ALL ABOUT AUSSIE PIG FARMERS

WA piggery produces Australia’s best pork steak

Your step-by-step PigPass guide
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.

In this Issue

Welcome to the Spring edition of Pigs N’ Mud, Australian Pork Limited’s (APL) newsletter for the small producer.

1. All about the revamped Aussie Pig Farmers website
2. Your how-to guide on using PigPass
3. The search is over: Shark Lake Piggery takes out top honours in competition
4. Students inspired to pursue a career in the pork industry
5. Perfect for Spring: pork parmigiana steak with chips and salad

New website all about Aussie pig farmers

There are pig farmers all around Australia, ranging in a variety of sizes, systems and processes. Whatever your set up is, the myths and misunderstanding surrounding the pork industry can hurt your relationships with the Australian community, your customers, and the support for future pig farming in Australia.

It is important that Australian pig farmers join the conversation around what goes on in the pig industry. As such, in July 2017, we launched the revised Aussie Pig Farmers website.

The new website shows that Australian pig producers aren’t trying to hide anything. It is a place where we can point anyone to who wants to know how our industry works.

Along with a fresh, new look and easier navigation, there is up to date information, images and resources.

On the website you can learn about each of the life stages of pigs, the different farming and housing systems, the variety of people working in our industry, as well as the slaughtering and processing systems in place. It shows how and why things are done on Aussie farms, providing answers about how pork goes from farms to plates.

It is focused on transparency and building positive relationships with the Australian community. We are hoping a more honest and balanced resource will inform the community and encourage them to support our Aussie pig farmers, big or small, free range or indoor.


Know your APL Staff

Steve Miller
APIQ® Operations Manager

I work in the Canberra office of APL and I love working for the pig farmers of Australia. My family and I emigrated to Australia back in July 1986. To our amazement Canberra had just been blanketed by a fresh layer of snow, SNOW! My aunty proclaimed “welcome to sunny Canberra!”

In my eight years with APL I’ve worked in Marketing, Policy and currently in the Research and Innovation division as the APIQ® Operations Manager. In my role it is my job to ensure that the Australian pork industry’s reputation is responsible and sustainable and that the industry is protected and enhanced. Currently 90% of all Australian sows are APIQ® certified which is fantastic as it shows the industry is 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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Sydney risk analyst, Sarah Tiong, made the top six before being sent home, and in her time on the show, loudly and proudly declared her love of pork and serving it blushing pink.

Australian Pork Limited jumped at the opportunity to partner with the pork enthusiast and has been working with Sarah to develop a number of recipes and videos. Many of these are now available on pork.com.au. The recipes showcase pork’s versatility, with dishes ranging from crumbed pork steaks with Pico De Gallo salsa to pork meatballs and pearl barley soup, as well as pork and chive dumplings, sticky pork belly and Tom Saap.

The partnership has also included a chance for Sarah to visit pig farms to get a deeper understanding of the industry. In July she travelled to Western Australia to meet award-winning producers from this year’s Steak Your Claim competition, Stephen and Deb Hoffrichter. Shark Lake Piggery, Esperance, took top honours in the competition, while Black Label Berkshires, Beverley, placed third, and both gave Sarah tours of their operations, before allowing her to film more recipe videos on site. The tour concluded with Sarah visiting Linley Valley, which processed four of the top five entrants in the competition.

Sarah is continuing to develop her business plans, but pork is set to play a key role in her future.

Share your pig farming stories with us by contacting APL’s Membership and Communication Services Executive, Elzet Vermeulen on 02 6270 8814 or at elzet.vermeulen@australianpork.com.au

For information about APL Membership, call Rachel Blake on 02 6270 8807 or visit the APL website at www.australianpork.com.au/members.
TO REGISTER FOR THE PIGPASS SYSTEM YOU WILL NEED

- PROPERTY IDENTIFICATION CODE
- TATTOO NUMBER
- ABN (IF APPLICABLE)

UNDERSTANDING THE PIGPASS SYSTEM

1. When moving pigs, the owner completes a new national vendor declaration (NVD) slip.
2. The pig owner keeps the pink carbon copy and hands the top two copies (white and green) to the transporter.
3. The transporter completes the relevant section and should keep the green copy and give the top (white) copy to the receiver.
4. The receiver of the pig(s) goes online to www.pigpass.com.au to 'close the loop' by entering the PigPass NVD serial number and required information.

VISIT WWW.PIGPASS.COM.AU OR CALL 1800 001 458 FOR MORE INFORMATION
Shark Lake Piggery produces Australia’s best pork

Shark Lake Piggery’s pork has been named Australia’s best, after taking out top honours in the second Steak Your Claim competition.

The Australian Pork Limited competition attracted entries from across the country, but it was the pork from Esperance in Western Australia that impressed judges in both its raw and cooked forms.

General Manager of Marketing, Peter Haydon, said all APL members were invited to enter the competition and have their pork assessed by the highly qualified chef judging panel. “We know our farmers produce a high quality product, but we were looking for something a bit special, a product that they believed would outperform their peers,” he said.

“A panel of three judges had the tough job of assessing the steak entries, looking for the best overall pork and noting any distinctive characteristics.”

