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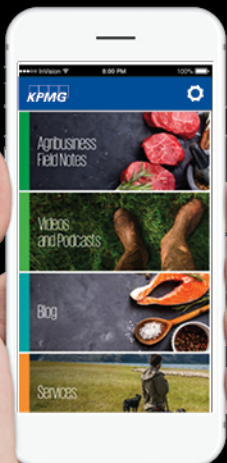


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AGRIBUSINESS

Field Notes



Weekly news update from the KPMG Agribusiness network

Organisations referenced in this week's Field Notes include:

Alliance Group	Lipton
ANZ	Massey University
Beef + Lamb New Zealand	Ministry for Primary Industries
Blue Circle Foods	Nestle
BX Foods	Ngamatapouri Land Company
Commerce Commission	Ngamatapouri School
Countdown	Oamaru Meat
DairyNZ	Oatly
Deer Industry NZ	P Walter Farm Ltd.
Federated Farmers	Prospera
Fonterra Co-operative Group	Statistics New Zealand
Future Meat Technologies	Suiker Unis
Goodfoods	Taco Bell
Helius Therapeutics	Taranaki Regional Council
Horticulture New Zealand	U.S Department of Agriculture
Lake Rotorua Primary Producers' Collective	UMR Research
Landcorp	Unilever
Lemkin	WorkSafe
Lincoln University	Wormwise

This week's headlines:

Consumer Trends	Countdown says customers moving to plant-based proteins [14 October/Radio New Zealand]
AgTech	Nanotechnology solutions explored in agricultural sector [16 October/The Country]
Farmers & Producers	Organic project gives resilience [16 October/Farmers Weekly]
International	Cost-effective data would be a 'game changer' for the food system: Prospera [11 October/Food Navigator]
International	Nestlé unveils 'a global innovation ecosystem on food and nutrition' [15 October/Food Navigator]

Farm Health

Avoiding triple drench resistance [14 October/Rural News] Dannevirke Vet Simon Marshall reports that farmers need to be aware of triple drench resistance, which is appearing at an alarming rate, particularly in the North Island. Mr Marshall defines triple drench resistance as existing when a previous susceptible population of parasites can no longer be killed with the same chemical. Mr Marshall is the National Spokesperson for Wormwise, an internal parasite management strategy funded by Beef + Lamb New Zealand. Mr Marshall states that while using triple active drenches is a great idea, if the use of these is not coupled with farm management practices which help control internal parasites, it puts the business at risk of significant productivity and profitability losses. One of the first steps farmers should take in understanding and managing the internal parasite status of their farm is to discover the efficacy of their drenches with a faecal egg count reduction test (FECRT) completed by a vet or animal health provider. Wormwise holds workshops run by Beef + Lamb NZ nationwide which discusses this information in further detail.

Poultry

Consumers face steeper meat prices as African Swine Fever bites [10 October/The Country] New Zealand consumers are getting squeezed as Chinese buyers scour the world for animal protein, pushing up prices after the African Swine Fever devastated Asia's pork industry. Statistics New Zealand figures today show the nation's September food prices lifted 2.2 per cent from a year earlier. That was largely due to meat, poultry and fish prices rising 5.3 per cent, with a number of cuts and meats notching up records in recent months. About 85 per cent of New Zealand's red meat is exported, meaning domestic prices are linked to the global market. According to Stats NZ, the weighted average price of lamb chops, blade steak, and bacon all reached record highs in September. China's appetite for lamb and mutton also remains strong as they look for alternative protein sources to fill the void in domestic pork production. The September lift in New Zealand food prices was also influenced by increasing prices for restaurant meals and ready-to-eat food, up 3.3 per cent.

Deer Industry

Moffat to lead deer industry team- Media release [14 October/Deer Industry NZ] Innes Moffat has been appointed chief executive of Deer Industry New Zealand (DINZ) after an unanimous vote during an external recruitment process that attracted candidates from both inside and outside the deer farming industry. Innes Moffat has most recently been Manager of the deer industry's Primary Growth Partnership programme, Passion 2 Profit. Once he is settled in his new role, Mr Moffat will assess the staffing needs of DINZ, with a view to filling the vacancy left by his appointment as Chief Executive. Mr Moffat replaces former Chief Executive Dan Coup who is now Chief Executive of the QE II National Trust.

