

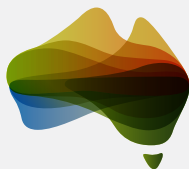


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AUSTRALIAN GOAT

PRODUCT GUIDE

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**AUSSIE
GOAT™**



GOAT FROM AN IDEAL HOME



We believe there is no better place to raise goat than Australia.

Our unique climate and environment allow our animals to live in their natural state and that in turn allows for consistent supply all year round. As a vast island, our livestock is more protected from illness and disease and our wide-open spaces have allowed us to develop a natural approach to farming. Animals are free to roam, living a less stressful life. We deliver a high quality, consistent, nutritious, safe and tasty product, bringing the best of Australia to plates all over the world.



PARTNERS FOR PROGRESS

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For more than 200 years, Australian farmers have been passing their knowledge down from generation to generation, creating a proud meat and livestock industry brimming with tradition. Our world-leading supply chain, together with the advantages of raising animals in an unspoiled environment, has underpinned Australia's reputation for producing high quality goat.

Our proud farmers have the utmost respect for our land and our animals, recognising that sustainable environments and healthy and thriving livestock are essential for the livelihood of our industry. The resulting focus on doing things the "right" way and the "best" way, delivers peace of mind and pure enjoyment every time you eat our products.





Landfall
G.E. & F.R. ARCHER



CELEBRATING THE BEST OF AUSTRALIA



It starts with great produce, available in abundance, but it's our sense of shared enjoyment that makes the experience so much better; we take pride in our relaxed and fun attitude to life. Australia produces a rich diversity of product, perfectly suited to different occasions whenever red meat is enjoyed. And as the popularity of goatmeat continues to grow globally, Australian goatmeat is poised to meet this demand with an extensive range of cuts, all raised and processed to some of the strictest standards on earth.

We proudly share our best produce for the rest of the world to enjoy in their own way. Life is about enjoying the moment, living well and when it comes to that we always expect the best.

WHY CHOOSE AUSTRALIAN GOATMEAT?

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The Australian goat industry has a long legacy of producing high quality, consistent, nutritious, safe and tasty goatmeat for customers around the world.

From meticulous standards that have resulted in one of the world's highest animal welfare statuses and our extensive traceability programs, to the respect we have for the land and our livestock for our livelihood. These are just a few of the reasons to choose Australian goatmeat, so let us share with you in more detail.

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1. Working sustainably

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2. Caring for our animals' welfare

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3. Product integrity and traceability

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4. Extensive and diverse product range

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5. Naturally nutritious

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1. WORKING SUSTAINABLY

The Australian red meat and livestock industry makes an important contribution to sustainability – environmental, social and economic and over 200 years of farming tradition has created an understanding and respect that sustainable environments and healthy and thriving livestock are essential to the livelihood of the industry.

The focus on the environmental sustainability of the industry covers key areas of emissions reduction, water use and land management that are important, not only for the environment but also for producing nutritious, high quality goatmeat. Across the country many livestock producers manage weeds, pests and feral animals; help to maintain biodiversity; and reduce the risk of destructive bush fires. They implement a variety of efficient water management measures in their grazing systems, including maintaining healthy soils with adequate nutrients, minimising run off through vegetation, and monitoring the frequency and intensity of grazing to make the best use of pastures.

In Australia, goats are mostly grazed on large areas of semi-arid and arid rangelands. It is not possible to convert this type of land to producing crops. This method of production is unique to Australia, which makes it difficult to compare to overseas figures and data on environmental impact. The livestock that graze on this land are converting grass that is not fit for human-consumption, into a nutrient dense food source.

The red meat industry, through Meat & Livestock Australia and in collaboration with the Australian government, invests millions of dollars annually in research and development to better understand the environmental impact of meat production and to further improve the environmental performance of the industry.



FAST FACT

Australian livestock assist with crop utilisation by consuming the crops and by-products that are not suitable for human consumption. 86% of livestock feed is not suitable for human consumption.



2. CARING FOR OUR ANIMALS' WELFARE

AN ENVIABLE ANIMAL HEALTH STATUS

Australia's animal health status is arguably one of the highest in the world. We are recognised as being free of all major epidemic diseases including Foot and Mouth Disease (FMD).

The Australian government and the red meat industry continue to zealously guard our enviable status, with programs that have been in place for decades to maintain our superior standing.


ANIMAL HEALTH AND WELFARE

Livestock processing in Australia is conducted in accordance with national laws and international requirements, and enforced accordingly by state, territory and commonwealth inspectors to ensure that high standards of animal welfare are maintained at all times.

