

# INTRODUCTION

2024



# Contents

Introduction	1 - 13
Ingredients	14 - 79
Casings	80 - 105
Packaging	106 - 153
Ancillary Equipment	154 - 185
Knives	186 - 215
Sharpening	216 - 225
Personal Protective Equipment (PPE)	226 - 231
Hygiene	232 - 253
Machinery	254 - 301
Curing & Smoking	302 - 313
Corporate, Environmental & Social Responsibility	314 - 331
Index	332 - 335

# WELCOME TO THE 2024 DUNNINGHAMS CATALOGUE!

As a business we value our customers, suppliers and staff the most! Thank you to our loyal customers for your business, we see you as business partners! Thank you suppliers for standing by us over the decades and supplying us quality products which add value to our range and offering! Lastly, but not least, thank you to all our dedicated and loyal staff who make it all happen, without you we would not exist as a business.



*We are proud to release our 22<sup>nd</sup> annual Dunninghams Catalogue!*

Dunninghams, now trading for 103 years and still proud to be 100% New Zealand owned and operated, fourth generation, family business.

Every year Dunninghams has evolved to better meet the needs of our customers. Our product range continues to grow with over 10,000 SKUs.

With four warehouses nationwide, two in Auckland on the same site, one in Wellington and one in Christchurch allowing us to service all customers nationwide and hold stock for when our customers need it.

While flagship products such as Spice-O-Mix are still going strong, new value-added ingredient products have been developed including the launch of a new trademark the 'Butcher's Banquet' range of retail marinades and rubs, stand-up pouches and specialist films. We have also continued to expand our agency lines e.g. Harvest B products, to ensure customers enjoy a wide variety of options and choices, they can in turn offer to their end customers.

Our catalogue and website plays a large part in assisting you to run your business efficiently and profitably. We continue to improve our catalogue and website and have made it even easier to use with more pictures and detailed descriptions to help identify products and part numbers with informative advertorials. Remember to take advantage of the carton and multi-buy rates that exist for some products. As always, we're here to help, via our customer service team, your local Dunninghams sales representative or the online customer portal. We are only a phone call away 0800 363 1921.

Once again, customers, suppliers & staff - thank you for your continued support!

## Scott Reynolds, CEO



### The Dunninghams Senior Management Team

*Back row L to R: Chris King (National Sales Manager),  
Andrew Higgins (Logistics & Supply Manager),  
Stuart Badland (Manufacturing Manager),  
John Dunningham (Machinery Sales Manager/Director),  
Stephen Nicoll (Chief Financial Officer)*

*Front row L to R: Mike Wilkins (Operations Manager),  
Scott Reynolds (Chief Executive Officer),  
Kathryn Fletcher (Customer Services/Director),  
David Lowe (Procurement & Planning Manager).*

## Food Service Packaging

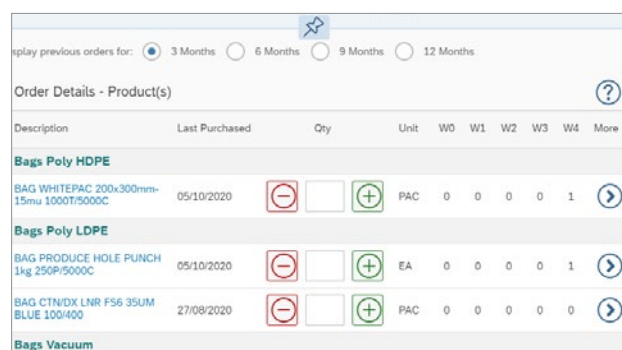
Our food service packaging sales team is growing, with the required technical knowledge and know how to find the appropriate item to package your products and meet all your food service needs. We now stock environmentally friendly and home compostable product options, with an ever-expanding range of new products arriving monthly. Please contact your Dunninghams sales representative, customer services or email [salesteam@dunninghams.co.nz](mailto:salesteam@dunninghams.co.nz) for more information.

