

FOODEX Japan 2026
Exhibitor Directory

State Government of Victoria, Australia
10 - 13 March 2026 | Tokyo Big Sight
Hall 4, Booth E4-A07-004

GLOBAL VICTORIA Australia

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8Food Group

Founded in Melbourne in 2007 by Peter Triantos, 8food has quickly become a leader in the condiment manufacturing sector. With over 30 years of experience in Quick Service Restaurants (QSR) and food innovation, Peter's forward-thinking approach has driven the company to pioneer exciting new products that resonate with consumers.

8food made waves in the industry by being the first to introduce portion-controlled dipping sauces on shop counters, a game-changer for both customers and retailers. The company has seen remarkable success with its 1-liter aiolis, salad dressings, and mayonnaises, which are now staples in major retailers like Costco Australia and New Zealand.

Dedicated to quality and innovation, 8food continues to set the standard in the condiment space, delivering delicious products that enhance culinary experiences around the globe.



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Alba Cheese Manufacturing

Alba Cheese is a proudly Australian, family-owned cheese producer with a rich heritage rooted in traditional Italian cheesemaking. Established through generations of passion, craftsmanship, and dedication to quality, Alba Cheese has built a strong reputation for producing authentic, high-quality cheeses that honour time-tested methods while embracing modern food standards.

From its beginnings, Alba Cheese has focused on creating fresh, flavourful cheeses using carefully selected milk and ingredients. Our range includes traditional Italian-style cheeses such as mozzarella, bocconcini, burrata, ricotta, mascarpone, and specialty fresh cheeses, all crafted to deliver consistency, freshness, and exceptional taste. Every product reflects our commitment to authenticity, quality control, and customer satisfaction.

Operating from our state-of-the-art facilities in Australia, Alba Cheese services a diverse customer base across wholesale, foodservice, retail, and manufacturing sectors. We work closely with chefs, distributors, and retailers to tailor solutions that meet evolving market needs, offering flexibility, reliable supply, and responsive service. We are now exporting to over 20 companies world-wide.

At the heart of Alba Cheese is a strong family culture and values-driven approach. The business has recently entered a new chapter, with the founding generation transitioning toward retirement while continuing to share their knowledge and passion, ensuring their legacy endures. The next generation remains deeply committed to preserving the company's core values of integrity, hard work, and respect for tradition.

Alba Cheese continues to invest in innovation, sustainability, and long-term partnerships, proudly supplying premium Australian-made cheese to customers locally and internationally. Our mission is simple: to deliver exceptional cheese, crafted with care, tradition, and pride.



ATGA
Australian
Table Grape
Association Inc.

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Australian Table Grape Association

The Australian Table Grape Association (ATGA) is the peak industry body representing Australia's table grape growers and exporters. The industry comprises approximately 800 growers across Australia, with the majority actively exporting to more than 40 international markets.

Australian table grapes are Australia's largest fresh fruit export by value, with exports reaching 152,200 tonnes valued at AUD $623 million in 2020. Australia has earned a strong international reputation for producing premium-quality table grapes that consistently meet the requirements of discerning global markets.

Australian table grapes are exported from December through to June, providing counter-seasonal supply to Northern Hemisphere markets. The industry continues to evolve with the introduction of new and innovative varieties that deliver superior eating quality, enhanced appearance, and strong consumer appeal.

Australian grapes attract a premium position in export markets due to their high-quality standards, optimum maturity, freshness, uniform colour, excellent sweetness, and reliable consistency. These attributes are supported by robust production systems, strict food safety standards, and a strong commitment to quality assurance throughout the supply chain.

Australia's close geographic proximity to key Asian markets enables fast transit times, ensuring fruit arrives fresh and in optimal condition. Through close collaboration with growers, exporters, and government partners, ATGA works to maintain market access, strengthen trade relationships, and promote Australian table grapes as a trusted, premium choice for international buyers.



