NOTICE OF INTENT

Increase in Milk Pasteuriser Flowrate to 75 kL/hour
Fonterra Brands (Australia) Pty Ltd – Wynyard Facility

Executive Summary

This Notice of Intent provides EPA Tasmania with information relating to a request by the Wynyard facility to increase the authorised operating flowrate of the existing milk pasteuriser to a maximum of 75 kL/hour. The approval is required to align the site's Environment Protection Notice with the installed capability of existing pasteurisation infrastructure and to regularise the operating limit for the established milk processing activity.

The relevant plant and supporting infrastructure are already in place within the existing licensed site footprint. The proposal does not require any new buildings, land disturbance, changes to operating hours, discharge points, waste streams or emissions sources. Environmental risks associated with the activity will continue to be managed through the existing controls, monitoring programs and processes established under Environment Protection Notice (EPN) 7394/2 and the ISO 14001 certified Environmental Management System.

1. Proponent Details

Proponent: Fonterra Brands (Australia) Pty Ltd
ABN: 52 006 483 665

Registered Address:
Level 2, 40 River Boulevard
Richmond VIC 3121

Site Address:
92 Inglis Street
Wynyard TAS 7325

Primary Contact:
Colleen Gates
Head of Environment
[redacted]

2. Project Title and Location

Project Title:
Increase Milk Pasteuriser Flowrate – Wynyard Milk Processing Facility

Location:
The manufacturing site is located at 92 Inglis Street, Wynyard, Tasmania. The project is confined entirely within the existing licensed site footprint.

3. Background of the Proponent

Fonterra Brands (Australia) Pty Ltd is a long-established dairy processor operating a number of facilities including the Wynyard milk processing facility. The Wynyard site is an existing Schedule 2, 4(d) activity ("Milk Processing Works") regulated under Environment Protection Notice (EPN) 7394/2.

Operations occur 24 hours daily and 7 days a week (24/7) and consist of two primary manufacturing units: Cheese Plant and Whey Plant. The two plants operate in a coordinated manner, with production interdependencies producing high-quality whey-powder and bulk cheese - largely cheddar, but also gouda, colby and high stretch cheddar. The staff have a strong sense of pride in the cheese product quality and consistency, with the cheddar tower equipment configuration being a unique differentiator for cheddar manufacture in Australia.

Fonterra Brands (Australia) Pty Ltd has extensive experience operating and upgrading dairy processing infrastructure. The Wynyard facility has maintained a manufacturing presence at its current location for more than 100 years, with site infrastructure gradually modernised during this time.

Given the equipment and infrastructure are in situ, no additional capital investment is required to achieve the change in operation. Operational expenses are accounted for in the site annual budget, including ongoing environmental management and scheduled monitoring of site emissions.

4. Description of the Proposed Project

4.1 Overview

The proposal is requesting authorisation to increase the operating flowrate of the existing milk pasteuriser to a maximum of 75 kL per hour, equating to a maximum pasteurisation throughput of 600 kL per 8-hour period (adopting the terminology used in the EPN to define processing capacity).

There are no changes proposed to the site boundary, land use, activity classification or EPN licence conditions other than Condition Q1 for the Regulatory Limit.

4.2 Key Physical Components

The Wynyard Cheese Plant currently utilises a K71 plate pack and automated pasteurisation system for the heat treatment and tempering of milk used in the making of various cheddar cheese products.

The existing pasteuriser comprises the following features:

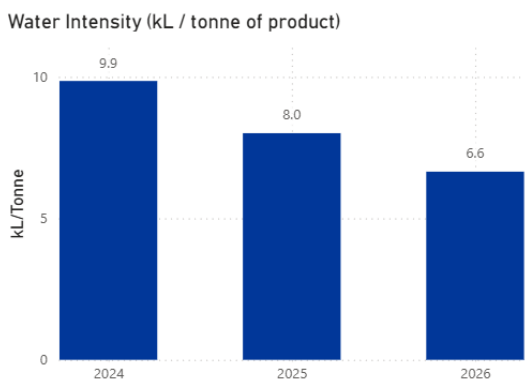
- Single walled multi section plate heat exchanger for all product sections
- Closed hot water loop with an indirect heat transfer section by plate heat exchanger with 95°C hot water and a separate indirect heat transfer section by tubular heat exchanger with steam at 4-5 bar.
- Initial milk pre-heating is provided by a heat recovery loop system which exchanges heat between milk being heated in the milk pasteuriser and whey being cooled in the whey cooler. A silo is used to buffer the heat recovery medium (water) to account for the time lag between the operation of these two systems.
- The pasteuriser product outlet temperature is regulated by trim control of the heat recovery water temperature feeding the pasteuriser.
- A set of duplex particle filters and a Bacteria Removal Separator (BRS) in the raw section of the plant positioned after the first regeneration section.
- Differential pressure monitoring to prevent pasteurised product sections being contaminated by raw product

