BUTCHERS BANQUET MARINADES



Code	Description	Weight
GLUTEN FREE (GF)		
MARLBBSBBQ250	Smokey BBQ Marinade GF	250g
MARLBBCLSBBQ04		4L
MARLBBSCH250	Sweet Chinese Honey Marinade GF	250g
MARLBCLKT250	Honey Mint Rosemary Marinade GF	250g
MARLBCLHMR04		4L
MARLBCLKT250	Smokey 'n' Hot Marinade GF	250g
MARLBCLKT04		4L
MARLBBSCL250	Sweet Curry Marinade GF	250g
MARLBCLSC04		4L

250g pouches sold as cartons of 10

BUTCHERS BANQUET RUBS



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

ENVIRONMENTAL RESPONSIBILITY

New for 2023/24

We've added solar panels to our Christchurch building

Like many businesses, Dunninghams is a perfect candidate for solar with relatively high base load energy demands that can be offset by solar power during the day, combined with a large roof space. With the additional roof space in the new warehouse, we have the opportunity to obtain further power savings and offset our carbon footprint as a company.



Electric vehicle charging stations have been added in Auckland



New memberships



We are members of the Packaging Forum.

The Packaging Forum advocates to government on behalf of members for effective policy settings and regulation around packaging sustainability.

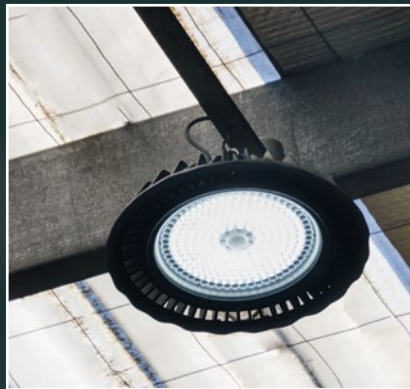


We are now members of the soft plastic recycling scheme. We will be recycling soft plastics in all 3 of our locations.

The soft plastic recycling scheme website tells you all about plastic bag, plastic wrap, bubble wrap and grocery bag recycling.



The benefits of a water tank 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.



Upgrading your light bulbs is the easiest and smartest way to help reduce your home's carbon footprint.

So we switched out all of our bulbs with energy efficient LED's, throughout our buildings, from our kitchens to our warehouses.



Every year, New Zealand generates over 80,000 tonnes of electronic waste, much of which contain toxic elements.

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.



As anyone who uses and replaces printer toner cartridges knows, it can be tempting to throw them away when they're empty. The thing is, toner cartridge recycling is a more responsible, sustainable way to deal with your empties, and it's easier to do than ever before.



"It's estimated that nationally only 28 per cent of materials are recycled and the rest goes to landfill."
- Environment Minister D.Parker.
At Dunninghams, we're recycling as much as possible in all three of our locations. With recycling points throughout the buildings.

ENVIRONMENTAL RESPONSIBILITY

TOITŪ



We are delighted to confirm that DM Dunningham Limited has successfully completed the audit requirements of Toitu Enviromark gold certification.



The key elements and achievements for Toitu Enviromark gold certification are that you:

- Have identified and established objectives, targets and KPIs
- Have implemented and maintained environmental programmes to address significant environmental aspects
- Have processes in place to monitor significant environmental aspects
- Have emergency preparedness and response processes in place to prepare for and respond to potential emergency situations
- Have processes for evaluation of compliance which assess and correct compliance issues to ensure ongoing compliance.
- Have environmental programmes in place to comply with legal and other requirements
- Have determined the context and scope of your organisation
- Can demonstrate leadership and commitment by top management in allocating appropriate personnel and resources to the EMS
- Have assigned and communicated roles, responsibilities and authorities for the EMS

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.



SOCIAL RESPONSIBILITY

for our staff

Employee Assistance Programme (EAP)

Our EAP (Employee Assistance Programme) is a professional and confidential service paid for by Dunninghams. It is to assist you if you are experiencing any personal or work related difficulties. This service is provided by an independent company, EAP Services Limited, and their professionals are all qualified, registered and highly experienced EAP specialists.

Ethical trading (anti slavery)

Supplier reviews including supplier agreements with code of conduct schedule. It contains clauses that address discrimination, health and safety, compliance with all local employment laws and regulations (including minimum age requirements), modern slavery and exploitation, privacy rights and working conditions (remuneration, hours, leave). A copy of our supplier code of conduct is available to view on our website at the bottom of the home page under 'Supplier Code of Conduct'.

for our community

Outward Bound

In support of the development of young butchers in the industry, Dunninghams has been offering 4 Outward Bound Scholarships per year, for many years. An intensive 21-day course worth \$4000 - on us!

We like to give back to the community, via sponsoring worthwhile New Zealand causes



Land + design + build



One of Calder Stewart's unique benefits is our extensive industrial land holdings in a range of locations throughout New Zealand. These sites are primed for both industrial and commercial development. Our planning, financing, design and build capabilities also provide full turnkey options. Get in touch for all of your industrial property and building needs.

