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BANNISTER DOWNS DAIRY MEDIA RELEASE

Bannister Downs Dairy, a partnership between the Daubney Family and West Australia's leading private company, Hancock Prospecting, (HPPL) and its Executive Chairman Mrs Gina Rinehart, is pleased to announce the results from a study looking to establish a formal link between animal care, high levels of vitamins and minerals

Over the past 18 months Bannister Downs Dairy has been working closely with the research team from the Food Science and Nutrition Centre at Murdoch University to investigate the health benefits of the leading milks in WA, with the over-arching goal to promote the important role that milk has in a balanced and nutritious diet.

The research project began with a focus on the protein profile of each milk in the study and BANNISTER DOWNS DAIRY achieved top results for just about every protein category with proven nutritional benefits. The standouts for the BANNISTER DOWNS milk were high levels of key peptides such as lactoferrin, which was double that of the average lactoferrin levels in WA milk, beta-casein A2, monosaturated fatty acids, cows milk fat (anti-carcinogenic properties) and a lower level of the undesirable saturated fatty acids.

Continuing research is currently underway to look further into the vitamin and mineral profile of the milks as well as including some milk brands from the eastern states in the study comparisons. Early results in 2023 confirm that BANNISTER DOWNS milk has a naturally occurring high level of Calcium (20% above the average level for full cream milk) to increase bone strength and very high levels of Zinc (200% above the expected level for full cream milk) and Iron (500% above the expected level for full cream milk). A full report will be available once this next stage of the study is complete.

Of key interest is to understand why the milk from BANNISTER DOWNS has such an excellent nutritional profile and each variable is being considered in Stage II of this investigation.

According to Associate Professor Vicky Solah (Project Lead), her belief is that the farm management and herd behaviour play a major role in the overall milk quality.

It is excellent to learn that the shared foundation of a genuine concern for animal well-being by both the Daubney's and Mrs Rinehart, may very likely also be the reason why BANNISTER DOWNS milk is not only so well loved by discerning chefs and consumers, but also so good for you!

BANNISTER DOWNS is owned by the Daubney Family in partnership with HPPL, led by its Executive Chairman, Mrs Gina Rinehart AO, and their business relationship, spanning close to a decade, is strong as their shared priority around animal welfare and wellbeing means that there is a solid



609 - 916 Muirillup Road Northcliffe WA 6262 | PO Box 430 Northcliffe WA 6262

Admin +61 8 9776 4555 | **Fax** +61 8 9776 4588 | **bannisterdowns.com.au**

ABN 68 160 009 058 | admin@bannisterdowns.com.au



alignment in their values, and the care of their cattle is paramount. For example, the significant investment provided by HPPL for the new Creamery facility enables the dairy cows to come in to be milked automatically, according to their stage of lactation, and can be as frequent as every 4 hours to relieve their high milk production after calving, or as far apart as every 10 hours reducing unnecessary walking up to the dairy when it is not required. This voluntary milking optimises each individual cow's level of comfort and wellbeing. The facility also includes an automatic feeding parlour and multiple massage brushes which the cows are frequently seen to enjoy.

Mrs Rinehart is an enduring and leading advocate for the importance of animal welfare, making cattle wellbeing a priority for decisions on the cattle properties HPPL and Kidman owns. She has introduced a welfare culture, and added significant investment in infrastructure and systems in order to reduce or eliminate animal stress wherever possible. One example of this is the installation of shade in cattle yards, plus in recuperation and birthing paddocks and over water troughs and near water troughs. Reducing water temperatures by up to 10 degrees makes a significant difference to cattle in the heat, and also studies have proven this reduces bacteria in the water, and the consequent problems this causes for cattle. Another example is via increased surveillance of the cattle, via special ear tags, drones, helicopters and/or aircraft, with assistance to all station managers to achieve their pilot licences. Further examples are adding padding and headrests to weaner cradles, with massage brushes aligned to yard visits, and making as small as possible the imprint of branding irons.

Researchers are hoping a new study of the milk produced by several Western Australian dairies may help establish a formal link between healthy livestock and healthier produce.