Casalingo
a taste of tradition

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Casalingo

Casalingo is an Australian producer of premium European style smallgoods, built on more than three generations of Italian artisanal tradition. The Ventura family began crafting prosciutto and other delicacies in Abruzzo, Italy, before bringing their expertise to Australia, where the business has continued to grow for over 25 years. Today, production is led by the family's next generations, operating from a state of the art facility in Clayton, Victoria, using only the finest Australian grown meat.

Casalingo specialises in an extensive range of authentic smallgoods made using traditional Italian recipes. Their portfolio includes prosciutto, pancetta, chorizo, bresaola, capocollo, guanciale, speck, and a comprehensive selection of classic and specialty salamis, such as Calabrese, Felino, Finocchiona, Cacciatore, Abruzzese, Truffle and Hungarian varieties. These are crafted using prime Australian pork and beef combined with imported European seasonings to achieve authentic flavour and character.

Many of Casalingo's products are slow cured or air dried, allowing depth of flavour to develop naturally. Their smallgoods are enjoyed across grazing platters, retail deli counters, foodservice, and a wide range of culinary applications. Casalingo also produces high quality fresh sausages and continues to expand into continental specialty items for both the Australian and wider Asian markets.

The company's facility meets stringent HACCP and AQIS standards, ensuring consistent quality, food safety, and export market readiness. Casalingo has also earned recognition at prestigious industry competitions, including awards at the IFFA 2025 and the Australian Charcuterie Excellence Awards, highlighting the brand's commitment to craftsmanship and excellence.

Casalingo remains dedicated to delivering authentic Italian flavour, premium quality, and a true taste of tradition in every product.



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Coles Group

As one of Australia's leading retailers, Coles is committed to making life easier for customers.

Coles works with 1000+ beef & lamb producers every year and has built strong relationships with the top farms across Australia. We export YP beef and lamb to 20+ countries and regions.

Coles Brand products combine world class standards to create world class products.



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Essantis

Essantis is trusted in delivering nutritious and sustainable ingredients to nourish a heathier world – today and always. For over 40 years our customers have relied upon us to provide healthy, natural foods, grown in Australia for those at home and for millions around the world. We're proud of our history, our success and our reputation, and we're hungry to grow, innovate and produce more of the foods people love to eat.

Essantis is one of Australia's leading producers of plant based food and beverage ingredients specialising in oat cereal, pulse based and animal nutrition products.

Essantis has recently launched a range of new ingredients including Oat Milk, Pulse Protein, Starch and Flour products and in doing so is excited to continue to drive Australia's journey in alternate protein and oat milk sectors. Our key ingredient products include oat cereal products (kilned dried hulled oats, oat flakes (rolled, quick cooking and instant oats), fine oat flour and oat bran), pulse proteins and starches (faba bean and yellow pea), pulse flours (yellow pea, faba bean and chickpea).

Essantis operates the first fully integrated oat milling and oat base facility in the southern hemisphere. Our supply chain places a strong emphasis on efficiency provenance and sustainability. Our oat milk formulation can be tailored to meet market requirements. We have the ability to support multiple pack formats across both traditional 1 litre and portion pack options.

Essantis exports to over 40 countries worldwide with particular expertise in exporting to Japan and broader South East Asia.



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Exquisine

Exquisine is a leading Australian innovator in premium FMCG dessert manufacturing, specialising in high quality private label and branded products for retail, QSR, and export markets. With decades of experience and a strong commitment to culinary craftsmanship, Exquisine combines modern food technology with restaurant quality to create desserts that are both indulgent and commercially scalable.

Based in Melbourne, Exquisine operates a purpose built manufacturing facility designed to deliver consistent product excellence, robust food safety, and reliable supply performance for partners in Australia and abroad. The company's diverse portfolio spans refrigerated and frozen desserts, including mousse, cheesecake, puddings, custards, and bespoke specialty recipes developed collaboratively with customers.

