

WILDLIFE ADVOCATE

Representing The Quiet Australian

FACT SHEET

Kangaroo Meat - on the nose

The kangaroo processing industry promotes the supposed health effects of kangaroo meat but remains silent on the unhygienic practices employed to slaughter and process it.

Wildlife Advocate was established to ensure that consumers had the facts surrounding the kangaroo slaughtering industry so that they could make properly informed purchasing decisions. Below are some facts that consumers should be aware of.

Fact 1: Once shot, kangaroo carcasses can be left in the open for up to 14 hours before processing and a further 24 hours before refrigeration is achieved.

Paragraph 5.15(a) of the *Australian Standard for Hygienic Production of Game Meat for Human Consumption* states that:

The game meat carcass shall be placed under refrigeration within two hours of being harvested, except that where a game animal is harvested between sunset and sunrise it shall be placed under refrigeration within two hours of sunrise.

This means that given that the commercial slaughter of kangaroos takes place in the early evening, and assuming twelve hours between sunset and sunrise, a kangaroo carcass is not required to be refrigerated for up to fourteen hours from slaughter.

Furthermore, paragraph 5.15(b) of the Game Meat Standard does not require the carcass to reach a refrigerated temperature of 7°C for a further 24 hours.

Fact 2: Kangaroo meat does not meet normal meat handling standards.

The *Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* requires that:

- ▶ all animals must be inspected, ante-mortem, by a qualified food inspector to identify animals with potential health problems. This is not done for kangaroos which are shot at night at a considerable distance by shooters with no food inspector qualifications; and
- ▶ all transportation of meat be conducted in an enclosed, refrigerated and protected environment. This is not the case for kangaroo carcasses which are often transported on the back of open utes.

Play it safe – don't buy kangaroo meat