Consumer Trends

Countdown says customers moving to plant-based proteins [14 October/Radio New Zealand] Supermarket chain Countdown is reporting a surge in consumer demand for alternative proteins. They have reported sales of dairy-free milk have risen 14 percent in the past six months, while the number of sales of dairy-free cheese had grown by more than 300 percent. The supermarket said in the last year, demand for plant-based vegan and vegetarian meal solutions had increased 36 percent. Countdown's General Manager of Food Quality and Sustainability Kiri Hannifin reports that they have seen a surge in popularity of different types of diets including flexitarian, vegetarian and vegan diets, as well as a more general consumer shift towards healthier foods. Ms Hannifin stated that there has been a growing retail trend in which people were interested in buying and eating food that was good for them and good for the environment.

Agribusiness Education

Hands-on experience for students [11 October/Rural News] Final year Massey University agriculture students enjoy getting out of the classroom as they are able to gain practical experience through running small farms, weighing ewes and lambs and checking pasture intakes and residues. A lecturer in the School of Agriculture and Environment, Danny Donaghy, runs the farmlets. Danny Donaghy is also a DairyNZ Professor of Dairy Production Systems in the School of Agriculture and Environment and states that the farmlets help to give the students an idea of managing pregnant ewes through the winter. Some of the group of 15 students are keen to try farming, some want to be shepherds, one was keen on agronomy and others wanted to be rural professionals such as bankers and farm advisers. The farmlets allow the students to place theory into practice as they can only use grass-base systems. Each group had an eight paddock farmlet of equal area and they started with the same number of ewes and a different rotation and set stocking strategy.

Farmers & Producers

Australia to make quad bike roll bars compulsory, will NZ follow? [10 October/Stuff NZ] The Australian Government is to make rollbars mandatory on all new quad bikes within two years, which has pushed New Zealanders to consider whether they will become compulsory here. A number of our quad bikes are manufactured in or distributed from Australia so will therefore carry them as standard equipment. Federated Farmers said it continued to oppose the mandatory use of the protection devices, while New Zealand surgeons congratulated the Australian on its new safety standards and urged New Zealand to do similar. Since 2006, 64 people in NZ have been killed on quad bikes while working, most of them farmers and farm workers. Federated Farmers president Katie Milne reports it should be up to farmers to choose whether to use protection devices or not and that they should make this decision based on their individual on-farm hazards. Mrs Milne reports that more research needs to occur in order to show that rollover protection helps to provide a net decrease in risk before Federated Farmers will support the change in legislation. WorkSafe's current stance strongly recommends rollover protection in conjunction with the 'right vehicle for the job' and 'identifying hazards on-farm'.

Not everyone hates farmers [10 October/Rural News] UMR Research surveyed a representative general public sample of 1000 respondents to discover NZers' perceptions of the primary industries, and 55 percent held a positive view of farmers. Only 12 percent held a negative view. The most positively viewed sector was horticulture, with 68 percent of respondent having positive views. Young respondents (18-29) and women were generally less positive towards the primary industries they were asked about. Respondents aged over 60 and men were generally more positive. Marc Elliott, Executive Director of UMR Research reported that 1 in 5 New Zealander's declaring a negative view is not insignificant and shows the work that the primary sector needs to do to improve its environmental performance.

Profit improves in better year for Alliance [11 October/Otago Daily Times] Chief Executive David Surveyor states that Alliance Group shareholders can expect a "substantial" improvement in profit performance when the company announces its year ended September 30 financial results. Mr Surveyor also announced that a profit distribution will be made to shareholders. Last year, the company posted an operating profit of \$8million, down from the previous year's \$20.2million, and did not make a distribution to shareholders. Chairman Murray Taggart states the strategy of the group has evolved into a value capturing stage. Alliance Group has submitted on the Emissions Trading Scheme and will also be submitting on the Government's freshwater policy proposals and has emphasised the value of farmers having their voice surrounding proposed legislation.

Organic project gives resilience [16 October/Farmers Weekly] Landcorp has significantly reduced nitrogen leaching, improved soil structure and biomass and achieved greater pasture resilience on its Wairakei Pastoral Estate dairy farm which is due to receive full organic certification. Earnslaw is one of two Landcorp farms receiving the organic tag after a three-year transition from conventional dairying, with one farm still in the process and three others are beginning the conversion this season. Landcorp expects Earnslaw to get a \$2/kg MS premium on Fonterra's standard farmgate price for its organic milk this season. A smaller but still significant premium was received by Earnslaw and the Tasman farm in Manawatu in years one and two of the transition, according to the Government-owned farming company. The transitions have raised the overall sustainability of the Earnslaw operation compared to that of a conventional unit, according to the company's annual report.

