

2020 Fresh Meat Purchasing Policy

AGREED FRESH MEAT PURCHASING CRITERIA

Essential criteria:

- Australian;
- Demonstrated commitment by producer to farming principles and practices that regenerate the land, and that are verifiable either by Co-op management (via site visitation) or external certification. Examples of principles include Holistic Management and Regenerative Agriculture principles. Examples of practices include low stocking rates and planned rotational grazing. Examples of external certification include Land To Market Ecological Outcome Verification. Essentially, the Co-op requires evidence that producers are improving rather than depleting natural capital, soil health and biodiversity.
- Demonstrated commitment by producer to higher animal welfare farming practices, including free-range and pasture-raised (grass-fed) animal production and minimum possible transit time to slaughter. Supplemental grain feeding to provide for animals' requirements during drought or other weather extremes is acceptable.

Desirable criteria:

- Local producer with minimum possible food miles.
- Certified organic or biodynamic, or demonstrated commitment to chemical-free farm production (no fertilizers/pesticides or antibiotics/hormones/vaccines used).
- Completely pasture-raised animal production with no supplemental grain feeding.
- On-site slaughter.
- Re: beef/lamb and other large ruminants, provision of bulk meat packs comprised of a combination of prime cuts, roasting meat and sausage/mince. Re: chicken, provision of whole chicken. This is to encourage customer consumption of entire animals and to minimize animal waste.
- Use of minimal/recyclable packaging, packaging designed to extend shelf life/reduce waste (e.g. Cryovac packaging), and packaging with provenance information (e.g. QR code).
- Minimal lead time between order and supply.
- Free delivery.

Ordering System for Fresh Meat

Fresh meat available for purchase including beef, chicken, lamb, pork will be supplied on an order system and will not be on display in the shop. Each type of meat will be sold in packs of 5-10 kg. Individual cuts of meat will not be supplied at this stage. Chickens will be sold individually. Customers will be able to pre-purchase a pack in the shop using a stock code by a specified date. Packs will be available for pick up by a specified date from the coolroom across the laneway on a specified date. Either a Tuesday or a Thursday when we have maximum coolroom storage available.

Storage

There are no specific, additional policies or procedures we need to comply with other than the local council regulations that we already comply with re: food safety for refrigerated goods. However fresh meat sold from the coolroom across the laneway will be stored in polystyrene boxes on the floor of the coolroom before pick up to eliminate any risk of liquids falling on to vegetables.