

The search is on  
to find Australia's  
best pork steak

Moving pigs?

Important

tips for the

journey

*Biosecurity: How  
to protect your farm  
and keep diseases out*

**STOP**

**Drivers Must Not  
Enter Piggery**

## Know your APL Staff

**James Battams**  
Membership Services Manager,  
Corporate Services Division

James Battams is responsible for APL's membership services, which covers publications, events, newsletters and several websites including PigPass. His team runs APL's membership drive and delegate elections; arranges delegates forums, produces the weekly members communique, and publications such as this one. He also manages APL's Information Technology systems, which includes APL's central industry database called CRM.

James has worked with APL for over five years, having previously worked with a large social and market research company.

If you'd like to get in touch, or sign up as a member of APL, please contact James on 02 6270 8809 or at [james.battams@australianpork.com.au](mailto:james.battams@australianpork.com.au).



## About Us

Australian Pork Limited (APL) is a unique rural industry service body for the Australian pork industry. It is a producer-owned company delivering integrated services that enhance the viability of Australia's pig producers. The organisation aims to enhance opportunities for the sustainable growth of the Australian pork industry by delivering integrated marketing, innovation and policy services along the pork industry supply chain. APL pursues opportunities for the industry at both the domestic and international level.

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Share your pig farming stories with us by contacting APL's Corporate Publications Executive, Elzet Vermeulen by email at [elzet.vermeulenaustrianpork.com.au](mailto:elzet.vermeulenaustrianpork.com.au)

For information about APL Membership, call Heidi Eldridge on 02 6270 8807 or visit the APL website at [www.australianpork.com.au/members](http://www.australianpork.com.au/members).



## Do you produce Australia's best pork?

Entries are now open and the quest is on to find Australia's best tasting and quality pork.

Australian Pork Limited (APL) will hold the second Steak Your Claim competition in April.

General Manager of Marketing, Pete Haydon, said the competition would assess pork steaks, with \$10,000 in prize money and other opportunities up for grabs.

“The competition is open to Australian Pork Limited members.”

“Australian pig producers are delivering a quality product, with different producers using a range of breed and feed combinations,” he said.

“We're seeking to find the very best Australian pork product with the second Steak Your Claim competition. Judges will assess the pork steaks against a range of criteria, including flavour, appearance, texture and aroma. They'll look at both the raw and cooked product.”

Judging criteria for the raw pork will include colour, muscle to fat ratio and marbling, while the aroma,



flavour, tenderness and juiciness of the cooked product will also be assessed. “The product itself is the focus of this competition,” Pete said.

“However, we hope there will also be a great story about your product that will help market it.”

The competition is open to Australian Pork Limited members. The prize will include support for the producer to go through the APIQ<sup>✓</sup> accreditation process if they're not already accredited. “All entries will receive written feedback about

their steaks,” Pete said.

“This is valuable to you as a business owner – it's feedback directly from people who know their pork – and can help you improve your product.”

Producers may enter a maximum of three entries.

Entries close on 18 March 2017. To enter the competition or obtain more information, email attention to Peter Smith at [steakyourclaim@australianpork.com.au](mailto:steakyourclaim@australianpork.com.au).

## FMD awareness – free online course

The Queensland Department of Agriculture and Fisheries (DAF) has recently produced a free online course providing information about the risks of Foot-and-Mouth Disease (FMD) to Australia.

Upon completion of the course, participants will:

- better understand the risks FMD holds to our livestock industries

- learn practical information about how to prevent an outbreak
- recognise FMD signs in susceptible livestock and the importance of early reporting
- understand what would happen if we had an emergency response

The course takes between 30 and 60 minutes to complete

and once completed participants can download a certificate of completion.

For more information on the free FMD awareness online course visit the DAF website: <https://www.business.qld.gov.au/industries/farms-fishing-forestry/agriculture/land-management/health-pests-weeds-diseases/livestock/foot-mouth/fmd-training>.