AgTech

Retro-fit intelligence now a reality [14 October/Rural News] German manufacturer Lemken has created iQblue connect, which is a retro-fit kit that connects implements and existing machinery with Tractor Implement Management (TIM) systems. This means that data from existing mechanical implements can now be feed into farm management systems, automating and integrating many functions of basic mechanical implements into digital documentation. For example, in semi-mounted cultivators, working depth can be detected by a sensor which is combined with target working depth from maps provided by the agrirouter to subsequently send a command to the tractor to adjust the working depth. A single iQblue connect module can be transferred quickly and easily from one implement to another without special tools, automatically adapting to the implement it is connected to at any given time.

Nanotechnology solutions explored in agricultural sector [16 October/The Country] Researchers from Lincoln University are investigating how to use nanotechnology in agriculture to increase productivity and reduce environmental impact. Lincoln University Associate Professor in Animal Science Craig Bunt stated his team was looking to develop a ground-breaking nano-coating over the next three years which could be applied to fertiliser to control its rate of release into soil, and to seeds to control their timing of germination. This nano-coating could help prevent excessive nitrogen loss as well as allow multiple crops to be sown at once, one crop with uncoated seeds and one coated in order to delay germination until the first crop has matured and been harvested. Dr Bunt described the technology as a specific solution that could increase sustainability, enhances productivity, and for New Zealand would help improve yield and export revenue.

Dairy

Sharemilkers added to DairyNZ [10 October/Farmers Weekly] Dairy farmers Matthew Herbert and Richard McIntyre have been selected as Associate Directors to join the DairyNZ board to work alongside the directors for six meetings. Mr Herbert begins this month while Mr McIntyre will join the board from July next year. The roles were established six years ago to allow the sector's future leaders to experience first-hand how the board works and gain governance experience. The associate director roles are non-voting and are for dairy farmers wanting to move beyond their farm and into sector leadership. In May 2020, dairy farmers, including sharemilkers, will have their say on the dairy industry's milk solids levy, which funds ongoing research and development, environmental work and other industry initiatives. This vote occurs once every six years so Mr Herbert is excited to be involved at the board level during this time.

Horticulture

Protect productive land — HortNZ [11 October/Rural News] Horticulture New Zealand have announced that moves by the Government to protect highly productive land must focus on maintaining the productive capacity of that land. HortNZ Chief Executive, Mike Chapman have reported that they are calling for a national policy that ensures New Zealand can grow enough vegetables and fruit to feed itself, now and in the future, and at affordable prices. Mr Chapman states that policy makers must also remember that the land itself is only one factor in vegetable and fruit growing and things like access to water, sufficient fertiliser and the ability to operate machinery are also important. He reports that with good planning, horticulture and urban and lifestyle development can live side by side and freshwater quality can be improved for the benefit of all citizens.

Helius appoints Quality Manager [14 October/Scoop News] Helius Therapeutics, has appointed Keryn Davies as its Quality Manager. Mrs Davies will ensure pharmaceutical and regulatory compliance for the company, as well as the quality of all manufactured medicinal cannabis products. As Quality Manager she will report to the Chief Science Officer at Helius Therapeutics, Dr Jim Polston. His appointment earlier this year marked the first globally-recognised medicinal cannabis researcher to move to New Zealand. Helius is the first certified New Zealand grown cannabis producer.

Environment & Emissions

Environmental projects in Waitotara Valley near Whanganui win Taranaki Environmental Awards [11 October/The Country] Two environmental projects by Ngamatapouri School and Ngamatapouri Land Company in the Waitotara Valley are being hailed as models for the rest of New Zealand. Both were among 17 Taranaki Environmental Award winners announced by Taranaki Regional Council (TRC). Professor Bruce Clarkson, one of New Zealand's leading experts in ecological restoration, told the awards ceremony the "people power" shown by the winners was an example to the rest of the country. Ngamatapouri School was awarded for using innovative technology to understand the local environment and to inform its community, as the 12 pupils at the remote school are using drones and digital technology to monitor the state of the Waitotara River and develop a local flood warning system, as well as getting involved with wetland planting. Scott and Julayne Thompson, of Ngamatapouri Land Company, were awarded for environmental leadership in land management, as they have a strong environmental focus. Having planted over 5000 trees and have retired over 800 hectares of native bush to help improve native biodiversity.

