



Australian Pork Product List

for the Food Service Industry



Australian Pork Product List

As pork continues to gain in popularity, it is one that requires the strictest handling standards. In the competitive world pork market, the Australian pork industry enjoys an enviable reputation for not forcing growth on animals in the modern intensive manner, but allowing them to grow in a slow, natural way that gives a juicy, tender, tasty pork with highly developed breeding, feeding and management systems. Haverick Meats' success has come from a strong relationship with our pork producers and working with our customers in growing the profile of Australian pork domestically and internationally. Our geographic isolation and strict industry regulations have helped to create this product advantage, allowing Australian pork to establish itself as a premium product in markets around the world.

All our pork are grain-fed, selected from all areas of Australia. We work closely with only export accredited producers that can provide a range of consistent product, from small suckling pigs up to 60kg pigs to suit large food service operations.

We offer free range pork that is bred free range in accordance with RSPCA guidelines, producing a clean, tender, juicy and flavoursome product. Pigs are bred outdoors on farms, where they enjoy a natural grain-based diet with no added growth hormones and live in a healthy and comfortable environment. Selected breeds have been chosen for their suitability to outdoor breeding and superior meat quality characteristics such as lean meat yield, tenderness and colour. All pigs are grown to exacting standards of leanness and health and must meet stringent quality standards before they are accepted for our products.

Moreover we pride ourselves on sourcing specialised breeds such as Kurobuta Berkshire. These pigs are fed longer for slower growth rates, on the highest quality assured ration. Nutritionally balanced, Kurobuta pork is lean with small, finer muscle texture and abundant streaks of marbling. Compared with traditional white pork, Kurobuta Pork is darker in colour and very flavourful, with intense moisture retention, even after cooking. The combination of a sweet, rich flavour, its delicate texture and an unbelievable level of juiciness, produces this exceptional product.

Australian Pork Brands



PRODUCT
Pork – Available as whole & portion control
Suckling Whole Pigs
Tenderloin
Backstrap
Loin – Bone In / Out, Rind On / Off
T-Bone / Chops – Rind On / Off
Rack / Cutlets – Skin On / Off
Leg Bone In
Leg Boneless Rolled
Leg Cuts – Rump (skin on), Knuckle, Topside, Silverside
Diced Leg Oriental Cut / Stir Fry Strips
Shoulder Boneless
Shoulder Diced
Neck
Schnitzel
Belly – Bone In / Out, Rind On / Off
Mince
Cheeks – 100% Fully Trimmed / Whole Jowl

PRODUCT
Back Fat – Thick
Crepinette / Caul Fat
Hock – H/QTR, F/QTR
Pork USA Ribs – Full / Half
Pork Spare Ribs – Belly
Trotters / Long Unmarked / Split
Offal – Tongue, Tail, Head , Heart, Ears
BBQ Char Sui Pork
Bones
Blood – Fresh

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