

NZ
PORK

YOUR FAQs ANSWERED



WHO IS NZ PORK?

NZ Pork is the statutory industry board that works to support New Zealand pork producers and farmers. We aim to build a sustainable future that ensures high standards of farming and animal welfare for New Zealand pigs. We do the things that our producers and farmers can't do on their own – benefitting the entire industry.

New Zealand commercial pig farming is a dynamic local sector which is committed to world-leading standards and farming practices in a range of areas including biosecurity, animal welfare, health and the environment.

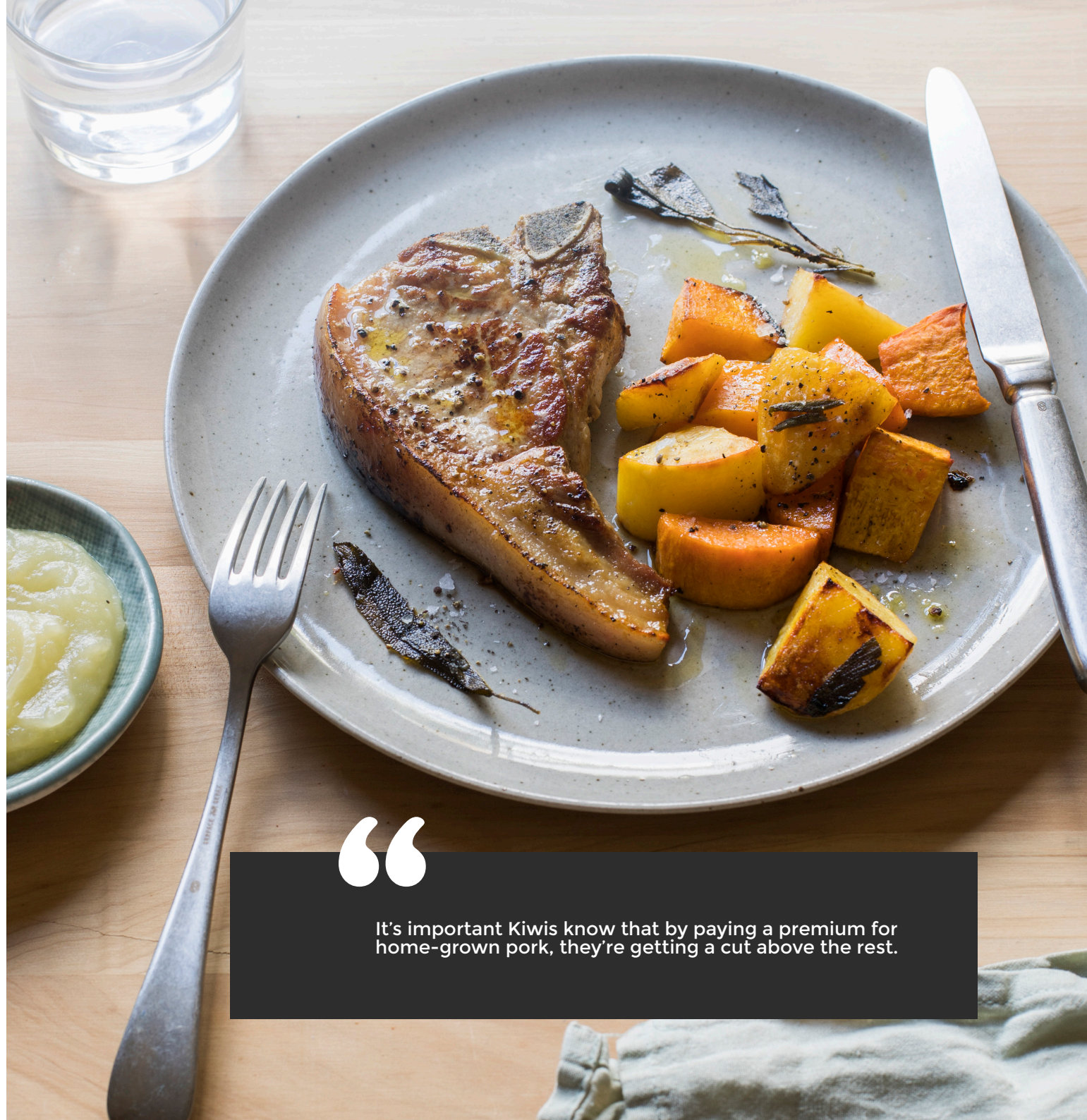
As a niche industry of around 93 commercial pork farmers who produce predominantly for the local market, we also play a significant role in the food supply chain, feeding over four million Kiwis every year.

More than 95% of commercial pork production is covered by our industry's unique PigCare™ certification programme, providing Kiwi consumers with the assurance that the pork they choose has a welfare certification and comes from pigs farmed in New Zealand.

WHY CHOOSE NEW ZEALAND PRODUCED PORK?

