

# EVERSONS

## FOOD PROCESSORS

### OF FREDERICKTON

Tolsat Pty Limited Incorporated in NSW trading as

PO Box 2  
Frederickton NSW 2440  
Phone: 02 6566 8125  
Fax: 02 6566 8556

email: [eversons@ceinternet.com.au](mailto:eversons@ceinternet.com.au)  
ABN: 32 003 450 039

The Secretary  
Senate Standing Committee on Rural and Regional Affairs and Transport  
Parliament House  
CANBERRA

Following correspondence received "Inquiry into Meat Marketing" I have read between the lines and believe this subject to be in relation to the Ovine category HOGGET and its relevance to the food industry.

My belief of the national standard identifying and regulation Hogget is not clearly defined or interpreted between the states. In fact I have 14 different documented interpretations of Hogget that come from Bailliere's Comprehensive Veterinary Dictionary, Edition 5 Aus – Meat hand book of Australian Meat and The Colac Otway Shire Local Law No 5 Standards.

My concern is not so much about standards or regulations but the lack of need for this category.

The idea that meat can be judged on a quality basis determined by dentition, to me, is totally absurd.

Ovine, (Lamb, Hogget, Mutton) and Bovine, (Veal, Yearling, Young Beef, Young Prime Beef, Prime Beef) for some reason are subject to this means of identification which in turn, our regulators make us use to reflect quality. Pork, for some unknown reason only uses weight and sexual maturity as a quality guide, and goat meat can refer to any age of animal.

I strongly believe that food should be graded on its merits by the CONSUMER. The customer will let the supplier know if what they are buying is acceptable or not and the supplier in turn will have to change what they are selling OR change their price structure to reflect what they sell.

Hogget is a terribly sensitive category and is unfair because it is very common for twin lambs to be sold on the same day with one animal having its milk teeth and the other twin can have one permanent tooth ruptured. Because of this natural process the farmer can loose up to \$50.00 per head due to the misconception of inferior quality.

I strongly support the need to protect the lamb category and the integrity of the PINK LAMB STRIP BRAND but I object strongly to the need for the HOGGET category.

I would like to see, as many of my colleagues in the processing industry would too, have the category HOGGET abolished and only have two grades of ovine being LAMB and MUTTON.

To avoid any expense of trying to promote Hogget or market this relatively un heard of term may I suggest that any animal with NO MORE than 2 permanent teeth be classed as lamb and let the people who understand meat i.e. Butchers, market the product according to their expertise and the end users continual custom.

Best Regards  
Ben Everson  
General Manager  
EVERSONS FOOD PROCESSORS