Exquisine's team of food scientists, product developers, and production specialists pride themselves on agility and partnership. The business works closely with major retailers, foodservice operators, and export clients to develop tailored solutions that meet evolving market trends, consumer expectations, and operational requirements. This includes end to end support from concept ideation and flavour development through to packaging, logistics, and regulatory compliance across global markets.

Sustainability and operational integrity are anchored in Exquisine's philosophy. The company continually invests in efficient processes, responsible sourcing, and quality systems that meet stringent Australian and international standards. Known for being dependable, collaborative, and customer focused, Exquisine is trusted by leading brands to deliver desserts that balance creativity, value, and commercial performance.

With a passion for innovation and a track record of manufacturing excellence, Exquisine continues to expand its footprint as a preferred partner in the global dessert industry.



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Friend & Burrell

Friend & Burrell was founded over 25 years ago in Melbourne by Simon Friend and Bryan Burrell. We source, grade, and supply specialty food ingredients to kitchens in Australia and internationally, especially black winter truffles — Tuber melanosporum. We've been involved in the Australian truffle industry since its earliest days. For years Western Australia produced around 95% of the harvest and was the dominant exporter. Today, production has expanded significantly into the southern and eastern states. We maintain excellent relationships with major WA producers, but our work now focuses on partnering with outstanding smaller, often family-run farms in Victoria, New South Wales, Queensland, Tasmania and South Australia. Many of these farms are at higher altitude, with sustained colder winters, producing truffles of distinct character with deep, complex flavour. Over 25 years I've had more than 20 tonnes of black truffles on my grading table from every Australian region, as well as Italy, France, Spain and Serbia. Friend & Burrell partners with growers across these regions, allowing direct comparison and demanding tougher competition and higher grading standards. We're the only Australian grading experts sourcing from multiple regions across five states.

Despite investment, Australia still hasn't found a preservation method that faithfully maintains fresh melanosporum's aroma, flavour, and complexity. To address this, we've created Real Truffle Logs — 100% melanosporum snap-frozen logs. Using our proprietary process developed in consultation with experienced chefs, portions are formed into controlled, uniform weights and then snap-frozen into logs, preserving shelf life and quality. This groundbreaking process maintains aroma and flavour beyond the three-month winter season, and is waste-free, enabling easy portion control.



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Get Ya Yum On

Get Ya Yum On is an Australian-owned food brand serving up better-for-you cookies with all the comfort of a home-baked treat. Created to make healthier snacking easy and enjoyable, our grab-and-go cookie range delivers fresh-from-the-oven flavour with no sugar added.

Made gluten free, low carb, and using premium natural ingredients, our cookies prove you don't have to give up taste to feel good. Every recipe is carefully developed to deliver rich flavour, satisfying crunch, and a nostalgic homemade feel, without the sugar crash.

Designed for modern, busy lifestyles, our convenient single-serve cookies are perfect for lunchboxes, work breaks, travel, or a quick pick-me-up between meals. They're indulgent enough to feel like a treat, yet balanced enough to enjoy every day.

Proudly made in Australia, Get Ya Yum On is committed to quality, transparency, and simple ingredient lists you can trust. We focus on thoughtful sourcing and consistent baking standards to ensure every cookie tastes just as good as the last.

Our range also includes share packs, ideal for families, workplaces, and social moments, making it easier to enjoy better snacks together without compromise. Whether you're at home or on the go, there's a Get Ya Yum On cookie ready when you are.

At the heart of Get Ya Yum On is a belief that better food can help create a better world. We proudly support charitable initiatives that give back to communities in need, guiding how we grow as a brand.

Get Ya Yum On — Less Sugar - More Yum!



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Gill Estate

HISTORY:

The Gill family has been generational farmers from day one. Their philosophy is to find ways to regenerate and reuse water, energy and resources on the land. To not only work the land but to grow with it. We are proud to say that our winery and vineyards are both sustainably certified and we make sustainably certified wines and 100% vegan wines.