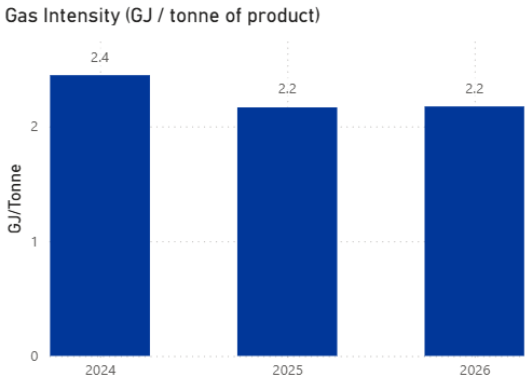
The supporting infrastructure on site comprises:

- associated piping, valves and control systems;
- utilities (steam, water, electricity, CIP systems); and
- wastewater, trade waste and effluent management systems.

No new buildings, stacks, discharge points or waste streams are proposed or required to support the increase in pasteurisation flowrate.

No new environmental impacts are introduced by the proposal. The proposal changes the authorised operating rate of existing equipment only and does not alter the nature, location or source of emissions, discharges, waste streams, traffic movements or hours of operation. The Wynyard site has also achieved a considerable step change in reducing energy and water use per tonne of product through the delivery of various projects and initiatives. In the last six (6) years, the site has reduced water consumption by 30% and gas consumption by 22%.





4.3 Rationale

The K71 milk pasteuriser was originally installed by APV in 2011 and upgraded in the first half of 2020, increasing its rated capacity from 55 kL/hr to a maximum of 75 kL/hr. Fonterra Brands (Australia) Pty Ltd acknowledges that the 2020 upgrade was not accompanied by the necessary planning and environmental approval pathway at the time. The matter has since been disclosed through annual environmental reporting and addressed through proactive engagement with EPA Tasmania and Waratah-Wynyard Council to confirm the appropriate process for regularising the operating limit.

The Annual Environmental Review lodged with EPA Tasmania each year disclosed that the site has periodically exceeded the nominal 24-hour processing capacity, attributed to extended continuous runs, as noted in Table 1 below. These extended runs did achieve improved energy and water efficiency per unit of milk processed, supporting a net positive environmental outcome.

Table 1 – Annual Breach of Condition Q1 Regulatory Limit

Period	19/20	20/21	21/22	22/23	23/24	24/25
Number of occasions	7*	5	20	26	17	37

*Prior to the pasteuriser upgrade.

Fonterra Brands (Australia) Pty Ltd obtained clarity from EPA Tasmania and Waratah-Wynyard Council on 1 December 2025 on the necessary steps to formally apply to raise the processing limit under EPN 7394/2. Fonterra Brands (Australia) Pty Ltd accepts that a Warning Notice was issued by EPA Tasmania on 29 May 2026 formally noting breaches of Condition Q1 – Regulatory Limit of EPN 7394/2 for the past six reporting periods.

Formalising a higher flowrate through an approved regulatory mechanism will rectify EPN compliance and align operating conditions with actual site performance.

5. Site Location and Maps

The activity is located within the existing facility at 92 Inglis Street, Wynyard with the layout and an aerial photograph provided in Figure 1 and Figure 2 below.

The site layout shown in Figure 1 includes two (2) administration buildings, cheese production, powder production, boilers and other services/utilities (cooling towers, refrigeration), wastewater treatment plant, cold storage warehouse and milk receival. The site has two vehicle entry points (Inglis St) and two vehicle exit points (Inglis and Belton St).

No changes to site layout, land tenure or access are proposed.