## Biosecurity protocols to protect

By APL R&I Manager, Production-Stewardship Dr Pat Mitchell

In the past, overseas travel used to be too expensive to do frequently, haven't things changed! Overseas travel is now affordable for many people in the community; even Primary Schools are organising overseas trips for their students to see the world.

What has this to do with pig farming? Everything! We are very lucky in Australia not to have the pig diseases that devastate other countries.

This has happened because Australia is an island and relatively isolated compared to many other pig producing nations. Australia also stopped importing live pigs before the really nasty pig diseases like porcine reproductive and respiratory syndrome (PRRS) and porcine epidemic diarrhoea virus (PEDv) showed up. But since travel has become less expensive and easier to organise, the numbers of Australians travelling overseas and the number of visitors travelling to Australia has substantially increased; we're really not that isolated anymore.

In addition, food items which were once difficult to source are now readily available in Australia. This increased traffic in people and

food items add to the Australian pig industry's biosecurity risk. This doesn't mean that travel and trade should stop, it means that we need to be aware of what is happening and make sure that we protect our pigs through strong biosecurity practices, not only at the border of our country but also at our farm perimeter. Vigilance is the key!

Biosecurity is about preventing the spread of disease into a country or pig herd. For a country or industry to maintain its health status, strong, science based biosecurity protocols must be implemented and maintained. To develop a successful biosecurity program we must have an understanding of:

1. The way in which the diseases are spread and transmitted
2. How to keep them out

### The way in which the diseases are spread and transmitted

Biosecurity measures in place on a piggery can prevent the introduction, spread and severity of an exotic disease as well as preventing the introduction of endemic diseases. New diseases in piggeries can have devastating effects resulting in a loss of export, loss of livestock and reduced production and profitability.

New diseases, both exotic and

endemic, can be transmitted many different ways including:

- Pig-to-pig contact – when new stock is introduced into existing herds
- Human transmission through footwear, clothes and equipment contaminated through saliva, mucus and dung
- Swill feeding, which is illegal, which may contain meat or contaminated animal material can spread to pigs consuming the scraps

The risk of an exotic disease is minimised by having the correct biosecurity measures in place.

### How to keep them out

The first step is to define your piggeries "clean" and "dirty" areas. Everything within the piggery boundary is classified as either 'clean' or 'dirty'. Establish fencing and clearly mark boundaries between clean and dirty areas and keep feral pigs out.

Minimise entry points on the boundary so that all incoming people or vehicles must go through one point.

Control all movement of people, animals and equipment between your recognised clean and dirty boundaries by using signage on gates, fences

## our farms

and buildings. Keep a visitor record book which helps to keep track of all external movements in and out of the piggery. Maintain quality fencing. Office and farm houses are the primary transition areas between your clean and dirty areas. Any movement in and out of the piggery needs to be monitored and controlled.

All piggeries must have a visitor entry and quarantine procedures. All potential visitors need to be aware of this before entering the piggery. All staff and visitors to the piggery must adhere to the rules of the entry procedures and the quarantine requirements of the farm. Entry rules should include "pig free" designated time (up to a week is common on larger farms) removing all shoes and outer garments, washing hands or showering and changing into assigned boots and protective clothing. Entry process should include a visitor's book which each visitor signs. Visitors should also sign out when they leave the farm.

Finally, record all animal movements both to and from the piggery for traceability purposes.

For more information on biosecurity contact Dr Pat Mitchell at [pat.mitchell@australianpork.com.au](mailto:pat.mitchell@australianpork.com.au) or on 0402 794 912.

## Download the new on-farm biosecurity app

The FarmBiosecurity smartphone app from Animal Health Australia (AHA) and Plant Health Australia (PHA) is now available. The app is for producers who want to boost biosecurity on their farm and it's based on the six biosecurity essentials.

personalised biosecurity plan. To download the FarmBiosecurity app, simply search for 'FarmBiosecurity' in the App store or Google Play. A Windows-ready version of the app for Windows-based smartphones will be available soon.

