

Lush pasture, abundant fresh water, plenty of sunshine and a temperate climate create ideal growing conditions for Tasmanian dairy farmers to run consistent pasture-based systems for grazing dairy cows. Tasmanian dairy farmers are renowned for producing premium milk, the basis for top quality dairy products.

The Tasmanian dairy industry primarily consists of dairy cows, with approximately 127,000 cows housed on almost 600 dairy farms. Some goats and sheep are milked, mostly for an expanding cheese-making industry.

DAIRY



BUTTER Salted, unsalted, reduced salt, low salt.

CHEESE Fresh unripened (soft white), white mould, washed rind, semi-hard (cheddar and cheddar styles), stretched curd, eye, blue and hard.

CREAM Double, pure, sour, light, crème fraiche.

MILK Fresh, long-life, powdered, flavoured, lactose-free.

YOGHURT Set, stirred, drinking.

Tasmania – Australia’s temperate island state

Surrounded by water, with a temperate climate and rich soils, Tasmania experiences excellent growing conditions for year-round lush pasture, conducive to the production of high quality dairy products.

Tasmanian dairy cows spend their time outside all year round. Cows graze on grass while enjoying some of the cleanest air in the world from the air masses that roll in from the oceanic west.

Superior pasture-based systems

The dairy industry is predominately based on the fertile coastal regions of the north of the state, running from the far north-west to the north-east and bordering the waters of Bass Strait and King Island, which guards the western entrance to Bass Strait. Renowned for fertile soil and high rainfall, it is only natural that Tasmanian production is based on grass and clover pastures. This pasture-based system enables Tasmanian farmers to produce premium quality milk.

Competitive advantage

Tasmania’s isolation from mainland Australia and the distance from other landmasses protect the island from major pests and diseases. With stringent quarantine regulations, Tasmania is proud of its disease-free status.

Quality assurance and care

The Tasmanian Dairy Industry Authority (TDIA) administers the issuing of dairy farm and factory licenses as well as two codes of practice for dairy premises and dairy effluent. The TDIA manages dairy farm inspections, food safety programs and quality assurance. All milk produced in Tasmania must be pasteurised.

Tasmania – home to some of Australia’s most awarded dairy brands

The Australian Grand Dairy Awards, created by Dairy Australia and the Dairy Industry Association of Australia (DIAA), annually announce the best products in the Australian dairy industry. A Tasmania dairy product has been awarded Australia’s Grand Champion Cheese every year since the awards began in 1999.



BUTTER

Tasmanian butter is rich yellow in colour. This is because the milk is rich in beta-carotene (vitamin A) as the cows graze on lush pasture year round. No artificial colouring is used. Butter is produced for domestic and export markets.



CHEESE

The Tasmanian cheese industry consists of large and small operations ranging from bulk cheddar producers to family-owned specialist cheese-making businesses. Cheese types produced in Tasmania include:

- White mould** – brie, camembert and triple cream
- Washed rinds**
- Blue vein** – blue brie, Danish and gorgonzola styles
- Semi-cooked** - cheddar and cheddar styles
- Eye** – gruyère, tilsit, raclette
- Sheep and goat milk cheeses**



CREAM

Cream is categorised according to its milk fat content. Usually a higher fat content means a thicker cream. Tasmania produces a range of pure creams including:

- Double cream** - 48 per cent fat content or more
- Pure cream** - 40 per cent fat content or more
- Pouring cream** - 18 per cent fat content minimum

Tasmania also produces sour cream and sour light cream, made by adding culture to the cream and heating. Crème fraiche is also produced in Tasmania, this tart slightly acidic flavoured cream is made by adding lactic acid to the cream and allowing it to mature.



MILK

Tasmanian dairy farmers produce fresh milk direct to market and for manufacturing of dairy products. A range of liquid milks are produced for the local market, these include regular, reduced fat, low-fat, skim, modified, lactose-reduced and flavoured milks.

Some companies produce long life milk (UHT) for export markets. Powdered milk products, an evaporated pasteurised milk concentrate, is also produced for export markets. Milk is used to produce cream, butter, yoghurt, ice-cream and cheese.



YOGHURT

Set yoghurt and stirred curd yoghurts are made in Tasmania with milk from dairy cows, goats and sheep. These yoghurts are available natural or combined with local fruits and berries.



ORGANIC

Organic dairy production in Tasmania is increasing. Fresh and processed dairy products are currently available from both dairy cow and sheep milk. Tasmania's island status ensures it is free of many pests and diseases that afflict other dairy producing regions, making Tasmania an ideal location for organic dairy production.

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