Your partner in property and building.





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

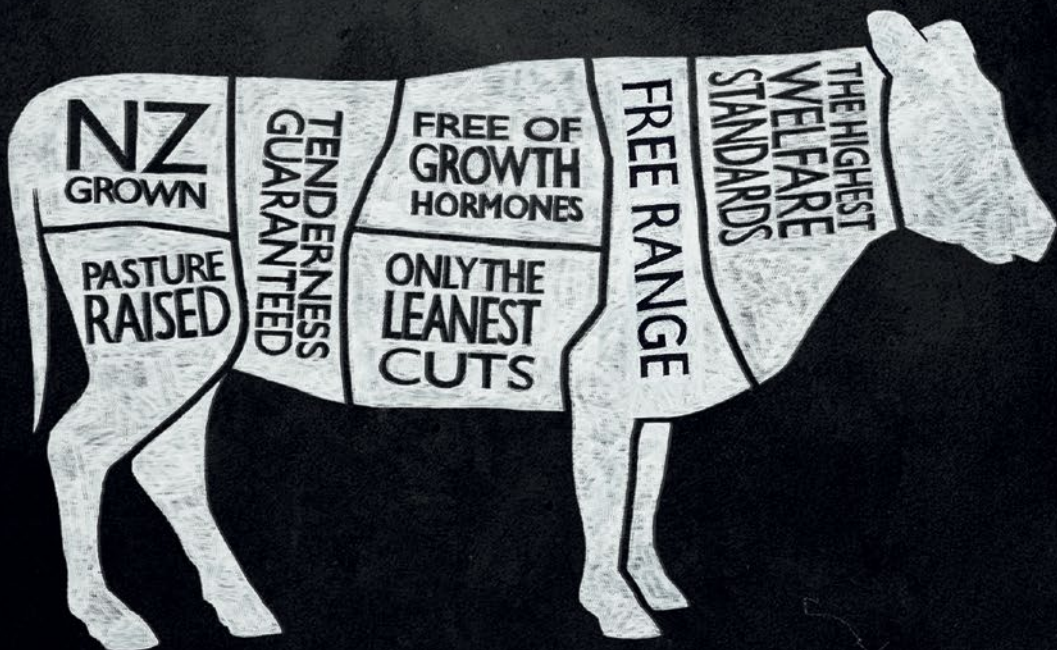
Being a member of Retail Meat New Zealand has helped me hugely in so many different ways. I've been lucky enough to meet some of the most talented and successful butchers in the country, and use their knowledge to help improve my own knife and leadership skills. I've also been lucky enough to build up 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

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.



New Zealand

Journey through diverse terrains, from majestic snow-capped mountains to pristine beaches and lush forests. Witness the surreal beauty of Milford Sound, explore the geothermal wonders of Rotorua, and soak in the scenic splendor of the Southern Alps. New Zealand's unspoiled beauty will leave you in awe.

Step back in time and explore New Zealand's fascinating history. Wander through the ancient forests of Waipoua, where you'll find the massive kauri trees, some over 2,000 years old. Visit the historic sites of Waitangi and learn about the signing of the Treaty that shaped the nation's future.

Surf's up! New Zealand boasts some of the best surfing spots in the world. Whether you're a seasoned pro or a beginner, catch the perfect wave in Raglan, Piha, or Gisborne. Don't forget to relax on the sandy beaches, enjoying the picturesque sunsets that paint the sky in hues of orange and pink.

Calling all thrill-seekers! New Zealand is your playground. Hike the iconic Tongariro Crossing, bungee jump off the historic Kawarau Bridge, or go skydiving over Queenstown for an adrenaline-pumping experience you'll never forget. Our outdoor activities are bound to leave your heart pounding with excitement!

Picture: Aoraki/Mount Cook National Park

Every business
is a journey,
let's find a way.

 BNZ Business

bnz 
let's find a way



Food Technologists: Meggie Fang & Rose Martinez

NEW PRODUCT DEVELOPMENT ON-SITE

The Innovation Hub at Dunninghams' head office in Auckland is a purpose-built kitchen with the capability of emulating a wide range of commercial manufacturing processes on a smaller scale.

Product development is a key area of expertise for Dunninghams. Now with a stronger team than ever, our NPD department helps bring new ideas into marketable new products or improve existing products to meet new or evolving customers' needs.

The team works closely with our customers and suppliers to create food solutions worthy of carrying our customers' brand and name, and a place at every table.

Underpinning the work that takes place in the Innovation 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 not only function well in every aspect, but also meet customer, market and compliance requirements.

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

What is important to us and our customers is to ensure they get plenty of repeat business by ensuring we make cooking the finished product simple, no fuss and full of flavour. To help in this, the NPD team presents new products to our Sales Reps both in the raw and 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

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



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