Billa Gill left India in the 1970s to pursue a better life. The first chapter of his journey began in the Middle East. He later moved to New Zealand. In New Zealand, Billa was a man of many trades and skills, mostly self-taught - from taxi driving to running a cattle farm. In 2005, Billa left New Zealand to start a farming life in Australia.

All our wines are Sustainable Certified from SWA and 100% Vegan.

OUR REGION:

Sunraysia & Murray Darling: Where Climate, Soil, and River Craft Exceptional Wines.

Ideal Climate: Hot days, cool inland nights, and 300+annual sunshine hours. Low rainfall/humidity during growing seasons ensures consistent, quality fruit.

Unique Terroir: Rich calcareous soils (brown to red-brown loam), shaped by the Murray River system, yield grapes with concentrated flavours and earthy depth.

The gentle GIANT range: gentle GIANT range is sustainably grown and packaged. Light weight bottles, labels made from 100% sugarcane waste. Fruit is selected and made by our winemaker, Janel Carruthers, to ensure ideal harvest conditions to capture optimal varietal expression producing our quality wines for you to enjoy.



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Goulburn Valley Creamery

Rooted in the fertile landscapes of Australia's Goulburn Valley, Goulburn Valley Creamery and St David Dairy represent a refined expression of Australian dairy crafted for discerning global markets. United by provenance, precision, and purpose, the two brands deliver premium dairy products that reflect both regional integrity and world-class manufacturing.

Goulburn Valley Creamery is the foundation of this offering, sourcing high-quality milk from trusted local farms where animal welfare, sustainability, and land stewardship are deeply valued. Specialising in frozen milk concentrate and frozen cream, the Creamery uses advanced processing and freezing technologies to preserve freshness, functionality, and natural flavour. These products are designed for international supply chains, providing consistency, extended shelf life, and performance that meets the demands of premium food manufacturers and foodservice operators across global markets.

From this exceptional cream, St David Dairy crafts its signature premium cultured butter. Made using traditional culturing techniques and careful maturation, St David butter develops a rich, layered flavour and a refined, silky texture. Created for chefs, artisans, and premium food brands, it reflects a commitment to patience, craftsmanship, and understated luxury.

Together, the two businesses form an integrated premium dairy platform—combining advanced Australian dairy production with artisanal excellence. With a strong focus on export readiness, traceability, and long-term partnerships, Goulburn Valley Creamery and St David Dairy proudly present Australian dairy to the world, delivering products that embody quality, elegance, and trust in every market they serve.



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Harden's Own Honey

Harden's Own Honey is a family-owned company, managed over five generations. We have been producing 100% Australian honey for more than 40 years.

Our heritage, family history and traditional Australian honey processing techniques make us Australian honey specialists. Honeys within our product selection are either pure flavoured or hand-selected pure honey blends, each with their own unique characteristics and distinct flavours featuring the optimum variety of flavours from Australia's diverse and beautiful flora.

Harden's Own Honey products are manufactured by Healthy Max Pty Ltd. Healthy Max Pty Ltd is a proudly Victorian factory and produce high quality Australian honey products.



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Harvest Box

Harvest Box Pty Ltd, founded in 2010, is a leading innovator in healthy snacking, based in Australia. With a mission to revolutionize on-the-go nutrition, Harvest Box offers a range of premium, guilt-free snacks crafted from high-quality ingredients like nuts, seeds, dried fruits, treats, protein balls and chocolate-coated freeze-dried fruits. Their products cater to health-conscious consumers seeking convenient, nutritious alternatives to traditional snacks.

Committed to quality, Harvest Box sources Australian ingredients whenever possible, ensuring gluten-free, high-protein options that deliver on taste and satisfaction. Our snack packs, including indulgent chocolate-coated freeze-dried fruit varieties, are designed for lunchboxes, workplaces, and everyday snacking.