Bunds offer phosphorus solution [11 October/Farmers Weekly] Capturing phosphate in water spilling off farm catchments has been made easier thanks to work done by a Rotorua farmer group and a doctoral student who have developed detainment bunds on trial properties. A field day later this month will give farmers the chance to look at work that has largely been under the radar but offers a practical, farmer-focused solution to improving water quality. Under the Government's latest water quality rules, not only nitrogen losses are required to be measured and reduced but also phosphorus losses need to be mitigated. Mitigation of phosphorus often focusses on riparian plantings, however the Rotorua Phosphorus Mitigation Project has gone a step further with its efforts to capture the deluge of high-phosphate runoff generated by rain in on-farm detainment bunds, letting it settle back into the soil before releasing the water. The new structures have twice the storage capacity and hold the run-off longer. Support from the Lake Rotorua Primary Producers' Collective helped kick-start the project with three farms used for the trials and setting-up measuring equipment on the bunds. The project has been revealing that the relatively simple earth bunds can catch about 60% of phosphate losses and 80% of sediments in storm water runoff, depending on soil drainage conditions. The group is awaiting the final thesis from Massey University doctoral student Brian Levine after which a how-to guide for farmers who want to use bunds will be written and made freely available.

Farmers fined for polluting waterways [14 October/Stuff NZ] Waikato farming company P Walter Farm Ltd and a Waikato farmer have been fined over \$50,000 each for polluting waterways. P Walter Farm Ltd was convicted in the Auckland District Court and fined \$53,440 for mismanaging effluent on two neighbouring dairy farms near Pukekohe. Effluent irrigators on both farms had been deliberately disconnected allowing the effluent to pond in large volumes, risking groundwater contamination according to the Waikato District Council. One discharge continued in the same paddock for five days. Meanwhile, Allan Crouch was convicted in the Hamilton District Court and fined \$51,750 for mismanaging effluent at a dairy farm in Orini. Waikato Regional Council staff found effluent had been deliberately scraped into a watercourse from a farm race. At the same time, the council is responding to a number of reports from the public about "green streams" in Waikato which is reported to have also been caused by effluent run-off.

Red Meat

160 workers high and dry at Oamaru Meats after China suspends imports [15 October/Stuff NZ] Oamaru Meats is hopeful an import suspension of its products in China will soon be lifted as it has led to the temporary suspension of production and 160 seasonal workers out of work. Operations were suspended in September after packaging breaches of its products were found in China, leading to a temporary production shutdown. Oamaru meats is owned by Chinese company BX Foods. Only a handful of workers have been retained for processing that does not involve China. Oamaru Meats Director Richard Thorp is not sure how long the suspension will last but is hopeful that it will not be for too much longer. The Ministry for Primary Industries (MPI) has been working with Chinese authorities to get the matter resolved.

Otago and Southland fastest-growing regions in beef cattle [15 October/The Country] Southern farmers have played a major role in boosting New Zealand's beef cattle herd which increased 2.6 percent in the year ending 30 June. Last week Beef + Lamb New Zealand released its annual stock number survey which estimated there were now 3.8 million beef cattle and 27.4 million sheep in New Zealand. Otago and Southland were the fastest-growing regions in beef cattle, up by 12.9 percent and 12 percent respectively, as strong prices encouraged farmers to maintain or lift herd sizes, according to the report. New Zealand's breeding ewe flock dropped 1.1 percent to 16.97 million and most regions decreased, largely driven by strong prices for cull ewes. ANZ's latest Agri Focus report stated mutton and lamb prices were at record levels and beef prices were not far below records, which was driving positivity in the red meat sector. A disorderly Brexit remains a key risk for the lamb market.

International

Vegan start-up takes on mozzarella, parmesan and brie: 'It's all about the classics' [10 October/Food Navigator] Israeli food tech start-up Goodfoods is developing dairy-free alternatives with cashew nuts to classic cheeses such as mozzarella, parmesan, brie and smoked gouda. Goodfoods claims to use zero factory farms, simple processes and only nutritional benefits. The founder also reports that the production of her cheeses reduces normal greenhouse gas emissions by 99 percent, as well as using less water, land and energy than their dairy-based counterparts. The products have been piloted in Israel, where they have been successfully sold out fast. A fermentation process is used in manufacturing in order to achieve different textures in the offerings. Whilst the current price of the cheeses is around double that of industrial counterparts, the company is hoping that with increased scale and investment, their prices can be reduced.