Figure 1 – Site Layout

Figure 2 – Aerial Image

---

6. Stakeholder Consultation

6.1 Consultation Undertaken

To date, consultation has occurred primarily through ongoing regulatory engagement, including:

- Submission of Annual Environmental Reviews to EPA Tasmania
- Routine communications with EPA Tasmania relating to EPN compliance
- Meeting held on 1 December 2025 with EPA Tasmania and Council
- Engagement with TasWater in relation to trade waste management

6.2 Proposed Consultation

From joint discussions held in December 2025, it is anticipated that community consultation will occur via the Development Application process with Waratah-Wynyard Council.

Given the proposal does not involve new emission sources, land disturbance or changes to amenity impacts, it is anticipated that consultation will likely focus on current factory noise emissions and ongoing measures to reduce impacts to nearby residential properties.

The site undertakes regular noise monitoring and has also developed a noise model with results depicted visually by a noise contour diagram. Noise mitigation opportunities are listed in the site's annual noise management plan and implemented where practicable and in accordance with CAPEX allocations received each year. The noise model is now more than 10 years old and a specialist acoustic consultant has been engaged to develop a new model and contour map for the site with this occurring in September 2026.

Upon receipt of the consultant report, a Development Application is expected to be lodged with Waratah-Wynyard Council, with communications to be developed for local community engagement.

---

7. Existing Environment

The existing site comprises a footprint of approximately 2.4 hectares and is zoned General Industrial. The site was established in 1892 and was purchased by Fonterra Brands (Australia) Pty Ltd in 2005.

Surrounding land uses include a mixture of industrial, commercial and residential area as follows:

- North: residential housing (General Residential), Agricultural land (Rural)
- East: commercial properties (opposite the site on Frederick St), residential housing (General Residential)
- South: Railway easement, land owned by Fonterra Brands (Australia) Pty Ltd (General Industrial), small pockets of residential housing, recreation land, rural living and then agricultural farmland (Rural)
- West: land owned by Fonterra Brands (Australia) Pty Ltd (~3 hectares, zoned General Industrial), residential housing (Rural Living).

The site is also situated within:

- 900m of the Wynyard Airport to the south-east;
- 1000m to the Wynyard General Business shopping precinct to the east;
- 1000m to the Stennings Road Industrial Park to the north-west.

The Big Creek nature corridor features to the west and north of the site, creating open space and environment for aquatic habitat. Big Creek flows along the factory site's immediate western boundary, discharging into the Inglis River further downstream.

There are no other sensitive receptors in the immediate vicinity of the site.