## Online portal

Account customers can browse and purchase Dunninghams products 24/7 with our online customer portal, which has a fresh new look with more features. Account customers can browse from their PC, tablet or smart phone. To register for access to the portal, you will simply need to complete an online portal access request form. For a copy, please ask your Dunninghams sales representative, customer services or send an email to [salesteams@dunninghams.co.nz](mailto:salesteams@dunninghams.co.nz)

Portal features include:

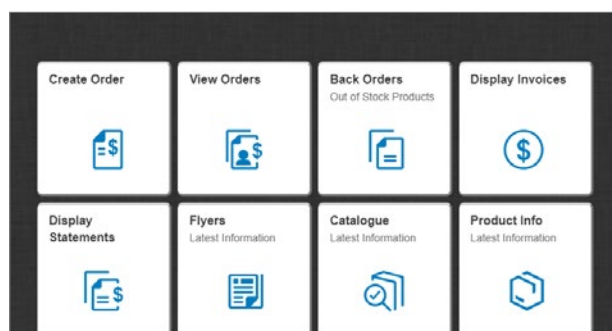
- Order history
- Back orders (if any)
- Copies of invoices and statements
- New products and products on promotion
- Product flyers & newsletters (Butcher's Hook)
- How to guides
- Machinery brochures and other product information



Display previous orders for: <input checked="" type="radio"/> 3 Months <input type="radio"/> 6 Months <input type="radio"/> 9 Months <input type="radio"/> 12 Months									
Order Details - Product(s) ?									
Description	Last Purchased	Qty	Unit	W0	W1	W2	W3	W4	More
<b>Bags Poly HDPE</b>									
BAG WHITEPAC 200x300mm-15mu 1000T/5000C	05/10/2020	<input type="text"/>	PAC	0	0	0	0	1	
<b>Bags Poly LDPE</b>									
BAG PRODUCE HOLE PUNCH 1kg 250P/5000C	05/10/2020	<input type="text"/>	EA	0	0	0	0	1	
BAG CTN/DX LNR F56 35UM BLUE 100/400	27/08/2020	<input type="text"/>	PAC	0	0	0	0	0	
<b>Bags Vacuum</b>									

## Direct debit facilities

Making it easier for you to do business with us, monthly and weekly now available. Direct debit facilities are available for all account customers. Please contact your sales rep, customer services or email [salesteam@dunninghams.co.nz](mailto:salesteam@dunninghams.co.nz) for a copy of the direct debit form. This is also available on our customer online portal.



# DUNNINGHAMS

## Continuing to evolve

We continue to evolve as a company that meets a wide variety of needs across many segments of the food industry, both within and beyond New Zealand's shores. While still catering to our loyal butchery customers, Dunninghams also provides quality solutions to meat and fish processors, distributors and food service networks.

## ENVIRONMENTAL, HEALTH & SAFETY

### TOITŪ



At Dunninghams we are proud to have achieved Gold certification with Enviro-Mark to demonstrate we do care about the environment for

our children and our children's children and beyond. We have a solar farm on our Auckland site roof, LED lighting, our vehicle fleet has been changed over to Toyota Rav4 Hybrids, we are recycling multiple waste streams. We have recently added electric vehicle charging stations to our Auckland site and are working on many other initiatives for 2024.

Health & safety and staff wellbeing is taken seriously with constant reviews and improvements being made company-wide to make our workplace safe, with this in mind, we installed air conditioning in our manufacturing/raw materials area.

Please see our Corporate, Environmental & Social Responsibility section for more info.





*At our Penrose branch we can batch blend a customised, special blend or unique recipe for you.*

## **BATCH BLENDING**

At Dunninghams' Auckland manufacturing site in Penrose, we offer batch blending of ingredient products like sausage meals, glazes, pattie mixes, sous vide mixes, concentrates, brine mixes, cures, and coatings. We can create customized blends and unique recipes, with a minimum order quantity of 40kg. We can even modify your favorite recipes to ensure consistency and quality. To inquire about batch blending, customers can contact Dunninghams sales representatives, customer service, or send an email to [salesteam@dunninghams.co.nz](mailto:salesteam@dunninghams.co.nz). Our team members will be in touch.

