



BANNISTER DOWNS DAIRY PRESS RELEASE

Milk at the Mines – first delivery of Bannister Downs milk for Atlas Iron mine operations

Thursday, June 25, 2020

Bannister Downs Dairy is pleased to mark the first delivery of fresh milk to Atlas Iron mine sites Mount Dove and Mount Webber in the northern Pilbara region tomorrow. Fresh milk will travel directly from Bannister Downs Dairy Farm in Northcliffe in the South West to be enjoyed by all site staff at the two Pilbara locations in a move which represents the prioritisation of employee health and well-being, along with strong support for a quality product from a locally owned and operated West Australian dairy business.

The multi-award-winning milk products will be made available to all site staff, contractors and visitors thanks to co-operation between the teams at Atlas Iron, contractor Delaware North (Northern Rise Village Services).

Management at the Mount Dove and Mount Webber mine sites has clearly prioritised the health and well-being of their staff by seeking out a range of dairy products from a South West family farming business which were recently awarded 20 gold and silver awards at the state and national Dairy Industry Association Awards, to cap off the award-winning operation's 15-year journey.

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.

The arrival of the high-quality fresh milk from Bannister Downs Dairy at Mount Dove and Mount Webber comes amid a period of global concern for health on the back of the Coronavirus pandemic, an ideal time to highlight the nutritional benefits of including all-natural, farm fresh milk in a well-balanced diet.

"We are truly delighted to be partnering with Atlas Iron to supply the mine sites with our premium farm fresh milk," Mrs Daubney said.

"Now, more than ever, we are all thinking carefully about our health and what we put into our bodies, which is why I believe that this choice by Atlas Iron to source single origin, fresh and all-natural milk from our farm should be commended.

"We believe our product comes with a range of benefits to large operations like Mount Dove and Mount Webber which are always considering options to minimise waste which our lightweight packaging certainly can help with, but I think that the significant positive here is the prioritisation of the health and well-being of staff.

"We are excited to be sharing our milk across more of the State, from the South West to the Far North, with these Atlas Iron sites joining Roy Hill in sourcing our farm fresh milk for the benefit and enjoyment of their employees."

Bannister Downs Dairy makes every effort to partner with organisations and businesses which have robust waste minimisation policies. The innovative lightweight pouch packaging unique to Bannister Downs Dairy plays a critical role in the waste reduction of many businesses, being up to 50% lighter than other commercially available dairy packaging. The lightweight pouches also have a chalk content of up to 35%, meaning the choice of Bannister Downs equates to an even further reduced plastic footprint. By partnering



with businesses like Atlas Iron, Bannister Downs Dairy is delighted to be playing a part in the reduction of waste produced by the site and commends management for sharing the same priorities.

Following the establishment of the Bannister Downs Dairy brand in 2005, the Daubney family, seeking to grow their business further, were fortunate to be offered 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 very much local family farming business with a strong focus on community, but with all the added benefits of access to the resources and expertise of the Hancock Agriculture team.

Mrs Rinehart commented, "Having visited Bannister Downs repeatedly, it's understandable that their delicious milks and creams win awards nationally. The fresh pastures, water and air form a fundamental background to this, but added to this is Bannister Downs' team care for the cows, including the introduction of less stressful automatic milking, so the cows can be milked when they are ready, plus go through automatic massage brushes if they chose.

"Staff and visitors at our Hancock Prospecting, Roy Hill and Atlas Iron offices already enjoy Bannister Downs Dairy fresh milk, and I'm delighted this high quality product will now be able to be enjoyed at both Roy Hill and Atlas Iron sites too.

"We bought a half share in Bannister Downs Dairy several years ago because the milk and cream are so good. I hope all at Atlas Iron enjoy Bannister Downs fresh milk as much as I do."

ENDS

LINKS

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

<http://www.atlasiron.com.au/site/content/>

<http://media.delawarenorth.com/delaware-north-companies/news/company-news/delaware-north-australia-expands-resources-sector-presence-with-northern-rise-village-services-acquisition.htm>

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>)

Innovation is one of the main drivers at Bannister Downs Dairy, resulting in a 15-year-long supply partnership with world-leading packaging innovator Ecolean. (www.ecolean.se) The Swedish company designs and manufactures the unique lightweight and low impact flexible pouches which help to reduce the Bannister Downs Dairy environmental footprint. The long-term relationship Bannister Downs Dairy has enjoyed with the environmentally-conscious packaging company reflects the dairy's own commitment to environmentally conscious and low waste dairy production.



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