

About Wallaby

Energy Products, the manufacturer of Wallaby, was established over 15 years ago by Tony and Peta Heeson. It started with a successful 107 acre Macadamia plantation in the foothills of Byron Bay, Australia.

The macadamia nut, native to Australia, is mono-unsaturated, low GI and high in Omega-3 essential fatty acids (the good fats), a perfect ingredient for a healthy snack bar. Using the fresh nuts grown on the family farm and selecting only the best, all natural ingredients - the Wallaby Bar & Treat range evolved.

From the very beginning, 'Best Practice' has been implemented for its farming methods, right through to the manufacturing of Wallaby products. The company is committed to environmentally responsible farming methods and procedures during manufacture. All products are made in accordance with a healthy manufacturing process to retain the original and natural nutritional benefits of the ingredients.

Not one questionable substance is used or purchased by Energy Products. All manufacturing is conducted in-house, and only raw, natural and where possible, organic ingredients are used.

Energy Products has adopted strict Quality Assurance procedures to ISO 9002 and is HACCP accredited. It has also achieved Organic Certification that is recognised worldwide.

Today, the company operates out of a modern, purpose built facility near the historic town of Bangalow. It employs twelve local people and successfully exports its products all over the World.

For further information, please contact:

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Wallaby Fact Sheet

It's the simple things that make Wallaby different, like being very choosy about the ingredients we use and standing by our principles.

- We do not purchase or use one questionable ingredient to manufacture our products.
- All manufacturing is conducted in-house, using only raw, natural and where possible, organic ingredients.
- We do not use any Genetically Modified Organism (GMO) ingredients.
- We don't believe in using Sugar in any form. We use natural brown rice syrup to bind and sweeten our bars. This wonderful allergy-free ingredient is renowned for easy digestion.
- We have a no peanut policy. Macadamia nuts and cashews are predominately used in our products as they contain essential goodness for our bodies, aiding brain development & learning, like Omega-3.
- We only use real fruit pieces in our bars to give them their unique taste.
- We are strictly gluten & wheat free - not a trace found in our factory.
- All products are yeast & egg free, low in saturated fat, contain no cholesterol and have a low Glycaemic Index.
- We use no artificial colours, flavours or preservatives.
- Products are Kosher Certified and suitable for Vegans, except yoghurt bars which are suitable for Vegetarians
- All packaging is recyclable, to be kind to our environment.
- All Wallaby products taste yummy & are nutritious for you too - it's a fact!

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