Available in single-serve and shareable formats, Harvest Box products are widely distributed through major retailers like Coles, Costco, and Starbucks, as well as online at harvestbox.com.au.

Harvest Box stands out for its dedication to health, sustainability, and accessibility, making nutritious snacking effortless for busy lifestyles. With a focus on continuous innovation and community engagement, Harvest Box remains a trusted name in Australia's snack industry, empowering consumers to snack smarter without compromising on flavour.



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Ivan's Pies

Ivan's Pies is Australia's leading producer of premium pies and quiche. We have been proudly baking our award-winning pies for more than 40 years.

We use only the finest Australian produce in our pies and quiche including grass fed beef, all butter puff pastry, premium dairy and fresh vegetables.

Our famous mini beef pies and delicious mini quiche are currently exported to Japan, Hong Kong and Singapore. The mini range is perfect for snacking, sharing and entertaining and is available for both Retail and Foodservice markets.

Please visit us to sample and enjoy an Ivan's pie, one of Australia's most delicious culinary treats.



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JimmyRum Pty Ltd

JimmyRum is an award-winning Australian craft rum distillery founded on curiosity, diversity, and respect. Its story began not in a laboratory or boardroom, but at sea. Founder James McPherson spent more than twenty years working as a marine engineer, travelling the world and discovering rum in its many regional expressions. Late one night, a simple realisation took hold: Australia had tasted rum, but had never truly been shown what rum could be.

From that moment, JimmyRum set a clear course: to explore rum as a refined spirit, shaped by local ingredients, thoughtful distillation, and time. Established on the Mornington Peninsula in Victoria, JimmyRum became the state's first dedicated craft rum distillery, producing small-batch spirits with a focus on balance, texture, and authenticity.

Each release is distilled slowly in copper, guided by traditional methods and modern precision. Australian molasses, careful fermentation, and patient maturation allow every spirit to express both its origin and the intent of its maker. The result is a range of premium sipping rums that challenge expectations and reward quiet contemplation rather than haste.

Today, ten years after that late-night insight, JimmyRum is recognised with multiple domestic and international awards. Its distillery bar and kitchen have become a destination for visitors seeking a deeper understanding of rum, while the brand continues to represent a new voice for Australian spirits on the global stage.

JimmyRum is not about volume or shortcuts. It is about craft, place, and the belief that great rum deserves the same respect as the world's finest spirits.



KOKO BLACK

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Koko Black

Koko Black – All Natural, Handcrafted Artisan Chocolate, Proudly Australian made and owned.

At Koko Black, we craft premium chocolate that celebrates a taste of our place - Australia.

Founded in Melbourne, our chocolatiers blend time-honored artisan techniques with locally sourced, all-natural ingredients to create a uniquely Australian chocolate experience.

We offer an extensive export range of handcrafted chocolate products, including our famous caramelised coconut dotties and Tasmanian Leatherwood Honey in betweens.

Our products are made without artificial preservatives or flavours, with a commitment to provenance, and culinary artistry.

Our chocolate tells a story — of the land, of the craft, and of connection. It's a gift of Australian luxury, designed to delight discerning palates and elevate every occasion.



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Maltra Foods

We are family owned 100% Australian company and have the state- of-the-art facilities for manufacturing beverage powder, Protein powders as well as health and wellness products. Our powder factory is in Victoria, while the liquid products are manufactured in Queensland.

Our products are well-crafted and designed in such a way that it perfectly blends with the current trends in the market. Our plants are GMP certified, and we have the BRC, HACCP, Organic and Halal certifications. Besides all these we are also Department of Agriculture and Water Resources certified and Dairy Foods Safety certified. We do have Organic as well as Fairtrade certifications.

We export to more than 25 countries. We are also one of the biggest contract manufacturers and do brands for many international companies. We have a full-fledged R&D team and who can develop any new products for contract clients. All these makes us as one of the best in the industry.

