

Riverside Meat Echuca



We have space available for interested parties needing a service kill

- Modern Tier 2 Export Abattoir built 1981
- 2 Hours to Melbourne sea and air ports
- Halal certified
- Export Country listing – Canada, South Korea, Saudi Arabia, Singapore, Japan, Taiwan, Mexico

Establishment profile:

- Smallstock capacity 2000/day
- Slaughter Floor: 3000 Ovine/Caprine/Calf Mix 1 x shift
- Carcase Chillers: 7 Carcase Chillers (5 Smallstock and 2 Beef)
- Boning Room: Approximately 3000 - 4000 per shift 6 way cut frozen (Mixture of Ovine and Caprine). Approx. 4000 cartons produced daily (Mixture of Ovine/Caprine/Calf)
- Cold stores: 1 x refrigerated Holding area, 2 freezers and 1 x blast freezer.

Products Produced:

- Bone-in Ovine & Caprine
- Boneless Ovine
- Manufacturing product
- Primal
- Offal, Rendered Product

Source of livestock:

- Processing a range of small stock: Lamb, sheep, goat and bobby-calves
- Small stock are sourced from NSW, Victoria, South Australia
- Holding Yards/Small Stock capacity: 1500 in yard capacity / 5 paddocks capacity (5000 (1000 per paddock) Holding farm 5km away with capacity to hold 5000 to 10,000.

Certifications:

- Legislative - Department of Agriculture and Water Resources, AUSMEAT/AUSQUAL, Prime Safe/ HALAL Approved
- Animal Welfare - AUSMEAT
- HACCP - Department of Agriculture and Water Resources, AUSMEAT/AUSQUAL
- Approved Arrangement - Department of Agriculture and Water Resources
- Country Listed See Certificate

Service kill price negotiable

Contact Chris Peat 0408 505 436 email chris@riversidemeats.com.au