New Zealand produced pork has:

- Higher animal welfare standards than many of the countries we import pork from.
- A high health status, as the New Zealand pig industry is free from many diseases that affect pigs from countries we import pork from.
- A low carbon footprint.



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It's important Kiwis know that by paying a premium for home-grown pork, they're getting a cut above the rest.



BORN & RAISED IN NEW ZEALAND

WHAT IS PIGCARE™?

PigCare™ is the only industry-wide programme that assesses all commercial pig farms against the animal welfare standards and regulations set out in the Code of Welfare. PigCare™ also goes beyond the Code of Welfare to ensure that other elements relating to the care of animals on commercial farms are provided for.

More than 95% of the commercially produced New Zealand pork now carries NZ Pork's 'PigCare™ Born and Raised in New Zealand' certified label – assuring Kiwis that the pork they choose comes from pigs farmed right here in New Zealand to our high standards of welfare.

WHY DO WE USE THE PIGCARE™ BORN AND RAISED IN NEW ZEALAND LABEL?

The Born and Raised in New Zealand label is the result of almost two years of research.

The labels are easy to find in-store and it tells consumers that the pork is from pigs that were born and raised in New Zealand, where their welfare has been assured.

WHAT IS BORN AND RAISED IN NEW ZEALAND?

Born and Raised in New Zealand is the NZ Pork industry's Country of Origin and PigCare™ Trustmark.

If a pork, bacon or ham product is labelled with this logo, it means the pork came from a pig that was born and raised in New Zealand, from a farm that was audited under the PigCare™ programme.

The logo was designed with help from industry members, retailers, and local consumers.



100% LABELS

WHAT IS THE PURPOSE OF THE 100% NEW ZEALAND LABELS?

NZ Pork has created three 100% New Zealand labels to inform consumers about the origins of the pork that they find at retail; 100% New Zealand Pork, 100% New Zealand Bacon, and 100% New Zealand Ham. These labels make it easy for consumers to know where their pork comes from and allows them to support local producers.



TO ORDER LABELS, VISIT [PORK.CO.NZ](https://pork.co.nz)

FARMING SYSTEMS IN NEW ZEALAND



HOW ARE PIGS FARMED IN NEW ZEALAND?

Local pig farmers choose either free farmed, free range, or indoor farming methods for their pigs. This is based on what they believe best suits their animals, their environment, and their operation.

Approximately 55% of pigs born and raised in New Zealand are bred indoors and 42% are bred outdoors. Outdoor bred pigs are mainly free farmed, with less than 3% of New Zealand farmed pigs born and raised as free range.

WHAT IS ORGANIC PORK?

Organic pork comes from pigs that are fed a diet containing certified organic ingredients and farmed according to certified organic farming standards.

WHAT IS FREE RANGE PIG FARMING?

Free range pork is produced from pigs raised outdoors their entire lives.

WHAT IS FREE FARMED PIG FARMING?

Free farmed pigs are:

- Born outdoors and live outdoors while dependent on the mother sow.
- Raised in open aired barns on straw once they are weaned.

Free farmed pigs are raised on farms that breed outdoors. Piglets are born in a hut or other type of outdoor shelter that allows sows and piglets to move relatively freely between the hut and the surrounding paddock (although nursing sows feed 23 hours per day, so a lot of time is spent lying down) before being weaned.

After weaning, pigs are housed in a variety of straw or sawdust-based systems. These may be semi-open but provide protection from weather extremes – wind, rain, cold and hot.

93

commercial pig farms
in the sector



(*indicated by PigCare™ certification)

55%

of pigs breed
indoors



INDOOR

42%

of pigs breed in an
outdoor shelter



FREE FARMED

3%

of pigs breed
free range



FREE RANGE

Farm system type (% of production)



New Zealand commercial pig farming is a dynamic local sector which is committed to world-leading standards and farming practices in a range of areas including biosecurity, animal welfare and health, the environment and country of origin labelling.

WHAT IS THE DIFFERENCE BETWEEN FREE FARMED AND FREE RANGE?

The difference is free farmed pigs are born outdoors and raised in open barns after weaning. Free range pigs live their whole life outdoors.

For pork to be described as free range it must come from a pig that lived most of its life in an open paddock with access to shelter. Less than 2% of farmed pigs in New Zealand are free range.

In both outdoor systems, sows give birth to their piglets and rear them in paddocks with individual huts. The point of difference between free farmed and free range is that once weaned, free farmed piglets are moved into barns, where they live in groups in a variety of straw or sawdust-based housing systems.

WHY AREN'T ALL PIGS FARMED OUTDOORS?

Location and climate are a big factor in whether pigs can be farmed outdoors. Outdoor breeding is only possible in a moderate climate with low rainfall and free-draining soil conditions.

In New Zealand, that means the majority of local outdoor production is confined to Canterbury. New Zealand is unique internationally in that it has some locations with the climate and soil type that allows successful outdoor breeding.

WHY FARM PIGS INDOORS?