Available for both Apple and Android devices, the FarmBiosecurity app is a free tool that allows livestock and crop producers to create their own

For more information and instructions on how to use the app visit the website at <http://www.farmbiosecurity.com.au/farmbiosecurity-app/>.



## Gate signs help to indicate biosecurity procedures

People, vehicles and equipment pose a high biosecurity risk to a farm and should be managed accordingly. Signs at entry gates can be used to indicate to visitors the importance of following biosecurity procedures on your property.

- Simple messages should be displayed
- Add other biosecurity measures such as restricted access points
- Relevant contact details should be displayed

Farm Biosecurity gate signs are available for just \$40 each (at time of printing), including postage and handling anywhere in Australia. Printed on 5 mm thick corflute they include four eyelet holes to attach the sign to a gate or fence.

For more information on how to order a sign visit <http://www.farm-biosecurity.com.au/buy-a-gate-sign/>.



Tips for effective signage:

- Signs should be clear, visible and well maintained



# Victorian Pig Fair: Save the date

The biannual Victorian Pig Fair (VPF) at the Bendigo Exhibition Centre will take place on Tuesday 4 April and Wednesday 5 April. The fair will start at 12:30 pm on the Tuesday.

The VPF attracts 500 local industry attendees each year and entry



for producers and their employees is free. In addition to the trade show the VPF speaking program

will be packed with many different events including the seminar program, cocktail party and networking session.

For any questions about the VPF contact the committee president, John Bourke (VFF Pig Group President), on 0419 552 768.



Some of the Victorian Pig Fair Committee Members.



People at the fair.



## Subscribe to PigBytes

PigBytes is a quarterly newsletter for pork producers, published January, April, July and October.

PigBytes aims to provide producers with timely pig health, nutrition and management suggestions, research and regulation updates, web links of interest and any coming events. It is a collaborative newsletter between NSW DPI, Victoria DEPI and Queensland DAF.

To subscribe visit <http://www.dpi.nsw.gov.au/about-us/publications/publications/pigbytes>.

## Diploma in Pork Production

CHM Alliance is once again offering the Diploma in Pork Production course to be delivered at Dalby, Queensland.

This course is available to any member of the Australian pig industry to participate in, and has been designed for supervisors and managers to develop their skills in piggery management. The course goes for 16 days, and is delivered over seven workshops.

The total cost of the course is

\$5,000 per participant and covers all learner resources, morning tea, lunch and afternoon tea.

APL supports this course by way of providing funding for participants to cover travel expenses, including accommodation, flights and meals. This funding is limited and will be allocated once final numbers have been received.

Enquiries must be received by 17 March 2017. Contact Josey at [training@chmalliance.com.au](mailto:training@chmalliance.com.au) or telephone 07 4662 0164.

## Transport obligations – what you need to know when moving pigs

Transport can be very stressful for pigs if not carried out correctly. Transport of pigs in Australia (one pig or a truckload) must be done in accordance with the Australian Animal Welfare Standards and Guidelines for the Land Transport of Livestock (the Land Transport Standards).

The Land Transport Standards aim to minimise risks to livestock welfare during transport, including for pigs. These standards cover planning and preparation for transport, time off water and fitness for the journey.

### When transporting pigs, there are a few key things to remember:

- Transporting of pigs should be done in a way that minimises stress, pain and suffering
- Pigs should be fit and healthy, in good condition and able to stand for extended periods of time
- Take precautions – if you are unsure if a pig is fit for its intended journey, it is better not to load the pig or seek advice
- Pigs should be handled quietly and patiently, especially in new environments, to minimise the stress on the pigs
- Pigs should always be moved with a stock board
- Hitting or continual prodding of pigs is not acceptable, and prodders must not be used for pigs weighing under 60 kilograms
- If pigs show signs of stress, such as sudden lying down, panting, trembling and with a

blotchy skin appearance, they should be allowed to rest and relax before being transported or moved

