



THE VOICE OF AUSTRALIAN ORGANICS



PRESS RELEASE

9 May 2013

Ethical ways to consume meat

If you're looking for ways to eat meat that's ethically raised and slaughtered look for the Australian Certified Organic logo on packaging.

Organic standards have some of the strictest animal welfare rules of any industry and quality assurance programs.

Live export is not permitted under organic standards so you can be assured that the meat you're eating supports farmers and graziers who don't participate in live export for meat.

The country's largest organic certifier Australian Certified Organic has its logo on over 80 per cent of organic product on Australian retail shelves and almost all organic meat products in major retail outlets. To be organically certified beef farmers and graziers must handle animals humanely during the course of their life.

For the meat to be sold with an organic certification mark like Australian Certified Organic's Bud logo, it is killed and processed at an organic certified abattoir, which has a system designed around best practice animal welfare management.

Farms and abattoirs are routinely and randomly audited each year to make sure they're abiding by organic standards, with additional testing of end product also going on at the retail end, including for products such as sausages.

Standards convener with Australian Organic Owen Gwilliam says, "You don't have to stop eating meat to avoid poor animal treatment.

"In fact by buying certified organic meat you're saying you care about how animals are raised and slaughtered. You're rewarding farmers and graziers who have made the choice to treat animals humanely," he says.

Raising organic meat is far more than just making sure animals are free ranging and grass fed, it's equally about producing cattle without synthetic growth hormones, limiting vaccine use, not using routine antibiotics, breeding using natural methods, stress free weaning that allows for the ethological needs of mothers and young, access at all times to unfiltered sunlight and not using electric prodders as a routine management method.

Certified organic abattoirs keep cattle in their social groups, provide comfortable holding pens with feed, water and bedding, don't kill animals in the line of sight of other animals and render animals unconscious before they're killed.

Certified organic meat is identified by logos like the Bud organic logo and available in most supermarkets, selected butchers and increasingly online straight from ethical farmers.

Images available. Australian Organic media Kathy Cogo 07 4771 3714 | 0466 015 183

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