## Our Sales Team



(Back row L-R) Neil Larsen, Mark D'Audney, John Dunningham, Andre Holloway, Evan Buchan, Hamish Gunn & Chris King.  
(Front row L-R) Ralf Kuester, Gary Watt, Lee Urquhart, Paul Brechin, Steffan Pedersen, Fabian Quevit, Ash Joyce & Phillip Cook.

### Sales Representatives

Our sales fellas work up and down the country, all are ex butchers, they have in depth knowledge on what you need and are able to help with any problem solving along the way. Or even chucking on an apron and getting their hands dirty.

## The Customer Service Team



(Back row L-R) Hayley Williams, Nicky Jenks, Kathryn Fletcher, Angelina Mose, Jocelyn Aisher,  
(Front row L-R) Kelly Matthews & Sandy Johnson,

### Customer Service

With a combined experience working in customer services of over 100 years, you're orders are in safe hands.

## Quality Assurance & New Product Development Teams



L-R: Rose Martinez, Gargi Adhvaryu, Philippa Avis, Stuart Badland, Joanna Matheson, Sarah Jane Caudwell & Meggie Fang

### QA & NPD

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 customer needs.



## Marketing & Design

We take care of everything from our social media presence to designing this catalogue and taking product photos in-house in our photography studio, as well as maintaining an up to date website and customer portal making it as straight forward as possible for you, the customer.

## Finance

Supporting the Dunninghams team by ensuring the back office admin runs smoothly for our customers, suppliers and other external parties.

## Purchasing

The Procurement & Planning teams' focus is to ensure we have the right products, in the right place, at the right time, to meet our customers' varied needs.

We work with our strategic supply partners all over the globe to guarantee we're always delivering the highest quality products to the NZ and global market.

## Marketing



*L-R: Paola Bucu & Jade Jones*

## The Finance Team



*L-R: Srinivas Radhakrishna , Ameer Bhavsar, Aileen Tablada, Shirley Raymond, Stephen Nicoll & Alfray Sahib*

## The Purchasing Team



*L-R: Kiran Singh, Lydia Lin, Ansley Pu'a & David Lowe*

# The Warehouse Teams

## Warehouse

Our warehouse team is spread across three centres and are responsible for receipting, storing of the stock and then for dispatching of the order to our customers to meet their requirements.



### **Auckland Warehouse Team**

Aaron Abraham, Aaron Done, Jacky Cai, Suva Naomi, Jack Carter, Lata Siositeni, Feta Tanoai, Onolua Muliava, Matt Fiu, Belinda Lelea, Stephen Chan, Gong Wattanapradit, Mike Wilkins & Hayden Hamilton



### **Wellington Warehouse Team**

Rakesh Chand, Dean Rohloff, Stefanie Lintern



### **Christchurch Warehouse Team**

Allan Brown, Matt Hurley, Ben Rakaupai & Craig Fitiao.



## Manufacturing

Our department is made up of NPD (New Product Development) QA (Quality Assurance) and the manufacturing team who are a dedicated group of people assembling ingredients, blending ingredients and packing off to customer requirements. Our team are committed to ensuring we meet our customers' expectations for innovation, and production of the highest quality products. Our processes ensure our customers can rely on us for product produced to international food safety standards.

## The Manufacturing Team



*L to R: Tua Havea, Dhru Sheth, Tia Letaulau, Tony Valeli, Levi Fuasa, Shaaman George, Gordon Naidoo (Team Leader), Avendra Prasad, Fale Tanuvasa, Tommy Decha, Peter Uhila, Philippa Avis (Quality Assurance Manager), Jimmy Walters, Sarah Jane Caudwell (Production Planner), Richie Moaho, Meggie Fang(NPD), Joanna Matheson (QA), Stuart Badland (Operations Manager MFG), Sang Jun Choi, Gargi Adhvaryu (QA), Rose Martinez (Research and Development Manager)*

**Commercial contracts, shareholder agreements, property and company advice - we can package a complete range of solutions for any business. We can seal any deal - and make sure it's airtight.**

Ulrich Milne Lawyers offer clients the highest standard of legal advice on all aspects of business. We combine legal expertise with a problem-solving approach that aims to deliver results.