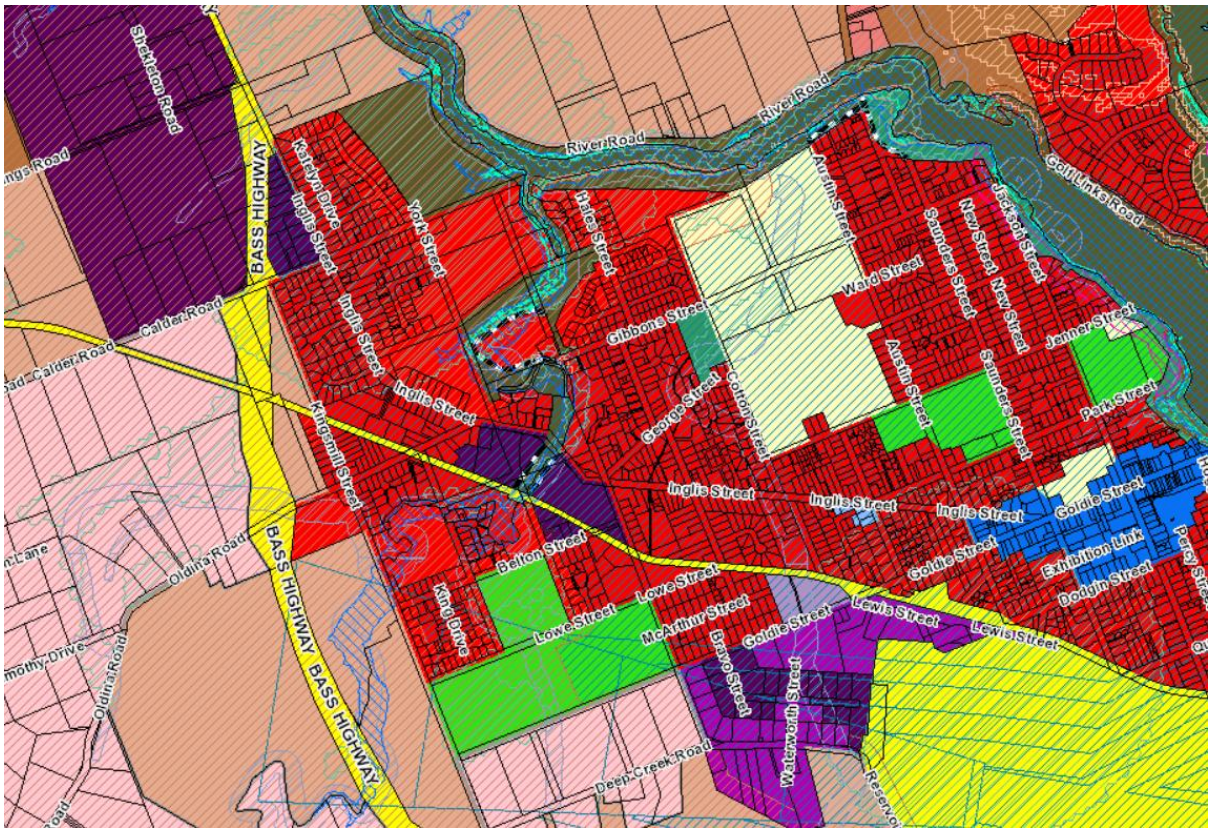


Figure 3 – Snapshot from the Tasmanian Planning Scheme (LISTmap)

---

8. Key Environmental, Health, Economic and Social Issues

8.1 Environmental

The project involves a modification to the authorised operating rate of existing processing equipment contained within an existing building. No greenfield development or significant site expansion is required.

The proposal does not introduce new environmental impacts because it relates to the operating rate of existing installed equipment and does not alter the nature, location or source of emissions, discharges, waste streams, traffic movements or operating hours.

Environmental aspects already assessed and managed under EPN 7394/2 include:

- Air emissions
- Noise
- Trade waste and wastewater
- Land-applied effluent
- Stormwater

Environmental risks associated with ongoing site operations have been identified and are managed through project-specific controls, operational procedures, monitoring programs and the site's existing Risk Management and Monitoring Program. A summary is provided on the next page in Table 2.

An Aspects and Impacts register is then used to assess risk of harm to human health and the environment and cross check that adverse impact to receptors is minimised to the extent reasonably practicable.

The assessment methodology:

- Identifies activities that are likely to be associated with site manufacturing;
- Identifies Aspects (an element of the activity that interacts with the environment) and Impacts (any positive/negative change to the environment resulting from the aspect);
- Appoints a risk score using a risk matrix, based on consequence and likelihood, with scores allocated for inherent risk before controls and residual risk after controls are applied.

The site Aspects and Impacts Register forms a part of the ISO14001 certified EMS and is available upon request.

Table 2 – Emissions associated with the operation of the Wynyard Facility

Environmental Segment	Source	Preliminary Details
Air		
Particulates and/or Gases	Point	Point source emissions are generated from the powder dryer exhaust and the two (2) gas boilers. Boilers are fitted with economisers and have an annual stack emission analysis along with 5 weekly checks. Powder emissions from the dryer are captured via the baghouse filter system and serviced annually.
Odour	Diffuse	Odour is present in the very immediate vicinity of the DAF plant but is not detectable more than 10m away from the equipment, or the building used to house the equipment, presenting an extremely low risk of off-site impact.
Noise	Point	The proposal does not introduce new noise sources; noise continues to be regulated under existing EPN conditions. Existing noise performance is influenced by the close proximity of General Residential zoning opposite the factory site, and ongoing noise matters are being managed separately through the site's Noise Management Plan and updated acoustic assessment.

Environmental Segment	Source	Preliminary Details
		The site is committed to reducing noise emissions where reasonably practicable, with site abatement opportunities regularly assessed, and progress tracked in the Noise Management Plan submitted to EPA every year in February.
Climate Systems		
Energy and Water Use	Diffuse	In the last six (6) years the Wynyard site has reduced water consumption by 30% and gas consumption by 22% through the delivery of various projects and initiatives. The ability to use longer continuous pasteurisation runs is expected to reduce start-stop losses and further improve water and energy efficiency.
Waste Management		
Liquid Waste (Wastewater)	Point	Managed under the existing Trade Waste Agreement and EPA Approved Wastewater Management Plan.
Solid Waste	Point	Solid waste generated on site is managed in collaboration with our contracted waste providers. Existing waste types and volumes are reported annually in the site AER.
Land		
Discharge to Land	Point	Discharge to land occurs when liquid wastes such as permeates are removed from site and land spread in accordance with EPA approved Waste Management Plan.
Groundwater	Diffuse	The factory site comprises hardstanding areas across the manufacturing footprint, preventing the interception of sources of contamination from migrating to groundwater.
Surface Water	Point	Factory stormwater and surface water is managed via the onsite stormwater drain network. Due to the age of the site, some stormwater is captured within the trade waste network with full disclosure to Taswater. The majority of the site's stormwater network includes open hardstand areas, driveways and rooftops, ultimately contributing to the municipal network. There are no changes to hardstand or stormwater catchment areas proposed with this project.