Staff from Murdoch University examined the milk from six WA dairy farms, assessing levels of vitamin B12, B2, calcium, and a protein called lactoferrin, among others.

Associate Professor Vicky Solah said Bannister Downs Dairy in Northcliffe had the highest level of B12 and also ranked in the top two for calcium levels.

Dr Solah believes farm management and herd behaviour play a major role in overall milk quality.

"I think the management of the farm is really important for all sorts of quality aspects," she said.

"Healthy cows produce a good product ... and the cows there don't produce a huge volume per day."

"Also the understanding that they do low, slow pasteurisation, I think that's also a good thing."

Dr Solah said most dairies pasteurised at 72 to 80 degrees Celsius, while Bannister Downs pasteurised at 66.6C for five minutes.

Read the full article:

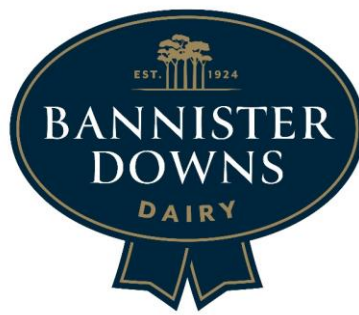
<https://www.abc.net.au/news/rural/2023-08-03/scientists-compare-vitamins-and-minerals-in-milk-from-wa-dairys/102659496>



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BACKGROUND

The multi-award-winning milk products are all processed with milk fresh from the farm and the team take pride and care to achieve the highest quality products from farm to fridge. BANNISTER DOWNS fresh milk is available throughout West Australia in Coles, Woolworths, IGA's and Independent retail stores and is the milk of choice for a large number of cafes in pursuit of excellence for their coffees and more.

The Northcliffe-based dairy was established in 1924 and has a long history of producing premium quality milk, available since 2005 under its family operated BANNISTER DOWNS DAIRY brand which features a critically acclaimed range of single origin farm fresh milk, cream and flavoured milks.

“Now, more than ever, we are all thinking carefully about our health and what we put into our bodies, and consumers see that it is important that they can trust the quality of the dairy products (and other foods) they enjoy.

“Even further, consumers want to know that animal welfare is a priority, as is cleanliness of facilities and healthy products, all of which are priorities that we share at BANNISTER DOWNS, and priorities we excel at delivering.

“We are excited to be entering into markets in the Eastern States in the coming months and sharing BANNISTER DOWNS milk, cream and flavoured milks across more of Australia, particularly after having been voted *Australia's Favourite Milk* at the Australian Grand Dairy Awards in 2022 which saw enquiries come from every corner of the country. More details will be available on the website very soon with regards to locations and retail partners.”

Following the establishment of the Bannister Downs Dairy brand in 2005, the Daubney family, seeking to grow their business further, were fortunate to be able to do this via a partnership by Gina Rinehart in 2014. The partnership has been very positive and has allowed for significant investment across all aspects of the Bannister Downs Dairy business, always with animal welfare, team well-being and product quality as shared priorities between the Daubney family, Mrs Rinehart and her team at Hancock Agriculture. Bannister Downs Dairy remains a dedicated family farming business with a strong focus on excellence, and with all the added benefits of the genuine interest and experience in Australian agriculture that Mrs Rinehart brings, and the expertise and enthusiasm of the Hancock Agriculture team that she leads.

ENDS



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LINKS

<https://www.bannisterdowns.com.au/>

<https://www.hancockagriculture.com.au/>

<https://www.cambridge.org/core/journals/proceedings-of-the-nutrition-society/article/exploring-differences-in-western-australian-milk-quality-and-nutrition/13E695756983664A5F84F4A50F8249FC>

ADDITIONAL INFORMATION

Milk is a rich source of essential nutrients for adults as well as growing children.

(<https://www.dairy.com.au/health/nutrients>)

(<https://www.dairy.com.au/health/dairy-health-benefits>)

(<https://www.tandfonline.com/doi/abs/10.1080/07315724.2011.10719983>)

Media enquiries & image requests –

Suzanne Daubney - sue@bannisterdowns.com.au



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