- Transport should occur early in the morning or late in the afternoon and stocking densities should be lowered if the temperature is above 25 °C
- Travelling during hot and humid conditions should be avoided – this can be dangerous to the health of pigs as they are unable to sweat to regulate their body temperature. In some parts of Australia, high and humid temperatures are the norm. Take steps to ensure stress on the pigs is minimised during loading transport.
- In cold weather, wherever possible use vehicles with enclosed fronts, covering sides of the vehicle with tarpaulins, and providing bedding where possible. These precautions should help to minimise cold stress.
- Vehicles should have non-slip flooring that will not injure hooves or legs
- The maximum time off water for piglets, weaners, and lactating sows is 12 hours. The maximum time off water for other pigs is 24 hours. You should provide water to pigs immediately after unloading, particularly after longer journeys.
- Vehicles used for transport of pigs must be able to be thoroughly cleaned

These standards are regulated through laws in each state and territory. They are currently en-

forced in South Australia, Tasmania, New South Wales, Victoria and Queensland and can be found online at <http://www.animalwelfare-standards.net.au/land-transport/>.

In 2015-16, APL commissioned an analysis of animal welfare in saleyards. In addition to infrastructure, pig handling and biosecurity concerns, some pigs are arriving at saleyards unfit for transport. In some cases, these animals are put down with the producer being charged for the cost of disposal, with this occurring on repeat occasions. Moreover, pigs unfit for the journey places all those in the transport chain in jeopardy for contravening the Land Transport Standards.

The new "Is It Fit for the Intended Journey Guide", previously known as the "Fit to Load Guide", is now available from Australian Pork Limited (APL). The guide is a training tool, which will assist producers and stock people handling pigs to make informed decisions concerning the fitness of stock prior to and during loading.

APL is currently mailing hard copies of the "Is It Fit for the Intended Journey Guide" to producers. However, if you would like an additional hard copy of the guide, please contact Ashley Norval on 02 6270 8823 or [Ashley.Norval@australianpork.com.au](mailto:Ashley.Norval@australianpork.com.au).

If you have any questions regarding transport obligations, please do not hesitate to contact Jessica Edington on 02 6270 8832 or [Jessica.Edington@australianpork.com.au](mailto:Jessica.Edington@australianpork.com.au).



# Sweet & smoky rubbed pork steak with chunky apple sauce

Cooking time:  
**30**  
minutes

Serves:  
**4**



## Ingredients:

4 lean loin steaks  
1 tablespoon oil

## Rub:

1 tablespoon sea salt  
½ teaspoon cinnamon  
¼ teaspoon all spice  
1 tablespoon smoked paprika  
1 teaspoon ground cumin

## Apple sauce:

6 green apples, peeled and sliced into small wedges  
½ cup sugar  
2 cinnamon sticks, cracked  
pinch salt  
1 tablespoon maple syrup  
1 lemon, zested and juiced

## To serve:

Steamed vegetables (potatoes/corn)

## Cooking instructions:

- 1** Brush the pork loin steak with a little oil. In a small bowl combine the sea salt, cinnamon, all spice, smoked paprika and cumin. Sprinkle over the seasoning, rub well and allow to marinate for 20 minutes.
- 2** Pre-heat the griddle pan for 1–2 minutes over a medium heat. Brush the pan with a little oil.
- 3** Place the pork steak in the griddle pan and cook for 6 minutes, turn the steak and cook for a further 2 minutes. Remove steak from the pan and rest in a warm place for 2 minutes.

- 4** Place the apple wedges into a small pan with the sugar, cinnamon sticks, salt, maple syrup and lemon zest and juice.
- 5** Heat over a low heat for 10 minutes, stirring occasionally until apples are tender. Remove and cool.
- 6** Serve pork steak on a warm serving plate with steamed vegetables and chunky apple sauce on the side.

## Notes:

Pork loin steak may be replaced with pork scotch fillet steak, pork fillet medallions or pork leg steaks.