The Australian meat industry is committed to the highest level of animal welfare and the humane treatment of livestock. Our mission is to ensure acceptable animal welfare standards are implemented and effectively verified.

In 2005, the Australian meat industry proactively developed and implemented the Australian Meat Industry Council (AMIC) 'National Animal Welfare Standards for Livestock Processing Establishments'. The standards integrate Australia's Model Codes of Practice, relevant state and commonwealth legislation, commercial requirements and community expectations into a single best practice animal welfare standard for livestock processors.

Australian processors demonstrate their superior commitment to these standards and best practice animal welfare by complying with the 'Australian Livestock Processing Industry Animal Welfare Certification System' or 'AAWCS'. The AAWCS is an independently audited certification program which covers all animal welfare activities at the processing establishment - from receipt of livestock at the establishment to the point of processing.



3. PRODUCT INTEGRITY AND TRACEABILITY

PRODUCT INTEGRITY AND TRACEABLE SYSTEMS

The National Livestock Identification System (NLIS) is Australia's system for the identification and tracking of goats for biosecurity, food safety, product integrity and market access. NLIS is based on a 'whole of life' electronic tag placed on individual goats, which utilises radio frequency and enables individual transactions to be recorded and transmitted electronically by the producer or processor.

Additionally, the Livestock Product Assurance (LPA) program is designed to certify food safety and quality assurance standards. Producers are audited randomly to ensure adherence to the LPA food safety standards.

Underpinning these integrity programs is the National Vendor Declaration (NVD), linking the traceability of the goats from the farm, through to saleyards, feedlot, transport and processing. The NVD includes a Property Identification Code (PIC) that tracks exposure of the goats to any agricultural and veterinarian chemicals, grazing history and supplementary feeding.

Product integrity is assured at all points of transfer:

- **Transport and Saleyard:** Goat transport is held to TruckSafe standards for animal welfare, meat quality and meat safety. The National Saleyards Quality Assurance Program (NSQA) addresses key quality issues or hazards within the saleyard sector and, when goats pass through the saleyard, transactions are recorded using NLIS electronic tags
- **Processing plant:** All processing plants must comply with the Australian standard to ensure meat is processed hygienically. This standard is consistent with international ISO 9002:1994 and Hazard Analysis Critical Control Point (HACCP) standards. The Australian government verifies the legislation is being correctly implemented. Each head receives an ante mortem and post mortem veterinarian inspection, and microbial assessments are conducted throughout processing. For traceability, all goat carcasses must be correlated to their PIC numbers, which are stored on a database.
- **Shipping:** All shipping containers destined for export are inspected, and sea-freighted containers are sealed under Department of Agriculture Australia supervision. Once inspected, the container cannot be reopened until it reaches its final destination. For traceability purposes, the container and seal numbers for all goat exports are stored in the Department of Agriculture database.



FAST FACT

The information within the NLIS is held on a central database, allowing the tracing of cattle to occur swiftly and efficiently- an attribute that distinguishes the NLIS from other traceability systems around the world.

4. EXTENSIVE AND DIVERSE PRODUCT RANGE

ALL ABOUT AUSTRALIAN GOATMEAT

Goatmeat is widely eaten globally with a legacy stretching back thousands of years. The reasons for this international popularity are clear – goatmeat is low in fat, with many considering it a healthier alternative to other red meats. It also has less religious taboos than other meat options.


Australian goatmeat has a firm texture with flavour profiles from mild to strong depending on the age of the animal, making it an ideal meat for spiced or slow-cooked dishes. It is versatile, and can be readily substituted in most lamb or mutton dishes.

Australian goatmeat has the 'natural advantage'. Raised as nature intended, with Australia's high standards for quality and integrity, make for a pure, flavourful, nutritious and safe product.

MEETING GLOBAL DEMAND

The demand for goatmeat is increasing as traditional consumers migrate globally and non-traditional consumers become more adventurous in their eating habits. Australia is well poised to deliver on this increasing demand with a range of cuts available.

The Australian goat industry also caters to the needs of different cultures with many Australian processors producing Halal goatmeat guaranteed to adhere to Islamic law.