Environmental compliance history can be summarised as follows:

- Fonterra Brands (Australia) Pty Ltd has not been convicted of an environmental offence under the EMPC Act or equivalent legislation in any other state in the last five (5) years.
- Non-compliances with the Site EPN 7394/2 have been identified and disclosed in the annual AER submissions or via dialogue with EPA.
- The site maintains a certified ISO 14001:2015 Environmental Management System.

8.2 Health and Safety

No changes to occupational health and safety risk profiles are anticipated.

8.3 Economic and Social

Whilst the proposal will not include any increase in staffing levels, transport movements, or operating hours above existing patterns, the site is a significant local employer providing jobs to more than 100 people at the factory site.

With the ability to process around 1.6 million litres of milk per day, the site also indirectly supports around 200 dairy farmers in the region and the procurement of third-party goods and services, including trades and supplies, from the district.

Fonterra Brands (Australia) Pty Ltd has social programs in place that enable donations of food and sponsorship support for local community groups, including Foodbank, school breakfast programs and sports clubs.

The ongoing ability to process local milk and operate the factory is integral to supporting the local economic and social fabric of Wynyard.

---

9. Surveys and Studies

As noted under Section 6.2, development of a new noise model has been scheduled for September 2026. Upon receipt of the consultant report, a Development Application is expected to be lodged with Waratah-Wynyard Council, with communications to be developed for local community engagement.

There are no other additional surveys or studies identified for this Notice of Intent.

---

10. Proposed Timetable

Given the pasteuriser upgrade occurred in 2020, the infrastructure and operational controls are already in-situ. On this basis no construction phase is required, and there is no proposed timetable for any works.

Regarding the timelines for a Development Application with Waratah-Wynyard Council, lodgement of an application is expected to take place in October or November 2026 depending on the level of detail required, with consultation to occur shortly thereafter in accordance with Council notice provisions.

---

11. Additional Approval Requirements

EPBC Act

The proposal does not have the potential to impact Matters of National Environmental Significance and does not require referral under the Environment Protection and Biodiversity Conservation Act 1999.

Land Use Planning and Approvals Act 1993 (LUPA Act)

The proposal could be perceived as an intensification of an existing, approved activity. No change to zoning or land use is proposed.

It is anticipated that a planning permit will be required, with lodgement expected following completion of the updated noise assessment and confirmation of the Development Application requirements with Waratah-Wynyard Council.

Age Requirement

Not applicable (corporate proponent).

---

12. Conclusion

This Notice of Intent seeks approval to formalise the increased operating flowrate of the existing milk pasteuriser to a maximum of 75 kL/hour (600 kL per working day of 8 hours) at the Wynyard milk processing facility. The proposal does not involve new buildings, discharge points, waste streams, land disturbance, changes to operating hours, or any expansion beyond the existing licensed site footprint. It is therefore considered an operational change to an established Schedule 2 activity, rather than a new or materially different activity.

Fonterra Brands (Australia) Pty Ltd acknowledges the need to align the site's regulatory approvals with actual operating capability and performance. Existing environmental risks remain subject to the controls, monitoring programs and management systems already established under EPN 7394/2, including the ISO 14001 certified Environmental Management System. The proposal is also expected to support more efficient processing through longer continuous runs, with demonstrated reductions in water and gas consumption already achieved at the site.

On this basis, the proposed increase in pasteuriser flowrate is considered capable of being appropriately managed within the existing environmental management framework. Approval of the proposal will regularise the operating limit, support ongoing compliance with the applicable regulatory requirements, and allow the Wynyard facility to continue processing local milk in a manner that supports regional dairy farmers, local employment and the broader Wynyard community.