Please contact Andrew Skinner on +64 9 242 3125 or [andrew.skinner@uml.co.nz](mailto:andrew.skinner@uml.co.nz)

Our complete range of services are fully aged and reusable. We plan on being here tomorrow to help whenever you need our legal experience and services.

- Buying and selling commercial, residential, and industrial property
- Leases
- Property financing
- Subdivisions
- Estate Planning
- Relationship Property
- Trust formation and administration
- Enduring Powers of Attorney



Imagetext House, Ground Floor,  
3 Owens Road, Eden  
Epsom, Auckland 1023  
T: +64 9 630 2727 • [uml.co.nz](http://uml.co.nz)



# WHERE TO FIND US...

Freephone:  
0800 363 1921

We have three branches in handy locations in Auckland, Wellington and Christchurch.

Come in and check out our product displays in our Auckland branch or feel free to book an appointment with our reps in Christchurch & Wellington.

## Auckland

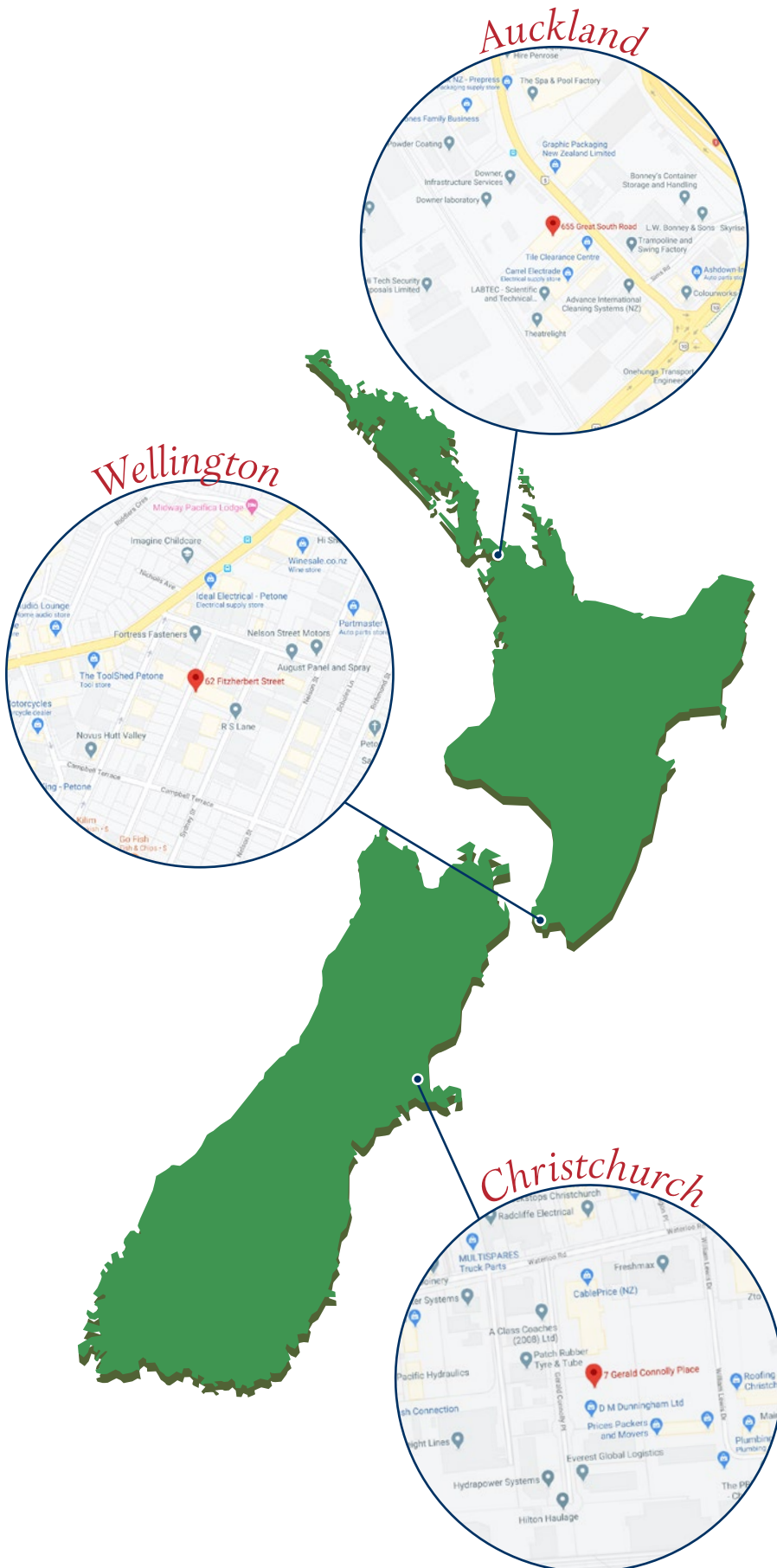
655 Great South Rd, Penrose 1642  
P0 Box 12 572, Penrose  
T: +64 9 525 8188  
E: [salesteam@dunninghams.co.nz](mailto:salesteam@dunninghams.co.nz)