A CUT FOR
EVERY
OCCASION



AUSTRALIAN GOAT CUT GUIDE

1 LEG



Easy Carve Leg Roast



Leg Knuckle Mini Roast

These are cut from Bone-In Chump On 4801

2 CHUMP



Chump 4790



Chump Chop

Cut from Chump 4790

3 TENDERLOIN



Fillet/Tenderloin 5080

4 SHORT LOIN



Boned and Rolled Loin Roast



Loin Chop



Eye of Shortloin/Backstrap

These are cut from Short Loin 4880

5 RACK



Rack Cap Off (Frenched) 4764



Frenched Cutlet

Cut from Rack Cap Off (Frenched) 4764

6 FOREQUARTER



Forequarter Chop



Forequarter Rack (4-Rib)



Forequarter Boned and Rolled

These are cut from Forequarter 4972

7 SHOULDER



Easy Carve Shoulder Roast



Boned and Rolled Shoulder

These are cut from Shoulder Banjo Cut 4995

8 EYE OF SHOULDER



Neck Fillet Roast 5151

9 SHANK



Foreshank 5030



Hindshank 5031

10 NECK



Neck Chop 5020

11 BREAST & FLAP



Riblets 5172



LEGEND



Stir-Fry



Grill



Pan-Fry



Oven Roast



Hotpot/Casserole

5. NATURALLY NUTRITIOUS

To live well, you need to eat well and Australian red meat is a positive contribution to an enjoyable and balanced diet. Australian red meat is naturally rich in protein and provides 8 essential vitamins and minerals which can help with everything from regulating the

nervous system to keeping bones healthy. Australian red meat is also very nutrient-dense meaning you need a smaller portion size to achieve the same nutritional contribution when compared to other food types.



Because of its nutritional composition, Australian goatmeat is a valuable ingredient for specific consumers, for example; Iron-rich foods are recommended for the growth and development of children and play an important role in replenishing iron stores amongst women during

their reproductive years. Zinc helps with fertility and reproduction and nutrient-dense ingredients such as goat, are beneficial to those with smaller or low appetites such as the elderly or those recovering from an illness.

FAST FACT

Vitamin C can enhance the absorption of iron so try adding citrus fruits or leafy greens to your goat meals.



ORDERING AUSTRALIAN GOATMEAT







AUS-MEAT; A COMMON LANGUAGE

Ordering Australian goatmeat is simple, and understanding the AUS-MEAT language is the first step.

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AUS-MEAT is an industry-funded organisation responsible for establishing and maintaining Australian meat specifications. The AUS-MEAT language is a uniform specification language for Australian meat products that enables importers and wholesalers to accurately specify the meat product they wish to purchase from an exporter or seller. The AUS-MEAT language is outlined in detail in the AUS-MEAT Handbook of Australian Meat (HAM).

The AUS-MEAT language is based on product description and objective measurements of various carcass traits, such as hot weight, fat depth, sex and age of the animal.

AUS-MEAT has assigned a distinct, four-digit, Handbook of Australian Meat (HAM) number for every primal cut and offal product. The category descriptions and HAM numbers are vital components when ordering Australian goatmeat.

Goatmeat primal cuts use the same specification and HAM numbers as sheep meat.





HOW TO ORDER AUSTRALIAN GOATMEAT

There are three easy steps to ordering Australian goatmeat.

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STEP 1

DEFINE THE CATEGORY OR ALTERNATE CATEGORY

As a first step to ordering Australian goatmeat, you should let your supplier know the category. Two options are available when defining the category. If you aren't too concerned about the age of the animal or the variability of meat quality, you can define goat by basic categories.

If you are looking for meat that has been derived from animals of a certain age and, therefore, exhibits less variance in quality, you can define meat by alternative categories. You will notice that the criteria used to define alternate categories are more narrowly specified than those for basic categories.

STEP 2

DEFINE THE PRODUCT SPECIFICATION

A product specification defines attributes of each product. When defining the specification to your supplier, you might include the following:

- The name of the cut you wish to purchase
- The number of the cut you wish to purchase (Handbook of Australian meat (HAM) number)
- Livestock production system such as Halal


STEP 3

DEFINE OTHER REQUIREMENTS






Requirements not specifically related to the product specification also should be defined. These requirements may include:

- Price
- Quantity
- Shipping terms
- Delivery date


CAPRINE – BASIC CATEGORY (GOATMEAT)

DENTITION	DESCRIPTION	CATEGORY / CIPHER
<p>0 - 8</p> 	<p>GOAT – Any caprine animal.</p>	<p>GOAT *G*</p>

CAPRINE – ALTERNATIVE CATEGORIES (GOATMEAT)