The beverages manufactured includes Chai's, Drinking chocolate, Frappes, Smoothies, Vending products, and soft serves. In the liquid category we have the syrups, dessert sauces and fruit smoothies.



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Rutherford Fine Foods

At Rutherford Fine Foods, we are a trusted partner in the creation of gourmet and artisan food products.

Our expertise lies in contract and private-label manufacturing sector, serving some of Australia's largest supermarket chains and a growing list of international brands.

Beyond standard production, we offer a comprehensive, end-to-end solution for our clients.

Our dedicated in-house Research and Development team collaborates closely with each customer to tailor and customize existing product lines or innovate entirely new products for the market.

We further streamline the process by assisting with packaging manufacturing, ensuring a seamless and fully finished product ready for retail.



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San Elk Pty Ltd

San Elk is a family-owned business specialising in premium quality organic food products. Our organic stocks are handcrafted with real vegetables, meat, fresh herbs and spices that are carefully dehydrated at a low temperature to maintain their nutrients and finely ground to create an all-natural stock that boosts the flavour of your daily meals.

The San Elk product range is made from 100% natural ingredients and free from MSG, preservatives, additives, artificial colours/flavours, GMO's, palm oil, antibiotics/hormones and pesticides. Our products are allergen friendly and free from gluten, lactose, yeast.

Our products bring convenience, taste and nutrition to everyday cooking without compromising quality, ingredients or flavour. Our current range includes: Vegetable Stock, Low FODMAP Vegetable Stock, Beef Bone Stock and Chicken Stock.

Target consumers: Families, cook meals at home, care about ingredients feed family. Health-conscious consumers. Time poor consumers with busy lifestyle, don't have time to cook meals from scratch. Foodies and gourmet consumers, value quality. People with allergies/food sensitivities. Environmentally and sustainability conscious consumers.



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Seamild International Pty Ltd

Seamild®, founded in 1994, is a leading brand dedicated to promoting healthy lifestyles through nutritious food. With decades of category leadership in oatmeal cereals, Seamild is committed to quality and has proudly used Australian oats in its oatmeal production for over 20 years.

Seamild International, established in Melbourne, focuses on premium Australian-made packaged cereal products for export to global markets. Our portfolio spans two complementary brands: Williams' Pantry, offering wholesome, nutrient-rich blends such as hemp seed oatmeal and chia seed & quinoa oatmeal; and Seamild, providing a broad everyday range including instant oats, rolled oats, fruity crispy oats in fruit and berry varieties, and single-serve on-the-go oatmeal.

Our instant and rolled oats, along with oats blended with multiple seeds, cater to health-conscious consumers seeking high-fiber nutrition, while our fruity crispy oats and single-serve options appeal to younger consumers and busy lifestyles with convenient, great-tasting solutions.

Growing demand for healthier and more convenient food options, along with rising health awareness and changing lifestyles, aligns well with our portfolio of premium cereal products. Our products emphasize high-fiber, low-sugar, and clean-label ingredients, and are FDA, BRC, and Halal certified.



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Spiral Foods

Spiral Foods is an Australian-owned supplier and manufacturer of high-quality organic and natural foods, exporting to multiple international markets. We supply products across retail, food service, and café channels, supporting partners with consistent quality and reliable delivery.

Our flagship product, Bonsoy, is an iconic Australian plant-based soy beverage enjoyed since the early 1980s. Renowned for its smooth, barista-friendly texture and rich flavour, Bonsoy is made with whole organic soybeans and valued by coffee lovers and plant-based consumers globally. Additional beverages include Sparkling Coconut Water, Almond Milk, and Kombucha, reflecting our focus on innovative, health-focused plant-based products.

We also produce specialty pastas at our Victorian-based Casalare pasta factory. Casalare pasta includes organic and gluten-free options, crafted using bronze-extrusion for traditional texture and superior cooking performance.