## Wellington

62-64 Fitzherbert St,  
Petone 5012 P0 Box 38 359, WMC  
T: +64 4 568 8012  
E: [wellington@dunninghams.co.nz](mailto:wellington@dunninghams.co.nz)

## Christchurch

7 Gerald Connelly Place, Hornby,  
Christchurch  
T: 03 379 3842  
E: [salesteam@dunninghams.co.nz](mailto:salesteam@dunninghams.co.nz)





# FOR MORE THAN 5 DECADES, DUNNINGHAMS SPICE-O-MIX HAS BEEN FLAVOURING AWARD WINNING SAUSAGES THROUGHOUT NEW ZEALAND.

What's the secret to  
making New Zealand's  
best sausages?

Spice-O-Mix is a sausage meal seasoning/binder used in fresh sausages. It uses the highest quality traditional seasonings, specially selected by experienced taste panels to produce the most delicious sausages with the widest customer appeal and maximum shelf life. All the ingredients are GM free.

Exclusive to Dunninghams, Spice-O-Mix is available as a full ready-to-use pre-mix, or as a 4% concentrate, and has been developed to give maximum water retention and emulsification, which allows the use of lower cost meats with higher fat levels to produce good quality sausages.

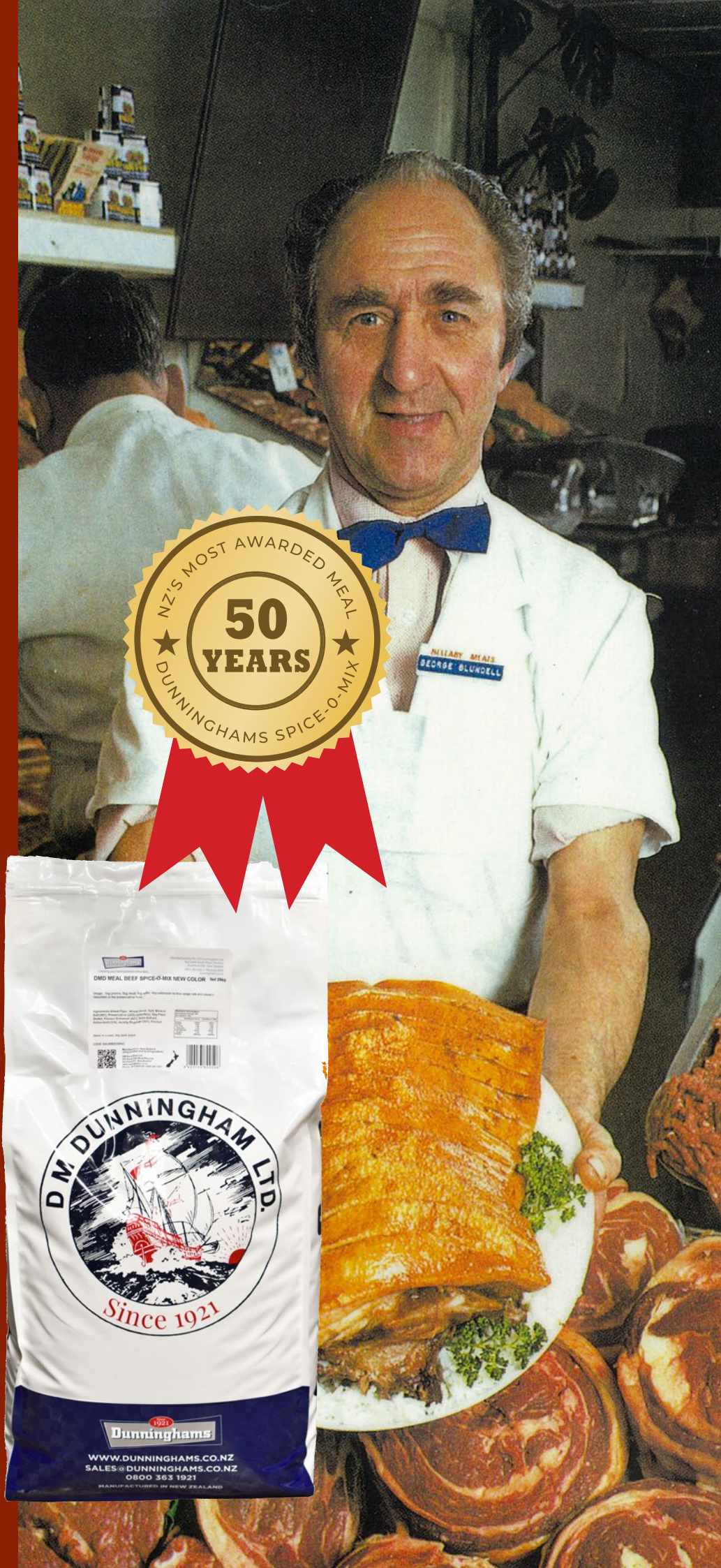
Spice-O-Mix is available in  
a wide range of varieties,  
including:

- Beef
- Pork
- Chicken
- Lamb
- Venison

Full product specifications are available on request.

To order, or for more information on Dunninghams Spice-O-Mix, call 0800 363 1921.

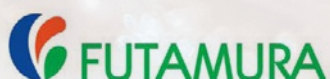
Product listing on page 14.