DENTITION	DESCRIPTION	CATEGORY / CIPHER
<p>0</p> 	<p>Carcase derived from female or male caprine that:</p> <ul style="list-style-type: none"> • Has 0 permanent incisor teeth (in addition): • In male shows no evidence of Secondary Sexual Characteristics (SSC). • CHEVON can be used as an optional description for this category. 	<p>KID * GK *</p>
<p>1 - 2</p> 	<p>Carcase derived from female or castrate male caprine that:</p> <ul style="list-style-type: none"> • Has 1 but no more than 2 permanent incisor teeth. • In castrate male has no evidence of Secondary Sexual Characteristics (SSC). • CHEVON can be used as an optional description for this category. 	<p>CAPRA * GC *</p>
<p>0 - 8</p> 	<p>Carcase derived from female caprine that:</p> <ul style="list-style-type: none"> • Has up to 8 permanent incisor teeth. 	<p>DOE * GD *</p>
<p>0 - 8</p> 	<p>Carcase derived from castrate or entire male caprine that:</p> <ul style="list-style-type: none"> • Has up to 8 permanent incisor teeth. • Has no evidence of Secondary Sexual Characteristics (SSC). 	<p>GOAT WETHER * GW *</p>
<p>0 - 8</p> 	<p>Carcase derived from male caprine that:</p> <ul style="list-style-type: none"> • Has up to 8 permanent incisor teeth. • Shows Secondary Sexual Characteristics (SSC). 	<p>BUCK * GB *</p>

CAPRINE – SUPPLEMENTARY SPECIFICATION

DENTITION	DESCRIPTION	CATEGORY / CIPHER
<p>0</p> 	<p>Kid Goat definition may as an option be alternatively described as “CAPRETTO” but the Carcasse must meet the following requirements:</p> <ul style="list-style-type: none"> • Be within the following weight classes (HSCW): Class 6 – up to 6 (kg), Class 8 – over 6 and up to 8 (kg), Class 10 – over 8 and up to 10 (kg), Class 12 – over 10 and up to 12 (kg) • Have pale pink meat colour of the internal flank muscle. • In male shows no evidence of Secondary Sexual Characteristics (SSC). 	<p>CAPRETTO KID * GK *</p>

LABELLING OF AUSTRALIAN GOATMEAT

All cartons of Australian goatmeat are identified with labels that carry detailed information about the product. Carton labels display mandatory information required under Australian Federal Government regulation. In addition to the mandatory information, Australian processors may include optional information on the label, allowing for further description of the product for trade purposes.

1. **GENERIC:** Statement Bone-in or boneless and identification of species.
2. **COUNTRY OF ORIGIN**
3. **CARCASE IDENTIFICATION:** Category code which identifies the carcass age and sex.
4. **PRODUCT IDENTIFICATION:** Primal cut description as shown in the Handbook of Australian Meat.
5. **PRIMAL WEIGHT RANGE:** Indicates that each primal cut in the carton is the minimum/maximum weight range as shown on the label.
6. **PACKAGING TYPE:** AUS-MEAT packaging code.
7. **BAR CODE:** Most developed and compliant with the GSI (EAN.UCC) international meat industry guidelines.
8. **PACKED ON DATE:** Day, month, year, and time that the product was packed into the carton.
9. **BEST BEFORE DATE:** End of the period for meat stored in accordance with any stated storage condition. Meat marked with best before date can continue to be sold after that date provided that the meat is not damaged, deteriorated or perished. Meat marked with use by date cannot be sold after that date.
10. **NET WEIGHT:** Meat content, less all the packing material, shown to two decimal places in kilograms and pounds.
11. **BATCH NUMBER:** In-house company identification number for product tracing when required.
12. **CARTON SERIAL NUMBER:** Individual identification number for carton.
13. **ESTABLISHMENT NUMBER:** Plant registered identification number.
14. **AI STAMP:** Australia government inspected.
15. **HALA APPROVED:** Product has been ritually slaughtered and certified by an approved Islamic organisation.
16. **REFRIDGERATION STATEMENT:** 'Keep chilled/refrigerated' indicates that the product in the carton has been held in a controlled chilled condition from the time of packing.
17. **NUMBER OF PIECES:** Number of primal cuts in the carton.
18. **COMPANY CODE:** In-house identification code for product in the carton.
19. **COMPANY TRADING NAME:** Name of the processor of the product.





AUSTRALIAN GOATMEAT

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Over 200 years of farming experience and heritage.
An untarnished health legacy. A broad variety of
grades and cuts. One of the world's most stringent
safety and traceability standards. Add it all up and
you'll see why Australian goatmeat stands out in the
global marketplace. Give your customer the quality
they demand, with Australian goatmeat.

Visit aussiebeefandlamb.com.au
for more information.