Some farmers prefer indoor farming because they believe it allows them to provide the best care for their pigs, regardless of climate or land-type.

Pigs indoors are well protected from the weather. The ventilation, temperature, and humidity can all be controlled at the best levels for the pigs. It also allows farmers to carefully manage their impact on the environment. Internationally, indoor pig farming is the norm.

It's also important to remember farming pigs is unique from farming other domesticated animals in New Zealand. Pigs have a greater need for shelter and their social and dietary requirements are more complex than sheep and cattle.

WHY DO SOME FARMERS USE INDOOR FARROWING PENS?

Conventional indoor farrowing or birthing systems have inbuilt piglet protection to support the survival of as many well-grown healthy piglets as possible, whilst also meeting the needs of the sow.

Farmers generally choose to use these pens to protect piglets from being crushed by their mothers.

The sow has her own feed and water which avoids competition with other sows, and the piglets have a separate heated area to keep them warm and encourage them to rest in a safe zone away from the sow.

This system also means the staff looking after the pigs can safely access the sow and piglets to care for them. Sows are moved to a farrowing pen from five days before giving birth, and may remain in the pen for a maximum of 28 days after giving birth, at which time piglets are weaned.

DO INDOOR FARROWING PENS WORK?

For farmers, the choice of the farrowing system is all about balancing the needs of the sow AND the piglet. Indoor farrowing systems use inbuilt piglet protection railings around the sow, to slow down posture changes, ultimately reducing piglet crushing. This system is the most effective at preventing sows from accidentally crushing their piglets, which is why piglet survival is higher.

HAVE FARROWING PENS BEEN BANNED OVERSEAS?

Farrowing pens with piglet protection are

the most common system used to house sows and piglets worldwide. No country has completely banned the use of this system. The small number of countries (three) that have limited their use provide financial support to farmers through subsidies (in some cases, this is over 50% of farm income). This funding helps to incentivise farmers to invest in 'loose' farrowing systems and helps to mitigate higher costs of production and lower productivity.

DO NEW ZEALAND FARMS USE SOW STALLS TO HOUSE PREGNANT SOWS?

No, the use of sow stalls, in which sows are confined for a portion or all of their pregnancy, are banned in New Zealand. However, 94% of pigmeat imported into New Zealand comes from countries that permit the use of sow stalls – a practice that is illegal in New Zealand.

Some sows in New Zealand may be housed in mating stalls for the purposes of mating only, for up to 7 days per reproductive cycle. This represents up to 4% of the year in total, on farms that use this system to manage sows in preparation for mating. Mating stalls are permitted under regulation 27 of the Animal Welfare (Care and Procedures) Regulations 2018, and compliance with this regulation is monitored under PigCare™.

Mating stalls are generally used to protect sows from each other, as they can become aggressive at this stage of their reproductive cycle and may injure one another if kept in groups during this time. Mating stalls also provide protection to staff.



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New Zealand pork producers are focused on ensuring every farmer has conducted an environmental assessment and has a plan in place to manage the environmental risks and opportunities on their farms.

WHAT IS THE ENVIRONMENTAL IMPACT OF PIG FARMING?

New Zealand pork production has a very low carbon footprint (0.2% of agricultural emissions) compared to other animal production.

New Zealand pork producers are focused on ensuring every farmer has conducted an environmental assessment and has a plan in place to manage the environmental risks and opportunities on their farms.

WHERE DOES IMPORTED PORK COME FROM?

Imported pork comes from over 25 countries around the world including places like China, Poland, Estonia, Denmark and Spain, as well as the US, Canada and Australia. While around 60% of the pork consumed in New Zealand comes from overseas, nearly 85% of cured pork like bacon and ham is imported.

Currently, there's no requirement to provide information on the label showing where pork comes from – it might simply have the name of a New Zealand processor. So, unless the package says the product is made from New Zealand pork, it probably isn't!



CAN YOU FEED SCRAPS TO PIGS?

Yes, however there are some strict rules in place to reduce the risk of spreading diseases.

These rules ban the feeding of untreated meat to pigs. Untreated meat is any meat that hasn't been boiled at 100°C for one hour. (Note: this is considerably hotter and longer than cooking for human consumption).

DOES BACON CAUSE CANCER?

The International Agency for Research on Cancer (IARC) recommends people watch how much processed meat they eat to reduce the risk of cancer.

However, the amount of pork and processed pork products eaten in New Zealand is well within the recommended healthy eating guidelines.

The IARC highlights the importance of diet and exercise in reducing cancer risk, rather than one particular food.

WHO ARE THE MAJOR PORK WHOLESALERS IN NZ?

New Zealand pork wholesalers process and sell PigCare accredited New Zealand pork to retailers across the country. These wholesalers include Freshpork NZ, Wilson Hellaby, Porkcorp, Cabernet Meats, Land Meats, Harris Meats and Patoa Farms.

NZ PORK

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