Is plant-based reaching saturation? Innovation opportunities in a meat-free market [10 October/Food Navigator] While certain plant-based categories are booming, others are lacking in innovation, which leaves market opportunities in vegan product development. The demand for vegan alternatives and products is constantly increasing, meaning there are increasing gaps in the market space. It has been reported that the burger catalogue is past its saturation point, with many companies trying to replicate the success others have had in this field to no avail. Oatly reports there is space in the dairy market, particularly in yoghurt, cooking products and cheese. Others report that there is increasing demand for minimally processed products.

Health and sustainability of fish have consumers hooked — but they buy on price [10 October/Food Dive] Sustainable seafood company Blue Circle Foods has reported that a survey they completed last month with 313 respondents found "overwhelming concern" about seafood sources, contaminants, ocean pollution and overfishing. However, price topped the list of factors affecting their purchase decisions. The survey found 90% are worried about mercury contamination in fish and other seafood, 88% about ocean pollution, 86% about the extinction of wild fish species and 83% about seafood mislabelling. More than three-quarters had purchased seafood at least once in the previous month, and most said the products are more sustainable than poultry, beef and pork. The findings are likely to be biased due to the sponsoring of the survey by the sustainable seafood company however, give a useful indicator of consumer attitudes towards seafood purchases. The seafood industry can enhance its appeal by focusing on sustainability and transparency, as well as emphasizing the protein, vitamins and minerals fish provide.

Future Meat Technologies gets \$14M to bring cultured meat to market in 2021 [11 October/Food Dive] By next year, Future Meat Technologies expects to be producing an amount of meat equivalent to 1,500 chickens or five cows each month in a vessel the size of a refrigerator. The facility to do it is already under construction, made possible by a recent USD\$14 million (approx. NZD\$22 million) round of funding, led by S2G Ventures and Emerald Technology Ventures. Yaakov Nahmias, Founder and Chief Science Officer has reported that he is confident that they can use this new facility to produce cultured meat products that taste good and are affordable on the market in Israel by 2021. It appears that the company is positioned to be the first company in the world to have cultured meat on the market, however Mr Nahmias reports that for him it is not about being first, but instead about getting the product right.

America's shocking vegetable admission [11 October/The Country] A frozen food company surveyed Americans to find out their favourite and least favourite vegetables but discovered that a quarter of respondents had never even eaten one. 2000 adults were surveyed, and among those who reported eating vegetables, only one third of their meals included one. Seventy-two per cent of respondents said they wanted to eat more vegetables and 67 per cent said they felt guilty when they failed to eat vegies with their meal. Barriers cited for eating vegetables included being too expensive and having short shelf lives along with being too hard to prepare. The favourite vegetable voted by those surveyed was corn, with potatoes coming in a close second. Turnip was named the most hated veggie with 27 per cent of respondents reporting they disliked it.

Cost-effective data would be a 'game changer' for the food system: Prospera [11 October/Food Navigator] Prospera has developed what it calls some of the 'world's most advanced artificial intelligence technologies' to help optimise crop production. The company believes cost effective data solutions will be key to widespread adoption of ag-tech. A major barrier cited for the wide adoption of agricultural technology is its cost, as once it drops, it will be accessible by many and valuable in managing global food demand and climate change. Building trust amongst growers is also an important consideration, which can be built through several cycles of proof-of-concept use and technical maturity.

Brazilian politician calls for front-of-pack pesticide label with draft legislation [14 October/Food Navigator] Brazil has authorized more than one thousand pesticides in the past three years which has led one politician to propose legislation for a front-of-pack pesticide label due to the major health risks. Emidio de Souza has proposed a bill calling for food products to provide on pack information regarding the use of pesticides during the production process, as once used in agricultural systems, pesticides remain in food even after washing, and continuous consumption of certain pesticides and chemicals can trigger a wide variety of diseases. It has been suggested that the best way to guarantee a product is pesticide-free is to opt for organic goods.

Suiker Unie hitting the sweet spot with protein from beet leaves: 'We want to be a pioneer in this field' [14 October/Food Navigator] Suiker Unie, a Royal Cosun Company, officially took its green protein demo plant into operation last week when it started producing protein from sugar beet foliage. The company's core business is focused on the development and sale of sugar and sugar specialities and is pioneering new extraction technology for plant protein by leveraging a unique production process. The first 100 kilograms of protein will be produced this year. Suiker Unie noted that each hectare of beet produces between 180 to 280 kilograms of high quality protein which is colourless, odourless and flavourless.