Spiral Foods supplies premium pasta sauces under brands including Spiral Foods Organic and Aurelio Organic. Made in Australia from high-quality tomatoes, herbs, and vegetables with natural, preservative-free recipes inspired by classic Italian flavours, these sauces are found in leading major retailers across Australia.

In Australia, we offer a Spiral Foods Japanese condiments range, reflecting our focus on authentic international pantry products. We also provide private label manufacturing at our own facilities, delivering tailored products for retail, food service, and specialty channels, with flexible packaging and formulation options.

Spiral Foods combines Australian quality, traditional techniques, and modern production to deliver authentic, premium foods and beverages internationally. We welcome opportunities to collaborate with partners in Japan and beyond.



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Summerfruit Australia

Summerfruit Australia Limited (SAL) is recognised as the peak industry body for peach, apricot, plum and nectarine growers nationally. SAL works closely with researchers, government and supply chain partners to maximise profitability, innovation, opportunities and trade for its' members.

Australia's summerfruit growers take great pride in producing some of the world's best-eating peaches, nectarines, plums and apricots. Our attention to detail in how we grow, pack and ship the fruit makes all the difference. We preserve the freshness from farm to consumer so that our summerfruit tastes just as good when it arrives as it did when it was picked — sweet, juicy, crisp and flavoursome.

Not only do summerfruit taste great, but they provide many nutritional and health benefits: Australian summerfruit are rich in Vitamins A, C and are a great source of dietary fibre and potassium.



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Symons Organic Dairy

Symons Organic Dairy has created the biggest range of organic cheese on the Australian market.

Based in Mortlake, in Western Victoria, we source our milk from two organic farmers in Australia's premium dairying region. That way, we know the cows are fed on grass that is Certified Organic. Both farmers have, over four decades, honed their organic farming skills. They've embraced alternative practices to avoid herbicides (like Roundup), pesticides, antibiotics, synthetic fertilisers (Urea), and genetic modification.

Additionally, our farmers are farming biodynamically. Biodynamic farming takes the concept of organic farming and takes it up a notch. It focuses on the farm as a living ecosystem that is a part of the environment rather than separate from it. Biodynamic farming looks at soil health, vegetation and livestock health holistically – with a focus on enhancing soil fertility. Biodynamic practices and preparations breathe life, energy and strength into the land, which in turn produces dairy products that are rich in nutrients. Products you can trust to be better for you. Products you can enjoy because they simply taste better, too.

Bruce Symons, Managing Director at Symons Organic Dairy, is the third generation of his family bringing quality dairy products to consumers. His grandfather Albert started the dairy business in 1919 with a horse and cart supplying milk in a billy to the people of Bendigo. Bruce has steadily grown the range at his Mortlake factory to include organic cheddar, parmesan, haloumi, mozzarella, double brie and camembert. This is in addition to organic butter and more recently kefir and yoghurt.



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Tea Tonic

Tea Tonic is an Australian-owned and operated tea manufacturer established in Melbourne in 1998. Founded by a qualified naturopath and herbalist, Lisa Hilbert, Tea Tonic was created with a clear purpose to produce teas that support everyday wellbeing while meeting the highest food safety and quality standards. Tea Tonic is proud to offer Australia's Healthiest Tea Range, with a carefully curated selection of organic tea blends made using pure, high-quality ingredients.

All Tea Tonic products are blended and packed in Australia in a HACCP and SQF-certified facility and is halal certified. The company operates under strict food safety, quality and traceability systems in line with Australian and international food regulations. Tea Tonic works closely with trusted long-term suppliers to ensure ingredient integrity, safety and consistency.

Tea Tonic teas are all natural and made with no artificial ingredients, colours, flavours or additives. Where possible, ingredients are certified organic under Australian Certified Organic (ACO), USDA organic and EU organic standards. Each blend is thoughtfully formulated to deliver clean, balanced flavour while remaining compliant with food regulations and positioned strictly as food products rather than therapeutic goods. Five of our teas are in the final stages of registration, and we are familiar with creating full ingredient lists and production flowcharts for our products.

