

NEWSLETTER

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saltbush
livestock

PO Box 3273

Port Augusta

SA 5700

Saltbush Livestock

PH: 0428 422 724

**CERTIFIED
FREE RANGE**



BRED IN SOUTH AUSTRALIA'S
PRISTINE FLINDERS RANGES

www.flindersfreerange.com.au

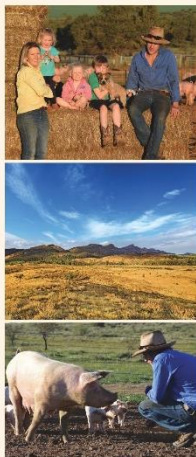
PREMIUM FREE-RANGE AUSTRALIAN PORK

Flinders Free Range Pork, a South Australian certified free range product, offers a true paddock to plate culinary experience for consumers and restaurants across Australia.

Grown in the pristine South Australian Flinders Ranges, this premium pork is rich with natural flavours and delicate tenderness. The unique and remote Flinders Ranges region not only offers a picturesque backdrop, but also provides perfect growing conditions for our pigs. Coupled with our commitment to the environment, Flinders Free Range Pork is accredited by Australian Pork for our free range farms. We also are quality assured in the following areas:

- 100% natural product
- certified free range
- animal welfare is monitored from farm gate to abattoir.

We hope you truly enjoy our quality free-range pork!



- ✓ Premium free-range pork
- ✓ Bred in South Australia's pristine Flinders Ranges
- ✓ Certified free-range
- ✓ Independently fourth-generation family owned

For supply and distribution enquiries, please contact:

Saltbush Livestock Pty Ltd
T: 0428422724
E: operations@saltbushlivestock.com.au



Free Range Pork now on the menu!

Saltbush Livestock has recently signed an exclusive trade agreement with Flinders Free Range Pork to distribute their branded certified free-range pork.

Proprietors of Flinders Free Range Pork, Daniel & Haidee Williams, are fourth generation livestock farmers based at Carrieton, South Australia set deep in the pristine Flinders Ranges.

The Williams family entered the pig industry in 2015 and bring those same important principles of good livestock management and animal welfare to their pigs.

Daniel & Haidee have developed a 100% South Australian premium pork offering that is certified free range by Australian Pork.

Together with Saltbush Livestock, the Williams family have created a branded product that promotes shared values such as family based business along with careful environment and livestock management. The livestock is grown and produced in South Australia.

With business administration and marketing support from Saltbush Livestock Pty Ltd, Flinders Free Range Pork will be promoted as a premium alternative to traditional shed grown pigs.

Free range pork carcass will be produced weekly out of the largest pig abattoir in South Australia and distributed to our butcher network every Wednesday.

Flinders Free Range Pork brings a fresh & unique South Australian alternative to the retail and food service sectors as demand for traceable paddock to plate offerings continue to grow across Australia.

For more information regarding Flinders Free Range Pork please visit www.flindersfreerange.com.au

For pricing and distribution please contact either email: operations@saltbushlivestock.com.au or contact Jamie or Greg on 0428422724 for more information



**saltbush white
dorper stud**
Australia's breed standard



bultarra
australian
saltbush lamb



**bultarra australian
certified organic**
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Bultarra Certified Organic now in Japan

It is amazing where you will find our lambs these days!

Saltbush Livestock commenced a trial sample supply of Bultarra certified organic lamb into Japan in 2016. After receiving positive reviews from the trial, we entered in to a formal supply agreement and our organic lamb products can now be found across many retail outlets in some of the largest supermarkets in Tokyo, Japan.

Our Operations Manager was kindly invited to Tokyo to see our product prepared and displayed in the Japanese retail setting in November last year. What we found from our visit was a high emphasis on presentation and in store advertising promoting our product as an Australian organic paddock to plate story. To witness our Bultarra brand being presented so professionally in a large international city such as Tokyo was a very proud moment for all the Saltbush team.



Above photo was taken in Tokyo in November Last year and gives an idea of the skills of our friends in Japan.



Bultarra Operations Manager, Greg Bailey with our client's Meat Controller.

Saltbush White Dorper Stud

At the stud, we have recently completed our annual classing of all the stud females. It is pleasing to see that each year we are having to remove fewer females with structural faults and our heavy selection pressure on this in the past appears to be paying dividends. We are now able to place greater pressure on traits such as rearing a lamb at every opportunity, which is a key profit driver for our commercial ram buying clients. This year, for the first time we have weighed all our adult females. This will give us much higher accuracies as we look to start using the new Sheep Genetics selection index "Maternal Carcase Production (MCP)". This index, while considering selection for growth rate, muscle development and number of lambs weaned, also looks to maintain adult weight of ewes, rather than have it continue to creep up because of selection for growth rate."

Demand for rams has been fantastic and with our rolling 4-month mating program we are able to offer 9-12 month old flock rams consistently through the year. We are also growing stud breeder numbers slowly to supply increasing demand.



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Grower Profile

Colin & Jill Greenfield



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Billa Kalina Pastoral Co – Colin & Jill Greenfield

Billa Kalina Pastoral Co “got into” Dorpers on Millers Creek station in 2005. Millers Creek had been purchased 11 years earlier as a Merino and cattle property.

Cattle and wool prices were quite depressed in the mid-2000s, Merino husbandry costs were rising and the shearers quarters were starting to need a major upgrade. However, the main reason for getting out of Merinos and into Dorpers was the limited amount of time flexibility the Merino enterprise allowed us, this was having an impact on our larger cattle property next door. We either had to increase our labour inputs considerably or find a breed of sheep that enabled us to work with the very unpredictable climate we lived in.

Merinos were sold and replaced with Damara ewes mated to Dorper and White Dorper rams. 3rd cross or better White Dorper ewes were also purchased. We could not see the sense of breeding up from a Merino base and having to continue shearing for a very small return.

As soon as our ewe numbers reached several thousand we sold off ewes with Damara content so that by 2014 our flock was 4th cross or better Dorper and White Dorper. Since 2014 only White Dorper rams have been used and any black headed ewes have been sold off.

White Dorper rams are purchased from Saltbush White Dorper stud east of Pt Augusta. The Studs ewes are run in near Pastoral conditions which seems to enable the rams we buy to acclimatise quickly and breed well.

Together with our sheep managers Danny and Janet Oldfield, we aim to breed functional animals that thrive in our Arid environment and can produce Organic lambs suited for the domestic and export markets. Rams and ewes need to have very good feet and legs, plenty of width and stretch and a high degree of “doability”. Breeders are constantly culled for traits such as being slow to lamb, poor doers or having feet/leg issues.

Most lambs are sent to our southern property “Broughton Downs” which is also Organic. Here they are marketed as they hit target weights through Bultarra Saltbush Lamb or Thomas Foods International.

Looking back whilst we had a very good Merino flock we don't regret moving into Dorpers. They survive and thrive in low rainfall country giving a very consistent return per square km.

Looking forward the Dorper breed needs to make the most of estimated breeding values and other trait measurements, whilst keeping a close eye on functionality, to breed the type of animal producers and consumers require.



Dorper Lambs enjoying a nice drink at Millers Creek



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