



FACTSHEET 3: IMPROVING STANDARDS

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The commercial harvesting of kangaroos serves an environmental purpose, but also makes use of an abundant natural resource to boost our economy and create agricultural jobs. The KIAA complies with all wildlife conservation, and health and safety standards, but we are always striving to improve the way the industry operates.

Over the years, we have pushed for greater scrutiny and rigour in how the industry is regulated and monitored as well as funded research projects into animal welfare and the sustainability of the industry.

- ▶ In 1999, KIAA successfully lobbied the Australian Minister for Environment to fund an audit by the RSPCA into the animal welfare of commercial kangaroo harvesting.
- ▶ KIAA and the Federal Government jointly funded a study to monitor welfare outcomes for kangaroos under actual field conditions.
- ▶ KIAA pays a levy on all kangaroos commercially processed to fund research administered by AgriFutures.

QUICK FACTS

- ▶ Kangaroo carcasses are subject to an independent post mortem inspection by Department of Agriculture and Water Resources veterinarians or food safety meat assessors, or a third-party meat inspector prior to being passed fit for human consumption.
- ▶ Commercial harvesters must ensure their vehicles and equipment are cleaned and sanitised. They are routinely checked by the Food Authority.
- ▶ Globally, there has never been a documented case of illness due to e-coli or salmonella from the consumption of kangaroo meat.
- ▶ Cooking meat destroys bacteria such as Salmonella, Campylobacter and E. coli.
- ▶ The KIAA has initiatives underway to continue to lift standards and give overseas and domestic customers confidence in the sustainable and humane management of the industry.

Looking ahead, we are working on:

- ▶ **Accuracy:** New projects to promote the accuracy of recording kangaroo numbers, so the industry and customers are confident no long-term damage is done to maintaining sustainable kangaroo populations.
- ▶ **Traceability:** Improvements to regulatory and monitoring systems to trace all kangaroos harvested, from the paddock to the customer, to ensure only kangaroos from sustainable sources and verified harvesters reach customers.
- ▶ **Accountability:** Examination of how the industry can be better regulated to ensure a minimum set of expectations are in place to cover all parts of the supply chain, so our export and domestic markets can have confidence that all parts of the industry are being soundly and ethically managed.

ABOUT

The KIAA is the peak representative body for the kangaroo industry. Its principal membership base is the kangaroo meat and hide processing sector. KIAA members represent more than 90 per cent of the industry. The kangaroo industry creates meat and leather products responsibly sourced from an open range environment where kangaroos graze on the natural pastures and foliage of the Australian bush. The kangaroo industry is worth more than \$200 million to the Australian economy and employs more than 2,000 people, the majority of whom are in remote and rural communities.

