

AgriEmerging Markets Program

Identifying Trends & New Opportunities



2024 PROGRAM PARTICIPANTS

DALBY SALEYARDS

Dalby Regional Saleyards has been operational for over 80 years and is one of the largest livestock-selling saleyards in Queensland, with world-class features and a prime position for access to the market, selling an average of 200,000 head of cattle each year. Dalby Regional Saleyards' facility is located in a prime position for access to the market.



"Sustainable supply chain management is crucial for Dalby Regional Saleyards to enhance efficiency, compliance, and market competitiveness and demands for long term resilience and success in the evolving global agricultural industry".

CADARGA BORN AND BRED

Nestled in the heart of the Western Downs region of Queensland, Cadarga is a stunning property that showcases a rich diversity of ecosystems. At Cadarga, sustainability is at the core of our operations. We are committed to developing a thriving business that is not only viable in the short term as we continue to grow but also sustainable in the long term.



Cadarga's goal is to ensure that future generations can inherit a flourishing business, deeply rooted in respect for the environment and a commitment to innovation in agriculture.

JM BLAIR

Jack Blair is a first-generation beef producer operating on a small scale, located 10km northeast of Chinchilla. As a small sole trader, Jack manages an agistment herd ranging from 100 to 250. In addition to running his own operation, Jack works for a feedlot/backgrounding operation in Wandoan. He is also completing a Bachelor of Agriculture/Bachelor of Business with a major in accounting, combining practical experience with academic knowledge to enhance his expertise in the beef industry.

Participation in the AgriEmerging Markets Program is vital for JM Blair. The knowledge and skills gained from the program will be crucial in securing effective supply chain management, ensuring the growth and sustainability of his business.

CONDABILLA FISH FARM

Condabilla Fish is based southwest of Chinchilla on the western edge of the Darling Downs, obtaining its water from the floodwaters of the Condamine River. Condabilla Fish produce premium Murray Cod for selected markets throughout the East Coast of Australia as well as having a small export footprint. Their products are utilised throughout the fine dining sector and the company has recently developed a range of value-added smoked lines.



As previous participants through the Shell QGC Emerging Exporters program, Condabilla Fish look to build on their knowledge and through the AgriEmerging Markets program they look to open new markets and opportunities and reposition the business towards 2030.



Program delivered by Toowoomba and Surat Basin Enterprise and Supported by Shell QGC



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KIREINA WAGYU

Located 30km north of Chinchilla, Kireina Wagyu is where tradition meets sustainable performance. At Kireina Wagyu, our mission is to partner with businesses across the global red meat industry supply chain that share our core beliefs and values. We specialise in breeding Purebred and Full-blood Wagyu capable of yielding superior carcass attributes across varied environments.



"They would like to acquire the skills to implement change on how to make tangible changes for improvement to long term successes of business and how to manage their carbon footprint integrity of their business that they are investing in the future."

LAWSON TRANSPORT AUS

Lawson Transport Aus is a family-owned company located at near Dulacca. The family has been involved in the beef industry for the past 150 years and has owned property for the past decade. Their 4000-hectare property supports a herd of 200 cows and dry cattle. Six months ago, Angela and James Lawson diversified the family business by venturing into the transport industry, predominantly focusing on carting livestock.

Through the AgriEmerging Markets Program, they aim to enhance their knowledge around sustainable supply chains and seek to gain access to industry support and networks to further develop and grow their business, ensuring long-term sustainability and success.

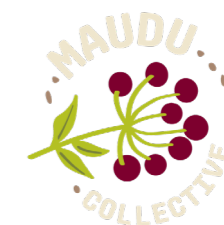
MACK GRAZING

Mack Grazing is a family-owned operation specialising in fat lamb production, encompassing breeding, feedlotting, and finishing lambs to meet market specifications. With 14 years of experience in the industry, we are located 30 kilometres south of Meandarra. Our focus is on thinking and acting strategically to ensure long-term success.

"We are committed to researching alternative domestic markets in Queensland to expand our reach and enhance our business sustainability."

MAUDU COLLECTIVE

In the past 12 months, Maudu Collective has transformed, driven by a dedication to well-being and a deep connection to their indigenous roots. Owned and operated entirely by First Nations people, they've embraced traditional wisdom from elders, learning practices like weaving and healing circles. Their commitment extends to sourcing ethical, sustainable Australian products, supporting local communities and respecting the land.



Offering a range of native products and workshops, they've garnered awards and play an active role in cultural preservation and education.

REILLY PASTORAL COMPANY

Reilly Pastoral Company is a large family-owned and operated piggery business headquartered in Dalby. For the past 23 years, we pride ourselves on growing our own grains and operating an in-house feed mill. We believe that our long-term success is rooted in sustainable practices that respect both natural and social thresholds. Commitment to customer satisfaction lies at the heart of our company values, alongside our continuous efforts to minimise environmental impact.

"We are eager to gain knowledge, insights, and support to further improve the sustainability of our practices and strengthen our crucial role in the supply chain."

TARELLA WAGYU

Tarella Wagyu is a family-run operation dedicated to breeding high-end wagyu beef, located 30 kilometres east of Miles. With 22 years of experience in the industry, we are committed to excellence in our production processes.

"Our goal is to enhance our knowledge and receive guidance to become a more sustainable business while continuing to adapt to the changing supply chain landscape and position our business for market growth beyond 2030."