Plant-based investor network eyes disruption in ingredient sector [14 October/Food Navigator] Kale United, a Swedish-based investor reports that plant-based innovation is likely to accelerate disruption in the ingredients space. CEO Mans Ullerstam stated that gelatine and egg whites are two ingredients where plant-based alternatives are already available, and that the only thing preventing these ingredients from scaling up and becoming mainstream products is funding. Mr Ullerstam also reports that a lot of plant-based start-ups have consumer demand to scale but no way of scaling up in order to produce the quantities that are requested.

Why healthy food should also sound tasty [14 October/Food Dive] Researchers from six U.S. universities and colleges found consumers ate vegetables 29 percent more often when they had labels based on their taste than when they were labelled based on health attributes. Researchers stated that while labels on healthy foods advertise their health benefits, most people prioritise taste when choosing what to eat, so appealing labels increased the chances of the vegetables being chosen. More people ate tastier sounding vegetable recipes, outperforming labels with positive or fancy words or ingredient lists. The taste-focused labels also got consumers eating their vegetables 14 percent more often than with basic labels. The study was conducted across 137,842 diner decisions during 185 days and using 24 types of vegetables at five university dining halls. The results of this study could influence food manufacturers to emphasise taste and a positive experience on product labels in order to encourage healthier eating habits.

Single serving without the waste [14 October/Food Dive] The reputation for plastic straws took a serious turn last year, being slammed by consumers, governments, restaurants and bars as part of a broader movement towards plastic reduction and more sustainable food packaging. As today's consumers look more closely into the effects of packaging materials on the environment, concerns about plastic waste in the ocean are especially prevalent and will drive brands to act. Balancing convenience and sustainability is no small feat and this is placing pressure on organisations to innovate in order to find feasible solutions that will please consumers.

Nestlé unveils 'a global innovation ecosystem on food and nutrition' [15 October/Food Navigator] Nestlé's Swiss Food & Nutrition Valley programme aims to enhance innovation in food and nutrition through aiming to attract talent, start-ups and investment to the region. The programme will be officially launched in January 2020, and according to Nestlé, Switzerland is home to a unique ecosystem in the area of food and nutrition. The founders have reported that the initiative will address major challenges of the future of food and nutrition using cutting-edge science and technology including food waste, innovative products and sustainable diets.

Cheaper plastic set to test market's 'true commitment to sustainability', warns report [15 October/Food Navigator] A new report warns that the falling price of new plastic could test the resolve of food and drink companies to use recycled plastic. Recycled PET plastic has traditionally been cheaper than plastic, however growing demand for the product has resulted in it becoming more expensive than new plastic, which could make it harder for companies to justify the cost of switching to recycled plastic. This comes as Lipton has announced its decision to switch to 100% recycled plastic in the Netherlands as it prepares to make all its bottles from recycled plastic by 2023 in Europe. Lipton's parent company Unilever has also revealed ambitious plans to cut plastic by 50 percent before 2025.

Field Notes

Weekly news update from the KPMG Agribusiness Network –17 October 2019

Taco Bell recalls 2.3 million pounds of seasoned beef after reports of metal shavings [15 October/CNBC] Taco Bell has recalled 2.3 million pounds of seasoned beef after a customer discovered a metal shaving in an order. As a result, all of the affected restaurants have pulled the beef according to Taco Bell. The U.S. Department of Agriculture, which regulates the safety of meat, said Tuesday in a statement that there have not been any confirmed reports of adverse reactions from consuming Taco Bell's beef.

Australia expels airport sausage smuggler in African swine fever scare [16 October/The Country] Australian border authorities at Sydney airport have stopped and refused entry to a woman from Vietnam who was discovered with 10kg of undeclared food in her luggage including raw pork, quail, squid and pate. Australia has introduced even stricter bio-security laws after the African swine fever has resulted in pig populations across Africa and parts of Europe being culled due to the disease. After an update to the laws in April, visitors to the country can have their visas shortened or even cancelled if they are found bringing illegal food stuffs to the country. The woman has been banned from Australia for three years.

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Field Notes presents a summary of some of the media comment on the Agribusiness sector in the last week. The views expressed do not necessarily represent the views of KPMG but are summaries of the articles published.

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