



SWEET SUCCESS – A TEAM EFFORT

By Kate Gowdie - Smartcane BMP Manager

The Smartcane BMP team gathered in Brisbane in May to celebrate the success of the program to date; acknowledging facilitator contribution and effort.

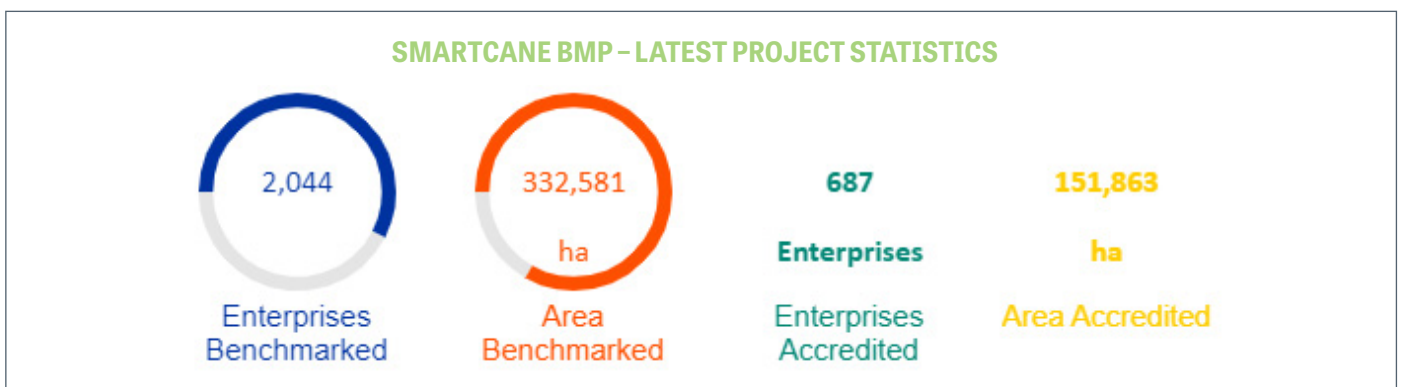
The team discussed their individual district strategies, challenges and prospects. They also shared ideas for future demand and opportunities within the program.

Facilitators were presented with the most recent project statistics highlighting the success of the program to date.

Smartcane BMP has been supported through funds from the Queensland Government since 2014. As part of this commitment, targets are proposed for each phase of the program.

Phase 3 commenced in late 2018 and will end this year (2022).

Targets have already been met or exceeded for total area benchmarked, total area accredited as well as the number of growers undertaking practice change.



A recent report from an external evaluation of the program stated:

“Smartcane BMP provides measurable evidence of growers embarking on practice change and has over-achieved on benchmarking and accreditation targets.”

Facilitators were thanked for their efforts in achieving these outstanding results and for the ongoing support they provide to growers across the cane growing districts of Queensland.

Smartcane BMP accreditation is an alternate pathway to compliance under the State Government’s reef regulations and this has driven demand amongst some growers to participate.

Interest in the program and obtaining accreditation is however driven by a range of grower motivations. Many growers have commented that Smartcane BMP accreditation is the only formal and widely recognised process to acknowledge the work they do and their adherence to Best Practice and industry standards.

Market access for sustainable sugar has been a motivation for some growers to achieve accreditation, however up until recently there had been little to no demand from end users in sourcing Smartcane BMP sustainable sugar from Australia. This has changed significantly in the past 18 months.

Facilitators heard from **Ben French** from Czarnikow who outlined the VIVE Sustainability Supply Program. “VIVE is a voluntary, continuous improvement sustainability programme for ingredient supply chains, covering all operations and activities for producers through to end users that have a bearing on sustainability.

VIVE is for businesses that want to do more than just to tick a box for sustainability, they want to participate because they know that it is key to their continued growth and commercial success.”

Thanks to the ongoing work of **Matt Kealley**, from CANEGROWERS, mapping of the Smartcane BMP standards to

other certification programs is gaining results.

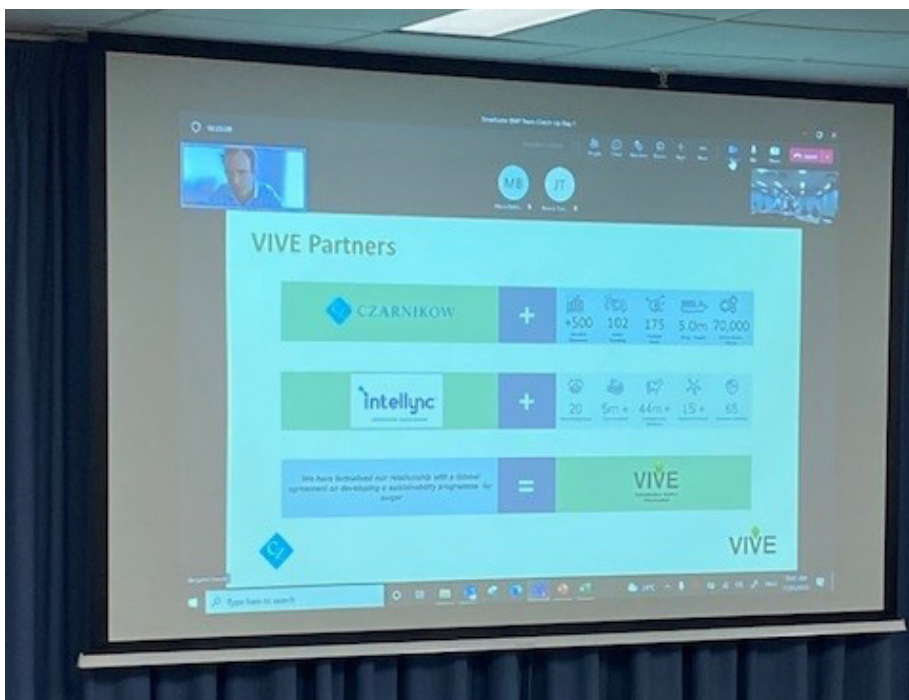
We now have alignment between the VIVE standards and Smartcane BMP. The benchmarking and alignment between Smartcane BMP and the VIVE Sustainable Supply Programme will recognise sugarcane produced by growers accredited through Smartcane BMP program as equivalent to the VIVE Farm Module level.

The advanced alignment will support new market opportunities for sustainable raw sugar, verified and accredited by VIVE and Smartcane BMP.

Following a full day of presentations from CANEGROWERS Policy Team members, the Smartcane BMP team toured the commercial kitchen of a Brisbane French restaurant and patisserie hearing from the chef, Tara, about the companies focus on producing quality, French cuisine.

Providence of ingredients is important to Tara. Sugar is a key ingredient in many of the pastry products as well as the sauces and dressings used within the restaurant.

Using over four tonnes of sugar to supply products to their restaurant, café and bakery each year, sourcing quality local sugar is paramount to the chefs and their discerning customers. Tara was happy to show our team around the kitchen facilities and hear more about Smartcane BMP sustainable sugar. ■



Pictured: (main) The Smartcane BMP Team joined CANEGROWERS Policy Staff for a tour of a commercial kitchen in Brisbane, hosted by chef Tara. (Left) Ben French from Czarnikow presenting via video link.