



"We take as much as we can that they cannot give away to folk in need."

This mutually beneficial relationship reduces the amount of excess and unused food going to landfill.

The next step is to look at ways to reduce the amount of contaminated plastic wrap from the bread and bakeries. Other waste products, such as spent grain and used mash, are composted and go to local farms and nurseries.

As is the case with most success stories, increased demand for their product means a need to scale-up their operation. The increase in production will result in more surplus bread being used and less of it going to waste.

Image of Sue and Jenny – Oh Peony Photos

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WASTE MINIMISATION INNOVATION AND DEVELOPMENT COMMERCIAL GRANTS – A CASE STUDY

DUNEDIN CRAFT DISTILLERS



DUNEDIN | kaunihera
CITY COUNCIL | a-rohe o
Ōtepoti



Alarm bells alerting to the effects of climate change prompted Jenny McDonald and Sue Stockwell of Dunedin Craft Distillers to look for ways they could bring their product to the market while minimising the impact on the environment.

Ideas flowed and questions were raised over whether unused food normally destined for landfill, such as bread, could be used to make alcohol. For them, taking some small steps at a local level felt like the right thing to do.

Together, they found ways for the distillery to produce gin and vodka using surplus bread and bakery products - becoming the only distillery in New Zealand to do so.

Many distillers order in industrially produced neutral grain or whey-based spirits and then redistill the product with botanicals, whereas the Dunedin Craft Distillery creates its own base spirit from the bread and bakery products. About three loaves of bread go into one 750ml bottle of spirits from the distillery.



Customers and vendors alike have responded very positively as the duo have worked to fine tune and develop their products and flavour profiles. The encouraging response prompted a need to find simpler and more cost-effective ways of doing things.

That's where the Dunedin City Council Waste Minimisation contestable fund came in.

The DCC allocates funding of \$70,000 for commercial innovation and development projects that give effect to waste minimisation. The grant is subject to criteria – one of which requires a 30% contribution from the applicant.

After talking with DCC waste minimisation officers and finding out about the potential funding opportunities, the Dunedin Craft Distillers investigated what barriers there might be to minimising and reducing waste or excess product. It was this research that helped them succeed with their waste minimisation grant application.

The funding was instrumental in helping them to save time and work. The grant helped the distillery commission a small bottling plant that "literally saved hours of our own labour".



This freed up time for them to focus more on collaborating with other organisations, including KiwiHarvest, which supplies some of the surplus bread - a key part of their waste minimisation goals.