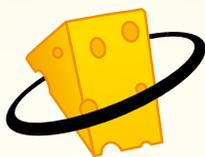


Everything that's news in the world of dairy

DAIRY PLANET



FRESH EDITION



This month sees the re-launch of our Mainland Cream Cheese. It has been specially formulated for foodservice professionals and I believe every commercial kitchen should have a pack in their fridge. Don't just take my word for how good it is. Try it for yourself and see how it compares.

TROY HUDGSON, MARKETING AND CHANNEL DEVELOPMENT MANAGER, FONTERRA FOODSERVICES

We also wish the 30 apprentice chefs taking part in the "Proud to be a Chef" programme in Melbourne this month the best of luck. This is just one way Fonterra Foodservices is helping to support Australia's future chefs.

A professional ingredient for foodservice professionals



PROFESSIONAL



A natural semi-soft smooth cheese.

- Boasts a mild buttery flavour and smooth creamy texture
- Only available to foodservice professionals
- Use for blending, thickening, spreading and binding
- Helps extend life of dips such as avocado dip
- Versatile to suite a wide variety of menu items - sweet or savoury throughout your entire menu
- From a delish avocado dip entrée, to a gourmet pizza with a cream cheese base and smoked salmon topping to a traditional cheesecake, Mainland Cream Cheese really is dairy for today's professionals.

Speak to your Fonterra sales representative today to sample the quality taste of Mainland Cream Cheese.

For full product specifications, go to fonterrafoodservices.com.au

FOODSERVICES
Dairy for Today's Professionals



Discover the Recipes for Success

You'll find tried and tested recipes that can make a real impact on your menu at fonterrafoodsolutions.com.au

Casual Dining



Smoked Salmon & Lime Croissant

Formal Dining



Twice Cooked Two Cheese Soufflé

Starting the Day



Potato Rosti Florentine

Something Sweet



Chocolate Pâté

Download full recipes at fonterrafoodsolutions.com.au



The finest quality for professionals

- ★ A brand with a proud Australian heritage, Western Star is synonymous with quality butter.
- ★ Adds flavour in baking, frying, saucing and general menu preparation for both sweet and savoury.
- ★ Butter is a pure dairy product. It contains no added ingredients (except in our salted products), which is why it boasts premium flavour profile.

Did you know
Western Star originated
in the west of Victoria
in the late 1800s?

Fonterra Foodservices Proud to be a Chef



Fonterra Foodservices and Melbourne Food and Wine Festival have launched a great new apprentice program called Proud to be a Chef.

Thirty 3rd year students were selected from around New South Wales, Queensland and Victoria to participate in this unique and exciting opportunity.

They will be flown to Melbourne for a weekend of

- hands on master classes with chefs, produce experts and sommeliers;
- a series of informal networking events involving industry leaders; and
- attend the Melbourne Food and Wine Festival's "The Global Trends industry forum"

The weekend will conclude with one apprentice chef who best encapsulates the "Proud to be a chef" ethos being awarded with a month-long placement beside Philip Howard at The Square in London.

The program will run from Saturday 21st - Monday 23rd March 2009.

For photos and details of the winners, please go to www.fonterrafoodservices.com.au/news/industry



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