# AS THE PRIMARY SUPPLIER OF A VAST RANGE OF BUTCHERY SUPPLIES TO THE NEW ZEALAND MEAT INDUSTRY

*Dunninghams is proud to be the exclusive agent for  
the following quality brands:*



*Dunninghams is also a  
New Zealand distributor  
for:*

- Victorinox
- Dick
- Swibo
- Victory
- Cambrian
- Multivac
- Vemag
- Bradley
- ITI
- Adelman
- Scharfen
- FRA
- Ennio
- Devro
- Lico
- Zico
- Norton
- Starrett
- Freshfields
- Casing Boutique
- Bata
- Vikan
- & Others



# GIESSER MAX

*Code: SHAGMAX9990*



## NEIL'S PROFESSIONAL OPINION

This is the best self stoning system I have seen in 20+ years in the industry. I have never seen something so well made that does such an amazing job in a fraction of time compared to other systems.

This is the future of knife sharpening made by a knife manufacture to do nothing other than make your life with your knife easier and faster to maintain with the added benefit of giving your knife a longer life!

**Giesser is leading the charge in innovation with their products and the Max is proof of this.**

With its SAF (self-adjusting function) it ensures you are getting the perfect angle with every movement, optimising the sharpness and time spent to get that cutting edge ready to go faster and last longer.

With the option of 30 or 40 degree angles, this quality German made precision sharpener has most knives covered. Using nothing but the best materials for sharpening the Diamond and Ceramic rods will make short work of any dull cutting edges.

Small and compact, it is a very space efficient tool without compromising on performance.