



Meat & Meat Products





Meat is the most valuable livestock product. Meat is composed of protein and amino acids, minerals, fats and fatty acids, vitamins and other bioactive components, and small quantities of carbohydrates.




Meat is mainly composed of water, protein, and fat, and is usually eaten together with other food. It is edible raw, but is normally eaten after it has been cooked and seasoned or processed in a variety of ways. Unprocessed meat will spoil or rot within hours or days as a result of infection with and decomposition by bacteria and fungi.




Most often, meat refers to skeletal muscle and associated fat and other tissues, but it may also describe other edible tissues such as offal. Meat is sometimes also used in a more restrictive sense: the flesh of mammalian species (pigs, cattle, lambs, etc.) raised and prepared for human consumption, to the **exclusion of fish, other seafood, poultry or other animals**




Meat & Meat Product

No .	Type of Animal	Description	Country or origin
1	Lamb Meat	<p>are the meat of domestic sheep</p> <div style="text-align: center;">  </div>	New Zealand, Australia
2	Goat Meat	<div style="text-align: center;">  </div> <ul style="list-style-type: none"> It is often called chevon when the meat comes from adults, and cabrito, capretto, or kid when from young animals. Goat has a reputation for strong, gamey flavor, but can be mild depending on how it is raised and prepared 	New Zealand, Australia

<p>3</p>	<p>Hogget Meat</p>	<ul style="list-style-type: none"> • are the meat of domestic sheep • The meat of a juvenile sheep older than one year is hogget  	<p>New Zealand, Australia</p>
<p>4</p>	<p>Beef Meat</p>	<ul style="list-style-type: none"> • Beef is the culinary name for meat from cattle • Beef muscle meat can be cut into roasts, short ribs or steak (filet mignon, sirloin steak, rump steak, rib steak, rib eye steak, hanger steak, etc.) • Some cuts are processed (corned beef or beef jerky), and trimmings, usually mixed with meat from older, leaner cattle, are ground, minced or used in sausages. The blood is used in some varieties of blood sausage. 	<p>New Zealand, Australia</p>
<p>5</p>	<p>Pork Meat</p>	 <ul style="list-style-type: none"> • Pork is the culinary name for meat from the domestic pig. • Pork is eaten both freshly cooked and preserved. • Curing extends the shelf life of the pork products. • Ham, smoked pork, gammon, bacon and sausage are examples of preserved pork. Charcuterie is the branch of cooking devoted to prepared meat products, many from pork. 	<p>New Zealand, Australia & Italy</p>

6	Bacon	 <ul style="list-style-type: none"> • Bacon is a meat product prepared from a pig and usually cured. • It is first cured using large quantities of salt, either in a brine or in a dry packing; the result is fresh bacon • Fresh bacon may then be further dried for weeks or months in cold air, or it may be boiled or smoked. • Fresh and dried bacon is typically cooked before eating, often by frying. 	New Zealand, Australia
7	Ham	 <ul style="list-style-type: none"> • Ham is pork that has been preserved through salting, smoking, or wet curing. • It was traditionally made only from the hind leg of swine, and referred to that specific cut of pork. • Technically a processed meat, “ham” may refer to a product which has been through mechanical re-forming. 	New Zealand, Australia
8	Veal Meat	 <ul style="list-style-type: none"> • Veal is the meat of calves. • Veal can be produced from a calf of either sex and any breed, however, most veal comes from young males of dairy breeds 	New Zealand, Australia


9	Beef /Mutton MDM	 <ul style="list-style-type: none"> • Is a paste-like meat product produced by forcing pureed or ground beef/mutton, under high pressure through a sieve or similar device to separate the bone from the edible meat tissue. • The process entails pureeing or grinding the carcass left after the manual removal of meat from the bones and then forcing the slurry through a sieve under pressure. • This puree includes bone, bone marrow, skin, nerves, blood vessels, and the scraps of meat remaining on the bones. 	New Zealand, Australia
10	Mutton	<ul style="list-style-type: none"> • are the meat of domestic sheep • The meat of an adult sheep is mutton 	New Zealand, Australia
Poultry & Poultry Products			
11	Poultry meat	<ul style="list-style-type: none"> • Are domesticated birds kept by humans for the eggs they produce, their meat, their feathers, or sometimes as pets. • These birds are most typically members of the superorder Galloanserae (fowl), especially the order Galliformes (which includes chickens, quails and turkeys). 	New Zealand

12	Duck Meat	 <ul style="list-style-type: none"> • Duck meat is derived primarily from the breasts and legs of ducks. • The meat of the legs is darker and somewhat fattier than the meat of the breasts, although the breast meat is darker than the breast meat of a chicken or a turkey. Being waterfowl, ducks have a layer of heat-insulating subcutaneous fat between the skin and the meat. 	New Zealand
13	Chicken MDM	 <p>MDM is a paste-like meat product produced by forcing pureed or turkey or chicken, under high pressure through a sieve or similar device to separate the bone from the edible meat tissue.</p>	New Zealand
14	Salami	 <ul style="list-style-type: none"> • Salami is a type of cured sausage consisting of fermented and air-dried meat, typically beef or pork. • salami, with its typical marbled appearance, is made from pork or beef. • Beef is usual in kosher and halal salami, which never include pork for religious reasons. 	New Zealand & Australia

15	Sausages & Assorted sausages	 <ul style="list-style-type: none"> • Sausage is a food usually made from ground meat, often pork, beef or veal, along with salt, spices and breadcrumbs, with a skin around it. • Typically, a sausage is formed in a casing traditionally made from intestine, but sometimes synthetic. • Sausages may be preserved by curing, drying (often in association with fermentation or culturing, which can contribute to preservation), smoking or freezing. 	Australia & New Zealand
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Offal's

16	Poultry Offal's (of NZ Origin only) Lamb Offal's/ Beef Offal's	 <p>Offal's also called variety meats or organ meats, refers to the internal organs and entrails of a butchered animal.</p>	New Zealand, Australia
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17	Canned Meat(Pork, Lamb, Beef)	 <ul style="list-style-type: none">• Canning is a method of preserving food in which the food contents are processed and sealed in an airtight container.• Canning provides a shelf life typically ranging from one to five years, although under specific circumstances it can be much longer.	New Zealand & Australia