Pork loin steaks were judged for criteria including colour, visual appeal and marbling of the raw product, plus the aroma, flavour, tenderness, juiciness and texture of the cooked.

Stephen Hoffrichter from the family-run Shark Lake Piggery entered the steaks from his Landrace pigs which had been fed lupins and barley. Judges commended the product as having excellent marbling, being bright and beautiful when raw and having a great flavour profile, excellent juiciness and being an al-dente style pork. “We have worked hard on quality improvement, invested more than $2 million dollars in the last few years and worked closely with our stock providers,” Mr Hoffrichter said.

It’s really great to have our efforts rewarded in this way.

The Hoffrichters’ piggery was established in 1983 and now has 600 Landrace and Large White sows, with the property also running Angus cattle, Dorper sheep and chickens. The focus is on quality, with Stephen’s wife, Deborah, responsible for breeding selection. Their pigs are processed through Linley Valley, with females exported to Singapore.

A Berkshire cross fed a mixed grain diet won second place for John Singh, Byron Bay Pork, Bangalow, NSW. Byron Bay Pork sells premium pork to butchers and wholesalers across Australia. The Singh family have been farmers for many years, but began using Berkshire pigs in 2000. Byron Bay Pork now uses an F1 (Landrace and Large White cross), crossed with Berkshire to make a good pork with Berkshire traits that’s more affordable. At present they have around 250 sows, which are fed a diet that is a mix of grains and macadamia meal.

a relatively new operation, Black Label Berkshires (The Butcher’s Block), Corrigin, WA, took home third place. Linton and Kerry Batt entered a Large White Berkshire cross fed wheat, lupins and meatmeal. The Bats have been on their current property for just 18 months and have 80–85 Berkshire sows grown out on straw, with big plans for their operation.

The Steak Your Claim competition attracted significant prize money for the first three places, and also marketing opportunities for their products. The 2018 competition will be held next March.

RESULTS:

1. Shark Lake Piggery, Esperance, WA: Landrace, fed lupins and barley
2. Byron Bay Pork, Bangalow, NSW: Berkshire x fed mixed grain
3. Black Label Berkshires (The Butcher’s Block), Corrigin, WA: Large White x Berkshire, fed wheat, lupins and meatmeal.

Humans in mud

APIQ® Systems Manager Steve Miller and R&I Technology Transfer and Adoption Coordinator, Lechelle van Breda recently attended the Primex Field days in Casino NSW.

Over the three day event, APL shared a stand with Lucy Amey and Fiona Borello from the Northern Co-operative Meat Company (NCMC) as well as Jayce Morgan from the NSW DPI, with the intention of meeting with small producers, raising the awareness of PigPass, APIQ®, biosecurity and also providing valuable guidance to producers with a focus on NSW planning rules.

The damp weather ensured that the number of feet through the gates was less than organisations expected, but with the assistance of John Singh (Byron Bay Pork) and his two pigs, the APL stand was visited by just about everyone there.

APL was also supported by Ballina and Goonelabah Country Meats (BGCM) who provided us with gift vouchers which we raffled off every day. Ballina and Goonelabah Country Meats grabbed second place (NSW) for their full rasher bacon entry in this year’s APL Australian Bacon Awards.

The event was a huge success. We met and spoke with over 150 attendees, gave out hundreds of squishy pigs to the kids that stopped by to look at the piggies, and raised awareness of Australian pork, pig producers and the challenges facing the industry today.
Pork parmigiana steak with chips and salad

**Ingredients:**
- 4 lean pork loin steaks
- 1 tablespoon oil
- Salt and pepper to taste
- ¾ cup roasted tomato sauce
- 1 mozzarella cheese ball, sliced
- ¼ cup parsley, finely chopped

**To serve:**
- Crispy fried potato chips
- Salad

**Method:**

1. Brush the pork leg steak with a little oil and season with salt and pepper.

2. Preheat the griddle pan for 1–2 minutes over a medium heat.

3. Place the pork steaks in the griddle pan and cook for 6 minutes, turn the steaks and cook for a further 2 minutes. Remove steaks from the pan and rest in a warm place for 2 minutes.

4. Place steaks on a baking tray lined with baking paper. Spoon the roasted tomato sauce over the pork steaks and top with sliced mozzarella cheese.

5. Place the prepared steaks under the preheated grill and cook until cheese is bubbling and golden brown.

6. Remove steaks from the baking tray and place onto a serving platter with crispy fried potato chips and salad.

**Roasted tomato sauce**

**Ingredients:**
- 1 kg ripe tomatoes, halved
- 2 tablespoons olive oil
- 2 cloves garlic, finely sliced
- Salt and freshly ground black pepper
- ½ cup of red wine

**Method:**

Preheat oven to 160 °C. Toss tomatoes, olive oil, garlic, salt and pepper together in a shallow baking dish. Place baking dish in the oven and roast tomatoes for 1 hour. Remove from oven and place in a saucepan with red wine and simmer, stirring occasionally for 20 minutes. Remove from heat and leave to cool for 15 minutes. Store in an airtight container in the fridge and use as required.