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Cabernet Foods Lamb Plan: 2022 Supply Season

Cabernet Foods continues to develop its market access of its meat products into New Zealand supermarkets and continued supply expansion into Australia, Pacific Rim countries and Asia.

Demand is strong for proteins that can demonstrate a reliable supply chain source of red meat that is healthy, nutritious and farmed/processed in an ethical manor.

Enquires and orders for Cabernets Lamb products remain buoyant and there is a need to feed these enquires with a seasonal plan that can demonstrate product availability.

This lamb plan is offered to Cabernet Food Suppliers who can demonstrate their commitment and willingness to support the market dynamics and the required consumer deliverables.

The Lamb Plan scheme is established to reflect seasonal market fluctuations. The premiums are set to reflect the supply and demand curve during a congested summer supply period that can suppress enquires and the winter period that can establish a market willingness to secure product.

Supply Period	Indication table	Volume Brackets	Schedule + Premium
April – May - June		500 - 1000	\$0.10/Kg
		1001 - 2000	\$0.15/Kg
		2001+	\$0.20/kg
July – Aug – September		500 - 1000	\$0.10/kg
		1001 - 5000	\$0.20/Kg
		5001+	\$0.30/kg
Oct – Nov – December		500+	\$0.05/kg
		1000+	\$0.10/kg

The volume payment structure breakdown:

Conditions -

- 1. Suppliers must supply a minimum of 500 lambs within the designated supply bracket.
- 2. Premium will only be paid out on lambs that have a hot dressed carcass weight 14 23Kg and grades P-Y-T.
- 3. Lambs must meet the fit to slaughter guidelines. The premium will not be paid out on lines of lambs that have an excessive wool length longer then 5cm per lamb.
- 4. Premium will be calculated and paid a month after the supply period has ended.

Lyndon Everton Managing Director Phone 06 372 7882 Mobile: 021 500 492 Matthew Chappell Livestock Supply mobile: 021 30860 supply@cabernet.co.nz Sarah McGregor Livestock Clerk Phone: 06 3727882 livestock@cabernet.co.nz All supplier commitments must be submitted one month prior to supply, with the indicative supply nominated in the table above. The agreement is subject to approval by way of returned confirmation acceptance by Cabernet Foods signed below.

Supplier Details:

Farm Name:	
Farm Owner:	
Postal Address:	
Contact Phone number:	
Email Contact:	

Fit To Slaughter:

- 1. Emptying out All livestock should be taken off feed at least four hours prior to trucking. Full animals increase faecal stain and increase the washing time at the plant. Most animal classes do not lose dressed carcass weight in the first 24 hours if water is provided.
- 2. Your stockyards Replace all broken boards in yards and races. Ensure all nails are hammered home. This prevents cuts and bruising. Try to avoid using excessively muddy or wet yards if possible. Dust can also cause washing problems particularly with longer fleeced sheep.
- 3. Fit to travel This is an animal welfare issue with direct consequences followed up with by MPI if not followed. All livestock must be capable of standing and have free movement on all fours. Sleepy, malnourished, pregnant stock should not be loaded. Stock showing signs of scabby mouth, flystrike, facial eczema or having open wounds should be left on farm. Stock must be accompanied by a paper ASD or preferably submitted electronically.
- 4. Wool Length The optimum wool length is 2-5cm. Any longer than this then the washing and drying time is increased. The butchers like some wool to grip, though too much increases contamination. Less wool is preferable to more. Stock must be presented free of dags/ dreadlocks and if need be crutched around the legs and belly.
- 5. Animal Handling This is a welfare issue but also has implications on the quality of the final product. Actions should be taken that places the animal under the least amount of stress. Carefully handled animals are less likely to suffer injury and will record a lower pH measure. pH measure is related to meat quality and tenderness. It is a measure that more emphasis is now being placed on.

Agreement Acceptance:	Signature	Date
Cabernet Foods:		
Farm Supplier:		