Tea Tonic offers a diverse range of herbal, fruit and traditional teas in both teabag and loose-leaf formats for retail, gifting and foodservice. Every product reflects Tea Tonic's commitment to health-focused formulation, transparency and responsible sourcing, making the brand a strong choice for consumers seeking natural, organic tea without compromise.



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Turkish Bread Factory

Turkish Bread Factory is a leading manufacturer of Mediterranean style products. Our authentic range of breads are individually handcrafted and baked using traditional methods. We specialise in the production of authentic Turkish bread rolls and burger buns, focaccia and ciabatta rolls, supplying custom made products tailored for customer demands and requirements.

Our passion, focus on superior customer service, commitment to superb quality and consistency of our product, has earned the company a reputation as a leading Turkish bread supplier.

Our facility is among the most modern in the country when it comes to Mediterranean style bread production. We have extensive experience and capability in providing fresh and frozen variants of our products. This together with our passion for product development, allows us to quickly respond to demands for custom made products.



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Vitasoy Australia

The Vitasoy story began in 1940, with our first soymilk production plant. We believed in the incredible power of plants then – and even more so now.

We have grown into a global powerhouse, available in more than 30 countries internationally. From protein-rich soymilks to creamy oat milks for the conscious barista and delicious plant-based yogurts, Vitasoy aims to advance the world's transformation towards a sustainable future.

Our state-of-the-art production facility in Australia manufactures more than 60 million litres of plant-based milks across Soy, Almond, Oat, Rice and Coconut.

At Vitasoy, we'll never stop dreaming, innovating and striving to grow a better world from Australia-made produce.

Want to know more about our story? Visit www.soy.com.au



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Walmega

Walnut Products is a company that evolved out of Goulburn Valley Walnuts P/L, we have provided walnut processing, packaging and sales and distribution for walnut growers for the last 15 years, our sales have also included selling walnuts in shell and as kernel. This also included export sales to markets in China, Vietnam and Indonesia.

At our processing plant near Tatura in Australia's Goulburn Valley, that is widely recognized as Australia's Fruit and Horticulture Bowl we are part of one of the most pristine agricultural farming areas in the world, Australia's first irrigation area established in the 1800's and still its largest, to maintain the natural beauty and environment half of the water harvested in the dams that supply irrigation water to Goulburn Murray Water now is used to replenish the wetlands and the flora and fauna. One of our directors has been the deputy chair of GMW for ten years and was in charge of this $2.5b project modernising the irrigation system and diverting water for the environment.

At Walnut Products we have modern processing facilities that store our walnut kernel in cool stores and undertake the initial processing. The product is the transported to a state-of-the-art processing plant in regional Victoria when spring water is adding and the final packaging is completed to prepare it for shipping.



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Yarra Valley Hilltop Pty Ltd

Established in the region of Yarra Valley in Victoria, Yarra Valley Hilltop is one of the leading juice and jam brands in Australia.

Our product range includes jams, juices, NFC juices, toppings, sauces and baker fillings. Our products are packed in different sizes and materials to cater the needs of retail and foodservice customers.

Our products are made from locally grown, high-quality Australian ingredients and do not contain preservatives and artificial ingredients. All of our products are manufactured in our own factory which is BRC and HACCP certified and Halal approved.

We are currently exporting to over 15 international markets including South Korea, United States, Singapore, Malaysia, Fiji, Vietnam, Indonesia, China, and Brunei.

Global Victoria is the State Government of Victoria's trade facilitation agency and gateway to global economies and communities.

With 23 international trade and investment offices strategically located in Victoria's key export markets, Global Victoria's team are in-market, connected and ready to open doors around the world, making global possibilities a reality for Victorian businesses.

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