

TASMANIA DELIVERS



Tasmania is the only Australian state where the use of hormone growth promotants (HGP) is prohibited through Government legislation. High-quality beef and lamb is produced from animals which are bred and raised using pasture-based systems and may be 'finished' at a feedlot.

MEAT



BEEF Yearling, prime steer, cow, veal and bull beef primals, processed meat, offal cuts.
Available as chilled, vacuum-packed, frozen and portioned.
Free from hormone growth promotants

SHEEPMEAT Prime lamb, lamb, mutton, milk fed lamb, offal cuts.
Available as chilled, vacuum-packed, frozen and portioned.
Free from hormone growth promotants

POULTRY Chicken, turkey, quail.
Available as chilled, vacuum-packed, frozen and value-added.

GAME MEAT Wallaby, possum, venison (farmed).
Available as chilled, vacuum-packed, frozen and value-added.

VALUE ADDED A variety of value added smallgoods are available as chilled and vacuum-packed.

Tasmania – Australia’s temperate island state

Separated from the rest of Australia by the waters of Bass Strait, Tasmania is also set apart by its climate. Air masses roll in consistently from the oceanic west, bringing some of the world’s cleanest air, along with rain that is pure enough to bottle and export. This reliable rainfall and climate contribute to Tasmanian farmers’ ability to produce quality animals that provide premium meat.

Quality assurance and care

The Tasmanian meat industry’s quality control schemes ensure that consumers can buy fresh, safe and healthy meat. The CATTLECARE® and FLOCKCARE® programs set quality standards for Tasmanian farmers to follow at each stage of producing beef and sheepmeat on their farms. The standards cover areas such as animal welfare, chemical residue and pesticide management, stock feeds, transport and handling control. Quality control programs also operate in feedlots and saleyards to ensure that livestock welfare, quality and safety is managed. Acceptable Maximum Residue Level (MRL) requirements are strictly monitored and adhered to.

Competitive advantage

It is Tasmania’s isolation from the rest of Australia and the world, combined with its stringent quarantine regulations, that keep the state free from many of the major sheep and cattle diseases. In addition, Tasmania’s natural environment, consisting of vast grazing land, clean rainfall and plenty of sunshine, contributes to the healthy condition of Tasmanian stock. The Tasmanian meat industry has implemented Australian standards for hygiene and food safety. Efficient on-farm production processes and leading-edge processing techniques make Tasmanian farmers efficient and cost-effective producers.

Healthy choice

Tasmanian premium meat, be it beef, lamb or other game meats, contains essential nutrients. It is high in protein and also provides iron, zinc and B group vitamins that together contribute to a healthy immune system, the transport of oxygen to the blood and the production of energy.



BEEF

Tasmanian beef producers have a reputation for producing premium quality beef. About 80 per cent of beef cattle are located in the north of Tasmania and, by transfer of stock, 90 per cent are finished in the high rainfall areas of the northern coastal areas and King Island. Angus and Hereford are the predominant cattle breeds and are fed year round on natural pastures. Tasmania also produces the Wagyu breed, highly regarded in the Japanese market for the production of marbled meat.



SHEEPMEAT

The majority of sheepmeat is consumed domestically although processing and export abattoirs also supply premium carcasses for overseas markets. Tasmania also provides sheep for processing in the Middle East. Flinders Island has a reputation for premium milk-fed lamb.



POULTRY

Chickens and turkeys are available whole or as individual cuts and/or pieces. Quail is available butterfly boned, fresh, frozen or smoked. Free range gourmet Tasmanian chickens, turkeys and quail are raised on a vegetarian diet.



GAME MEAT

Game meats such as wallaby, possum and farmed venison thrive on the vast and rich pastures and forests. Possum is a valuable export to Asia and wallaby is increasingly being recognised as a tender, lean and flavoursome meat. Game meat processing is subject to the stringent controls of AQIS (export only), Australian Standards and HACCP-based food safety regulations. Tasmania is the only Australian state to permit the processing of wallaby meat.



VALUE ADDED

The variety of meat products available in Tasmania include beef, lamb, venison, pork and poultry. Tasmanian companies produce high-quality value added meat products. These products range from smallgoods such as gourmet hams, bacons, prosciutto, salami, pates, gourmet sausages and marinated meats.

Export licences

Tasmania has processing facilities that are export licensed and Halal certified and comply with the most stringent food safety requirements.

For further information, contact:

Department of Economic Development

Head office: 22 Elizabeth Street.

Hobart, Tasmania, Australia 7000

Telephone: +61 3 6233 5888

Facsimile: +61 3 6233 5800

Email: export@development.tas.gov.au

Web: www.development.tas.gov.au

